

Asparagus season

Asparagus cream soup  (A, G, I)
with cream, croutons and cress


€ 6,50

Asparagus-Peas-Cappuccino  (G)
with milk foam and cress

€ 7,50

Manager salad (1, 3, A, C, G)
dressed leaf salad with green and white asparagus,
tomatoes and cucumber, strips of cheese
and boiled ham, garnished with egg and fruits
served with oven-fresh bread

€ 16,90

Vegetarian vegetable plate  (A, C, G)
200 grams of fresh German asparagus
(green and white) surrounded by young vegetables,
potato rösti and hollandaise sauce

€ 16,90

Pasta Asparagus (A, C, G, J)
with pesto, dried tomatoes, asparagus,
spring onions, mozzarella and basil

€ 17,90

Lamb rump (A, I, J)
cooked sous vide, in veal jus,
served with broccoli and potato wedges

€ 31,90

„St. Gotthardt“ (A, G)
Pork steak with asparagus and tomato on toast,
gratinated with cheese, with salad garnish

€ 18,90

Fresh German asparagus spears (A)

500 gram raw weight

with boiled potatoes and melted butter (G)
or hollandaise sauce (A, C, G)

€ 22,90

Served with your choice of

- pork cutlet (A, C) € 9,50
- wafer-thin vesper ham (1, 3) € 9,50
- salmon filet (A, D) € 14,50
- three small crispy chicken cutlets (A, C) € 11,90
- vegan schnitzel (A) € 9,50
- lamb rump cooked sous vide – 180 gram € 22,90
- rump steak – grilled, 200 gram € 18,90

Alsatian-style tarte flambée (1, 3, A, G)

with crème fraîche,
topped with bacon, red onions and cherry tomatoes € 15,50

Tarte flambée goat's cheese (1, 3, A, G)

with crème fraîche,
topped with red onions, pears, goat's cheese
and honey € 19,90

Tarte flambée (1, 3, A, G)

topped with two spears of asparagus
and hollandaise sauce surcharge € 4,90