

Asparagus season

Asparagus cream soup  - cup (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

€ 16,50

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

€ 16,50

Asparagus-rocket-tagliarini (A, C, D, G, J, N)
with hollandaise foam, spring onions,
cherry tomatoes and parmesan

€ 17,90

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

€ 17,90

Veal shank (A, I, J)
cooked sous vide, in veal jus,
served with broccoli and baked potato wedges € 31,90

Fresh German asparagus spears (A)
500 gram raw weight, from the Pleus asparagus farm
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
- veal shank cooked sous vide - 180 gram € 22,90
- rump steak - grilled, 200 gram € 18,90

„St. Gotthardt“ (A, G)
Pork steak with asparagus and tomato on toast,
gratinated with cheese, with salad garnish € 18,90

Pizza „Asparagus“ (A, G) - fresh from the oven
topped with white and green asparagus,
raw ham, diced tomatoes and basil
topped with mozzarella cheese € 15,90