



Starters

MIXED SALAD

POMMERY-MUSTARD DRESSING | TOMATOES

ARTICHOKES | OLIVES

SMALL 11,00 € | LARGE 16,00 €

ADDITIONALLY WITH FRIED FISH FILLETS + 10,00 €

OR WITH CARAMELIZED GOAT CHEESE + 6,00 €

SASHIMI OF YELLOW FIN TUNA

WAKAME | MISO CRÈAM | SESAME-LEMON VINAIGRETTE

22,00 €

GOAT CHEESE TARTELETTE

TRUFFLE HONEY | ROASTED NUTS

HERB SALAD

20,00 €

SOUPS

WINEMAKER SOUP

VEAL | BELL PEPPER | ONIONS | CABBAGE | SOUR CREAM

SMALL 13,00 € | LARGE 18,00 €

ASPARAGUS CREAM SOUP

HAM | CROÛTONS

13,00 €

PROVENÇAL FISH SOUP

SAFFRON | SEAFOOD

14,00 €



MAIN COURSE

BRAISED VEAL CHEEKS

BURGUNDERSAUCE | ROASTED ONIONS | GLAZED CARROTS
MOUSSELINE

34,00 €

FILLET OF ARGENTINIAN BEEF

MIXED ASPARAGUS RAGOUT | BACON BISQUIT
CAFÉ DE PARIS-JUS

39,00 €

IN POMMERY-MUSTARD MARINATED PINK ROASTED HAUNCH OF LAMB

BEAN-PEPPER RAGOUT | POLENTA „ROSSO DEL TICINO” | JUS

35,00 €

RED PERCH

MARINATED RADICCHIO | SPICY PEAS RISOTTO
PARMESAN CHEESE SAUCE

37,00 €

TRUFFLE RAVIOLI

CONFIT CHERRY TOMATOES | FRIED GREEN ASPARAGUS
WHITE TRUFFLE FOAM

26,00 €

ADDITIONALLY WITH PRAWNS

+ 12,00 €

COLD SLICES OF ROASTBEEF

SAUCE REMOULADE | FRIED POTATOES | MIXED SALAD

26,00 €



DESSERT

BAVARIAN CREAM

RASPBERRY COULIS | WHIPPED CREAM
CHOCOLATE ICE CREAM

14,00 €

CRISPY CURT FOAM

MARINATED STRAWBERRIES | CHAMPAGNER SOUP

14,00 €

DAILY SHERBET RECOMMENDATION

FILLED UP WITH SPARKLING WINE

7,00 €

CHEESE TRIOLGY

FIG MUSTARD | FRUIT BREAD

€ 14,00