

# Seasonal Menu

## to start

<b>Veal carpaccio</b> mushroom   grainy mustard   baked capers	14 €
<b>Savoury choux pastry cruller</b> smoked trout   spinach   green asparagus   cottage cheese   honey mustard	13.50 €
<b>Alpine herbs cream soup</b> red onion bruschetta	6 €

## Main Courses

<b>Browned gnocchi</b> green asparagus   fontina cheese   spinach	12 €
<b>Fried fillet of pikeperch</b> parmesan risotto   sauce choron   soy beans	18.50 €
<b>Fried beef &amp; onions in gravy</b> 200g beef tenderloin   mixed carrots   herbal baked potatoes   fried onions	26 €
<b>Braised lamb knuckle</b> rosemary jus   bean vegetables   panchetta   potato gratin	21.50 €

## Dessert

<b>Brownie cubes</b> rosehip puree   white chocolate	7 €
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