

## 4-Course Spring menu

---

### **Leaf salad with wild herbs**

with watercress, endive and strawberries  
Raspberry - vinaigrette

*Wine recommendation: 1dl **Meilener Riesling x Sylvaner**  
Schwarzenbach, Zürich, Schweiz  
Traubensorten: Riesling x Sylvaner*

\*\*\*\*\*

### **Clear spring onion - soup**

with Brasato ravioli

*Wine recommendation: 1 dl **Chardonnay Kleinstein**  
Kellerei Bozen, Südtirol, Italien  
Traubensorte: Chardonnay*

\*\*\*\*\*

### **Rindsentrecôte Café de Paris**

with fried potatoes  
and asparagus – tomato ragout

*Wine recommendation: 1 dl **Bansella**  
Prunotto, Piemont, Italien  
Traubensorte: Barbera*

Oder

### **Yellow fin - tuna Steak**

on asparagus – tomato ragout with sugar peas  
with lemon - risotto

*Wine recommendation: 1 dl **Acrollam blanc VdT**  
Mesquida Mora, Mallorca, Spanien  
Traubensorten: Prensal, Giro*

\*\*\*\*\*

### **Coupe Romanoff**

with Frozen Yogurt  
and fresh strawberries

4-course-menu CHF 78, 3- course-menu CHF 68  
Menu with wine paring: 4-course, CHF 98 / 3-course, CHF 88