

Spring menu

Mixed leaf salad with wild herbs

beetroot and apple cubes
wild garlic vinaigrette

*Wine recommendation: 1 dl **Riesling Blauschiefer BIO, 2018**
Bastgen, Mosel, Deutschland
Type of grape: Riesling*

Carrot – ginger soup

with beetroot foam

*Wine recommendation: 1 dl **Naia DO, 2018**
Naia, Rueda, Spanien
Type of grape: Verdejo*

Veal cutlet with sage butter

Taglierini pasta and stewed tomatoes with courgettes

*Wine recommendation: 1 dl **Dusty Tinto DOC, 2017**
Quinta do Poeira, Douro, Portugal
Type of grape: Touriga Nacional, Touriga Franca, Tinta Roriz*

or

Whole char from Bremgarten

filled with lemon and dill
green asparagus and lime risotto

*Wine recommendation: 1dl **Sauvignon Blanc DOC, 2018**
Petruzza, Friuli, Italien
Type of grape: Sauvignon Blanc*

Rhubarb tiramisu

with pistachio ice cream

4 course menu CHF 78 | 3 course menu CHF 68
Menu incl. wine recommendation: 4 course CHF 98 | 3 course CHF 88