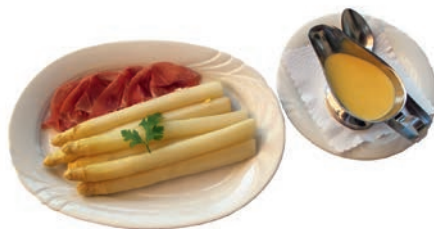


Le settimane d'asparagi



Antipasto/Hors-d'œuvre
Zuppa d'asparagi casalinga 10.50
 Fresh asparagus cream soup.

**White premium
 Asparagus from Flaach,
 Switzerland**

Asparagi classico

White asparagus (400 g, 22 mm +) with Mayonnaise or Hollandaise sauce served with San Daniele raw ham.

38.–

Filetti di lucioperca con asparagi

Fried pike-perch with Blacktiger-Prawns served with green asparagus on a delicious white wine sauce

35.–

Penne con asparagi e prosciutto di San Daniele

Penne with green asparagus and San Daniele raw ham on a light white wine cream sauce.

24.–

Asparagi con fegato di vitello

Fine white and green asparagus with delicate calf's liver (120 g), prepared with onions and olive oil. This dish is served with a delicate carnaroli risotto.

36.–

Ravioli d'asparagi

Asparagus ravioli with green asparagus, pine cores, tomato little pieces and homemade pesto.

25.–

Pizza d'asparagi con prosciutto di San Daniele

A crispy pizza with white and green asparagus, San Daniele raw ham, tomato sauce, oregano and mozzarella.

21.– 25.–

Small portions only where indicated

Vino bianco/White wine

To complement these asparagus dishes we recommend an excellent wine from the Vaud, served by the glass:

St. Saphorin, Château de Glérolles, 2017/18
1 dl 5.40