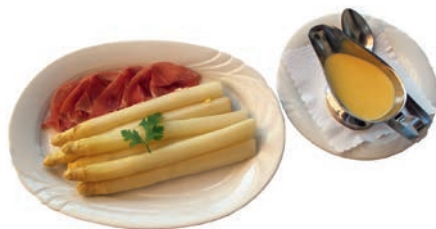


Le settimane d'asparagi



Antipasto/Hors-d'œuvre
Zuppa d'asparagi casalinga 11.-
 Fresh asparagus cream soup.

**White premium
 Asparagus from Flaach,
 Switzerland**

Asparagi classico

White asparagus (400 g, 20 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

36.-

Penne con asparagi e prosciutto di San Daniele

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

26.-

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.

39.-

Ravioli d'asparagi

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

26.-

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.

22.- 26.-

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
 1 dl 7.-