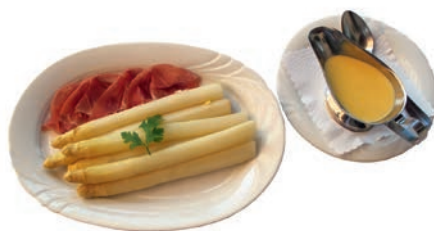


Le settimane d'asparagi



White premium
Asparagus from Flaach,
Switzerland

Antipasti/Hors-d'oeuvres

Zuppa d'asparagi casalinga
Fresh asparagus cream soup.

12.–

Antipasto d'asparagi
Small portion of green and white asparagus with chive hollandaise, garnished with chopped egg.

16.50

Secondi/Main dishes

Asparagi classico
White asparagus (400 g, 20 mm +) with Mayonnaise or Hollandaise sauce served with San Daniele raw ham.

37.–

Filetti di lucioperca con asparagi
Fried pike-perch fillet with Blacktiger-Prawns served with green asparagus on a delicious white wine sauce

37.–

Penne con asparagi e prosciutto di San Daniele
Penne with green asparagus and San Daniele raw ham on a light white wine cream sauce.

27.–

Asparagi con fegato di vitello
Fine white and green asparagus with tender calf's liver (120 g), prepared with onions and olive oil. This dish is served with a delicious carnaroli risotto.

39.–

Ravioli d'asparagi
Asparagus ravioli with green asparagus, pine nuts, tomato pieces and homemade pesto.

27.–

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 Canton of Vaud, served by the glass:

St. Saphorin, Château de Glérolles
1 dl 7.–