

Spring Menu

Starters

- Marinated asparagus on tuna carpaccio** CHF 13.50
garnished with fresh rocket and Parmesan shavings
- Asparagus and wild garlic foam soup** CHF 14.50
refined with kirsch, served with veal spleen toasts

Main course

- White asparagus «Ticino Art»** CHF 26.50
with Hollandaise sauce, raw ham, rocket, tomatoes, Parmesan shavings und risotto della casa
- White and green asparagus «Duo Classico»** CHF 24.50
with Hollandaise sauce, grilled mushrooms and baby potatoes
- Muotathal asparagus plate with pork fillet** CHF 30.50
with white and green asparagus, homemade spätzle and mushroom sauce
- Burgundy asparagus plate with roast beef** CHF 32.50
with white asparagus, Dijon-Hollandaise sauce and French purple potatoes
- Monkfish fillet with lemon and saffron sauce** CHF 36.50
with a wild asparagus nest and homemade wild garlic tagliatelle

Dessert

- Brischtner Nytlä** CHF 9.50
dried pears in red wine sirup with meringues, vanilla ice cream and whipped cream

Our wine recommendation

Centine, Banfi Toscana
60% Sangiovese, 20% Merlot, 20% Cabernet Sauvignon
Deep, clear ruby red with purple highlights. Intense, ripe, and beautifully balanced fruit aromas on the nose. Ripe black berry fruit, elegant and smooth.

1 dl 8.50 CHF btl. 49.50 CHF




Casal di Serra, Umani Ronchi
100 % Verdicchio
Pale yellow with golden highlights. A fragrant bouquet with notes of pear, citrus, and a hint of bergamot, complemented by mineral notes.

1 dl 8.50 CHF btl. 52.50 CHF



All prices incl. VAT.

Please let our service team know if you have any food allergies or special dietary needs.

Meals marked with  are vegetarian.