

Asparagus



Seasonal recommendations of our chef Keven Mattle

Food	starter	main
White asparagus cream soup asparagus ragout burrata- agnolotti	16.00	
Breaded green asparagus with macadamia pickled radish black truffle chanterelles white tomato jelly	26.00	
Portion of white Flaacher asparagus with hollandaise sauce add roast potatoes add Limmattaler cured ham	26.00	42.00 + 5.00 + 7.00
Sautéed veal escalope with morel cream sauce green asparagus with hollandaise sauce buttered noodles		49.00
Mosaic of Lucerne char and Zurich pikeperch light chive-beurre-blanc rhubarb tapioca chip blue potatoes		37.00

Dessert recommendation

Baked vanilla-strawberry ice cream strawberry salad elderflower chocolate-chervil-ganache		16.00
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Our wine recommendation

	10 cl	75 cl
White wine		
El Campo Chardonnay, Maipo Valley/Chile, 2019 producer: El Campo grape: Chardonnay	8.00	46.00
Red wines		
"1923", Selection of the Wüger family, D.O. Jumilla/Spain, 2020 producer: Ego Bodegas grapes: Monastrell, Syrah, Petit Verdot The wine is dedicated to the 100th anniversary of Wüger Gastronomy	8.50	52.00
Grand Classique WO Glen Carlou, Paarl/ south africa, 2018 producer: Glen Carlou grapes: Cabernet Franc, Cabernet Sauvignon, Merlot, Malbec, Petit Verdot	9.50	57.00