

MOTHER'S DAY MENU

Variation of marinated and smoked salmon
Horseradish, cucumber, radish, dill

or

Colourful spring salad with green asparagus
Rhubarb, strawberries, macadamia nuts

Creamy asparagus soup
Organic country-smoked ham from the Uelihof

vegetarian alternative

Creamy asparagus soup
Sautéed morels

Pan-fried Central Swiss veal steak with morel sauce
Wild garlic ravioli, gratinated white asparagus
à la carte à CHF 57.00

or

Pan-fried pike-perch filet with champagne foam
New potatoes, red wine shallots, market vegetables
à la carte à CHF 51.00

or

White asparagus with hollandaise sauce
New potatoes with spring onions
à la carte à CHF 39.00

European cheese selection from Maître Fromager Rolf Beeler
Homemade fruit bread

or

Crumble cake with raspberries and elderflower sorbet

Friandises

4-course menu à CHF 90.—