

# Menus spring

## 1

Asparagus soup with wild garlic oil

Chicken saltimbocca on Marsala sauce  
with pappardelle and young snow peas

Panna cotta with rhubarb ragout

44.–

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## 2

Spring salad with asparagus tips

Pork piccata with tomato coulis  
with Parmesan risotto and young peas

Chocolate mousse on strawberry carpaccio

46.–

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## 3

Green salad with cress and croutons

Veal cheek on balsamic sauce  
with chervil potato mash and young snow peas

Strawberry roulade with yoghurt ice cream

56.–

4

Kohlrabi soup with chervil

Faux veal filet on morel sauce  
with taglierini and spring vegetables

Cream cake with fruits

59.–

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5

Lettuce soup with pimento foam

Pork filet on morel sauce,  
Parmesan risotto and young vegetables

Strawberry curd mousse with Guanaja chocolate sheets  
and marinated strawberries

65.–

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6

Cream cheese vegetable terrine with salad bouquet

Delicately stewed beef roast on Cabernet sauce  
with potato mash and spring vegetables

Elder mousse with marinated strawberries

72.–

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7

Lettuce salad with sea bass saltimbocca  
on salsa verde

Delicate guinea fowl breast with chanterelles  
on vegetable crepes

Cream cheese cream with rhubarb and pistachio biscuit

75.–

**8**

Asparagus soup with monkfish bacon roulade

Suckling lamb with Taggiasca olives, potato gnocchi and ratatouille

Dandelion honey sabayon with medlars and brownies

79.–

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**9**

Lettuce with sprouts, radish and wild garlic cream cheese crostini

Broad beans soup with saffron baguette

Flat iron beef steak with barbecue sauce  
Baked Charlotte potatoes and young vegetables

Dessert plate Sternen

86.–

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**10**

Home-smoked monkfish filet with dill sour cream  
on asparagus salad

Lettuce soup with pimento foam

Whole-roasted veal filet with Cabernet sauce  
and small thyme potato godets and young vegetables

Chocolate marquis on strawberry carpaccio

99.–

**11**

Crispy salad bouquet with Scottish smoked salmon rolls  
and mustard sour cream

Pea soup with Serrano raw ham

Scottish lamb rack on pesto sauce  
with couscous and fried root vegetables

Matured cheese from the region

Dandelion honey parfait with strawberry roulade and elderflower sabayon

*108.–*

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**12**

Herb taboulé with Black Tiger shrimps and peperonata salsa

Broad bean soup with saffron baguette

Whole-roasted beef filet with Pommery mustard sabayon,  
butter potatoes and spring vegetables

Matured cheese from the region

Dessert plate Sternen

*119.–*

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**13**

Terrine from sautéed meat and spring vegetables  
Wasabi cream and spring salad

Morel soup with sesame sprinkles

Scottish salmon loin with tarragon olive oil emulsion  
and young beans

Kid with thyme sauce, young fried potatoes and asparagus from Wangen

Lemon grass panna cotta with Thai mango

*123.–*

Graved char with Yuzu foam and kohlrabi variation

Riesling soup with pimento sprinkles

Lobster ravioli with green asparagus

Veal steak with chanterelles,  
Loto risotto and spring vegetables

Marbled mocha foam in a glass with young rhubarb

*129.–*