

Spring time is wild garlic season

Starters

Marinated char tartare with wild garlic salad, hazelnuts and spring onion vinaigrette	26
Wild garlic and potato soup with garlic croutons and spring onions	16

Main courses

Chicken cordon bleu, filled with ham and wild garlic cream cheese with French fries and vegetables	42
Braised beef sirloin with wild garlic cream sauce with boiled potatoes, bouillon vegetables and spring onions	45
Pan-fried salmon trout fillet with spring onion beurre blanc, boiled potatoes and spinach	41
Schupfnudeln (potato dumplings) with wild garlic pesto Gruyère, cherry tomatoes, spring onions and pine nuts vegetarian	28

Dessert

Lemon cheesecake with blueberry-cheesecake ice cream, blueberry compote and meringue	14
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Erlebnis
Rheinfall

**Schlössli
Wörth**

All prices in CHF incl. VAT.

Meat: Switzerland

Origin of fish: char: Iceland, farmed / salmon trout: Norway, farmed

Declaration of baked goods: Switzerland, with the exception of stone-oven baguette: France

Our staff will be happy to provide you with information about any allergens in our dishes.