

Asparagus

Monday to Friday: starting at 5.45pm

Saturday: 11.30am to 5pm / 5.45pm to 9.30pm

Sunday & public holiday: 11.30am to 5pm / 5.45pm to 8.30pm

Starters

Marinated char tartare with spinach, hazelnuts and spring onion vinaigrette	26
Asparagus and wild garlic salad with spring onion vinaigrette Green asparagus, kohlrabi, spring onion, crispy granola	16
White asparagus, tossed in butter with spring onion vinaigrette and nut butter crumble	24
with additional raw ham	30
White asparagus foam soup with chives and croutons	16

Main courses

Chicken cordon bleu, filled with ham and wild garlic cream cheese with French fries and vegetables	43
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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.

Braised beef sirloin with wild garlic cream sauce with boiled potatoes, bouillon vegetables and spring onions	45
Pan-fried salmon trout fillet with wild garlic beurre blanc, boiled potatoes and white asparagus	44
Schupfnudeln (potato dumplings) with asparagus Gruyère, cherry tomatoes, spring onions and pine nuts vegetarian	29
White asparagus, tossed in butter with hollandaise sauce, nut butter crumble and boiled potatoes	36
with additional raw ham	42

Dessert

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