

A spring treat: wild garlic & asparagus

Starters

Marinated char tartare with wild garlic salad, hazelnuts and spring onion vinaigrette	26
Asparagus and wild garlic salad with spring onion vinaigrette Green asparagus, wild garlic, 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
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

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.

Schupfnudeln (potato dumplings) with wild garlic pesto
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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