


SCHATZALP

Menu


STARTER

 WILD HERB SALAD 17.50
Marinated rhubarb

 MIXED SALAD 16.50
Croutons and seeds

*Choice of dressing: French, Italian
or balsamic (vegan)*

 BARLEY SUSHI 19.00
Horseradish cream and homemade sauce

 PEA VELOUTÉ 16.00
Wasabi-Cream

SOUP OF THE DAY 15.00
Changes daily

DESSERT

 STRAWBERRY PARFAIT 18.50
Rhubarb and lemon balm

 SAGE PANNA COTTA 17.00
Cherry compote

 LAVENDER-LEMON CAKE 16.50
Herbal ice cream

MAIN

WILD HERB BARLEY RISOTTO 32.50
Young vegetables and morels

PAN-FRIED SALMON TROUT 36.50
Fennel, rhubarb and fondant potatoes

BEEF SIRLOIN 46.00
Chimichurri, asparagus and rosemary potatoes

ROAST VEAL SHOULDER 43.50
Rosehip jus and bread dumplings

RABBIT BLANQUETTE 42.00
Young peas, wild mushrooms, wild rice

FONDUE

HOUSE BLEND^{300G} 34.00
Bread

 VEGAN FONDUE^{250G} 35.00
Bread

Additional accompaniments for fondue

*Baby jacket potatoes, pears or sweet-and-sour
vegetables – 8.00 each*

CLASSIC FOR TWO

CHÂTEAUBRIAND SLICED AT THE TABLE 76.00 P.P.
SERVED WITH DELICATE VEGETABLES

Includes a side dish and a sauce of your choice. Additional sauce or side dish 8.00 each

SAUCE

- *Sauce Bèrnaise*
- *Green pepper sauce*

SIDE

- *Potato gratin*
- *Wild rice*
- *Steakhouse fries*