

Seasonal Recommendation

- Beef | Asparagus | Tarragon** ^{a1, c, g, m} 16,9
 Finely chopped beef tartare with wild asparagus salad, tarragon cream and crispy sourdough bread
- Asparagus | Potato | Leek | Chive | Almond** ^{g, h1} 8,5
 Lightly chilled vichyssoise made with white asparagus, potatoes and leeks, chive oil and toasted almonds
- Chicken | Morel | Green Asparagus | Wild Garlic** ^g 29,5
 Roast corn-fed chicken with morel cream sauce, served with green asparagus and wild garlic gnocchi
- Carrot | White Asparagus | Wild Garlic | Potato** ^{f, m,} *vegan* 22,5
 White asparagus with carrot salmon, wild garlic hollandaise made from silken tofu, and new potatoes
- Veal | Asparagus | Potato | Hollandaise Sauce | Egg** ^{a1, c, g} 32,-
 Veal escalope with white and green asparagus, parsley potatoes, Hollandaise sauce and a poached egg

German Asparagus

with new potatoes ^{a1, g, l} , optionally with:	Hollandaise sauce ^{c, g,} clarified butter, <i>vegan</i> wild garlic hollandaise from silken tofu ^{f, m}	24,-
optionally with:	two types of ham: air-dried and cooked ^{2, 3, 8}	+ 6,8
	smoked salmon ^d	+ 8,8

- Strawberry | Rhubarb | Meringue** ^{c, g} 12,-
 Crispy pavlova with meringue and vanilla cream, rhubarb compote and fresh strawberries



2024er Riesling

Vineyard: Fetz, semi dry
 subtle sweetness · mild acidity · green apple

0,2 | 7,9 0,1 | 4,8