



Aujourd'hui midi

Menu végétarien **26.00**
Saffron risotto
with grilled green asparagus
mascarpone cheese and baked tomatoes

Menu poisson **33.00**
Fillet of farm sea bass
served with cooked leek, sautéed mushrooms, rocket salad
and Aioli sauce

Menu viande **33.00**
Braised veal
„duchesse“ potatoes
yellow beet and carrots, chive
and sautéed Shitake mushrooms

Les suggestions de saison

Les Asperges de la Ferme Jucker à Rafz

Botte d'asperges blanches **200gr / 24.00** **350gr / 34.00**
White asparagus
Our asparagus is served with boiled potatoes and one sauce of your choice, sauce hollandaise, vinaigrette or mayonnaise

Accompagnes vos aspergers
Hot boiled bio egg 6.00
Cooked Ham (CH) 60gr 9.00
Smoked Scottish salmon 60gr 12.00
Sautéed Duck liver (F) (foie gras de canard, 50gr) 16.00

Crème Argenteuil **15.00**
Asparagus cream soup

Salade de homard (US) aux asperges **36.00**
Lobster salad with asparagus

Asperges vertes grillées, œuf bio poché
sauce caesar et copeaux de parmesan **26.00**
Grilled green asparagus, poached bio egg, caesar sauce and parmesan

Tentacule de poulpe (E) rôtie
asperges vertes, chorizo, pipérade et citron **42.00**
Fried octopus leg with green asparagus, chorizo
peperoni chutney and lemon

Terrine de campagne (CH-FR), bouquet de salade et pain grillé **23.00**
Seasonal homemade terrine with small salad and toast

Tête et langue de veau (CH), sauce ravigote **39.00**
Calf's head and tongue with vinaigrette sauce, boiled potatoes carrots and a hard
boiled egg

Côtelettes d'agneau grillées (CH), caviar d'aubergine, ratatouille
pistou et tapenade **200gr / 24.00** **350gr / 34.00**
Grilled lamb chops, egg plant caviar, ratatouille
pesto and tapenade