



S O M M E R L U S T

In case of incompatibilities, please inform us.

OUR EVENTS 2018/2019

<u>Thursday, 14 February</u>	valentine's dinner
<u>Friday, 22 March</u>	pleasure safari
<u>1 May to 2 June</u>	gourmet festival
<u>Friday/Saturday, 7/8 June</u>	Lindli Fäscht (summer circus day party)
<u>Saturday, 29 June</u>	smoke & wine
<u>1 October to 17 November</u>	vension & wine at the Rhine
<u>Tue/Wed/Thu, 24.-26. December</u>	christmas pleasure
<u>Tuesday, 31 December</u>	gala dinner & party

DECLARATION

Beef / Calf: Switzerland, Australia

Poultry / Duck: Switzerland, France, Hungary

Crustacean / Fish : Norway, Estonia, Asia, Switzerland*

*from sustainable breeding

We offer halal meat if pre-ordered.

prices in Swiss Francs, 7.7 % Tax included



SOMMERLUST

WINTER MENU

Spinach bread salad, mountain cheese, fennel oil, hazelnut, fennel rosemary crunch

Beetroot rose essence, scallop

Veal steak, pistachio polenta, tarragon, celery

Sommerlust cream, sea berry, biscuit

- Starter 18.–
- II starter 22.–
- Main course 56.–
- Dessert 15.–
- Entire menu (4 courses) 105.–

SPECIAL: CHATEAU BRIAND IN TWO COURSES

(from two persons)

First course served by table: sauce bernaïse, french fries, spinach

Second course from the kitchen: jus, parsnip and apple puree, winter vegetables

65.– per person



S O M M E R L U S T

STARTER

Swiss Francs

Scallops, cauliflower cream, curry oil	19.00
French truffle soup with the puff pastry cover	19.00
Beef tartar, mustard ice cream, capers, cucumber, egg, brioche	25.00/33.00
Homemade goose liver terrine, fig chutney, brioche	29.00
Fresh salad «Sommerlust», croutons, candied nuts, wild herbs, quinoa	14.50

MAIN COURSE

MEAT

Black Angus beef fillet, café de paris, winter vegetables, french fries	59.00
on request with bonemarrow	+5.00
Fresh calf's liver with hash brown, apple, onion	39.00
Vanilla stew osso bucco, parsnip and apple puree, crispy shallots	44.00

FISH

Homemade tagliarini, lobster, beurre blanc	39.00
Perch-fillet, spinach, parsley potatoes, breadcrumb-butter	42.00
Whitefish (coregonus), lime fennel, tarragon hummus	47.00

VEGETARIAN

Homemade ravioli, wild herb pesto, mountain cheese	26.00/34.00
Homemade tagliarini, truffle butter, fresh truffle	28.00/36.00



S O M M E R L U S T

DESSERT / CHEESE

Chocolate cigar, whiskey, vanilla ice cream, kumquats	16.00
Crêpes suzette	16.00
Sommerlust cream, sea berry, biscuit	15.00
Cheese variation of hard and soft cheese, fruit bread, fig mustard	18.00
Midas Riesling Silvaner straw wine, GVS Weinkellerei, Schaffhausen, 1 dl	15.00