



S O M M E R L U S T

In case of incompatibilities, please inform us.

OUR EVENTS 2019

<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>	vention & 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

SPRING MENU

Sommerlust pickled (marinated) salmon trout, lime blinis, mango

Asparagus jasmine blossoms soup

Grilled veal steak

White and green asparagus, sauce hollandaise, duchess potatoes

Sommerlust cream, sea buckthorn, biscuit

- Starter 21.–
- II starter 16.–
- Main course 56.–
- Dessert 15.–
- Entire menu (4 courses) 89.–

ASPARAGUS SPECIALITY:

White and green asparagus, sauce hollandaise, 26.–/ 34.–
with turned potatoes

or

White asparagus, sauce hollandaise, 28.–/ 36.–
with turned potatoes



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STARTER

Swiss Francs

Scallops, cauliflower cream, curry oil	19.00
French truffle soup with puff pastry cover	25.00
Beef tartare, 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, pear, wild herbs, quinoa	14.50

MAIN COURSE

MEAT

Black Angus beef fillet, café de Paris, spring vegetables, french fries	59.00
on request with bone marrow	+5.00
Fresh calf's liver with hash browns, 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

Asparagus ravioli, wild garlic pesto, pine nuts	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