



SOMMERLUST

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 (Jardin du Plaisir 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

GOURMET FESTIVAL MENU

Sommerlust pickled (marinated) salmon trout

Lime blinis, mango

Sauvignon Blanc 2018, Wunderstaa Wein, Hallau

Asparagus jasmine blossoms soup

Ricotta, Rice crêpes

Cuvée Weiss 2017, GUS Weinkellerei, Schaffhausen

Beef filet Tataki, sesame salsa, chili mash potatoes

Diolly Noir 2015, limited to 300 bottles, Rötiberg-Kellerei, Wilchingen

or

Perch tempura, asparagus, pak choi, wasabi mayonnaise

Rheinriesling 2017, Aagne Familie Gysel, Hallau

White Chocolate, lime, meringue *or*

Cheese variation of hard and soft cheese, fruit bread, fig mustard

Riesling-Silvaner extra dry, Weingut Florin, Stein am Rhein

Menu with wine: CHF 105.–

Menu without wine: CHF 90.–

Declaration:

Beef: Australia, Switzerland; Fish: Norway, Estonia; Poultry: Switzerland, France



S O M M E R L U S T

STARTER

Swiss Francs

Sommerlust pickled (marinated) salmon trout, lime blinis, mango	21.00
Asparagus jasmine blossoms soup, ricotta, rice crêpes	16.00
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
Corn chicken, orange blossom icing, carrots, saffron mashed potatoes	39.00
Boiled beef (Tafelspitz) spring onions, wasabi, sorrel, tourned parsley potatoes	45.00

FISH

Perch tempura, asparagus, pak choi, wasabi mayonnaise	42.00
Tarragon tagliarini, vongole, garlic	27.00/37.00
Halibut, herb crumble, monk's beard, risotto	45.00

VEGETARIAN

Homemade ravioli, ricotta tomatoe, basil, rocket	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

White chocolate, lime, meringue	15.00
Chocolate cigar, whiskey, vanilla ice cream, kumquats	16.00
Black Forrest cake in Glass	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