



SOMMERLUST

## SPRING MENU

### **Snack**

Purple curry tapioca chip

Trout mousse, cream cheese, pumpernickel

Sourdough bread, Sommerlust butter

*Promesa 2019, Hedinger Weingut & Kellerei, Wilchingen*

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### **Sashimi of Tuna**

*Stamm 3 2018, WeinStamm, Thayngen*

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**Two kinds of asparagus**, port wine, chives, raw ham

*Pinot Noir Rosé 2020, Aagne Familie Gysel, Hallau*

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**Luma beef steak from the charcoal grill**, Asia Jus, Pak Choi, sweet potatoes

*Merlot 2019, Rötiberg-Kellerei, Wilchingen*

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**Cheese variation**, fig nut bread, fig mustard,

*or*

**Chocolate mousse**, strawberry-almond, tonka beans, meringues

*Pinot Noir Likörwein 2019, Weingut Florin, Stein am Rhein*

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### **Friandise**

- 4-course menu with wine: CHF 118.–, without wine: CHF 98.–  
(without sashimi or asparagus)
- 5-course menu with wine: CHF 128.–, without wine: CHF 108.–
- 6-course menu with wine: CHF 138.–, without wine: CHF 118.–

You can also choose the courses from both menus «crossover»



S O M M E R L U S T

## SPRING MENU VEGETARIAN

### Snack

Purple curry tapioca chip

Beetroot cream, raspberry reduction, pink pepper

Sourdough bread, Sommerlust butter

*Promesa 2019, Hedinger Weingut & Kellerei, Wilchingen*

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**Watermelon from the charcoal grill**, jalapeno, melon basil

*Stamm 3 2018, WeinStamm, Thayngen*

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**Marinated fennel**, sour clover sorbet, bronze fennel, quinoa

*Pinot Noir Rosé 2020, Aagne Familie Gysel, Hallau*

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**Two kinds of asparagus**, port wine, chives, risotto with parmesan crumble

*Merlot 2019, Rötiberg-Kellerei, Wilchingen*

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**Cheese variation**, fig nut bread, fig mustard,

*or*

**Rhubarb**, sorrel, mint, yoghurt

*Pinot Noir Ljörwein 2019, Weingut Florin, Stein am Rhein*

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### Friandise

- 4-course menu with wine: CHF 118.–, without wine: CHF 98.–  
(without melon or fennel)
- 5-course menu with wine: CHF 128.–, without wine: CHF 108.–
- 6-course menu with wine: CHF 138.–, without wine: CHF 118.–

You can also choose the courses from both menus «crossover»



S O M M E R L U S T

## À LA CARTE

### STARTERS

Swiss Francs

Sommerlust salad with apple-tree nut vinaigrette	16.00
Beef tartare, mustard glace, capers, cucumber, egg, brioche	28.00 / 38.00
Sashimi of tuna	28.00 / 38.00

### MAIN COURSES

Pulpo from the charcoal grill	33.00 / 44.00
Sweet potatoes, Mojo Rojo, chives	
Black Angus beef fillet,	59.00
Carrot and celery cream, truffle risotto, jus	
Red curry, potato, chickpea, red onion, coconut	35.00

### FROM 2 PERSONS

US Black Angus Hanging Tender Chateaubriand «Sommerlust» in the pan	69.00/person
Café de Paris, vegetable variation, «Sommerlust» fries	
with marrowbone on request	+ 5.00

### DESSERT / CHEESE

Chocolate mousse, strawberry-almond, tonka beans, meringues	16.00
Rhubarb, sorrel, mint, yogurt	16.00
Cheese variation, fig nut bread, fig mustard	22.00
Small but nice	12.00