



SOMMERLUST

NOT BUSINESS AS USUAL!

From Tuesday to Friday we are happy to serve you our lunch.

Of course, our à la carte selection is also available.

Two styles of asparagus, port wine, chives, raw ham

or

Sommerlust salad with apple and walnut vinaigrette

Beef fillet stroganoff, garniture, sweet potato purée

or

Sashimi of tuna

or

Red curry, potato, chickpea, red onion, coconut

Rhubarb, sorrel, mint, yoghurt

- 2 courses meat/fish: 48.00, vegetarian: 38.00
- 3 courses meat/fish: 58.00, vegetarian: 48.00

SUN IN THE WINE GLASS. OUR RECOMMENDATIONS::

White

1 dl 7,5 dl

Mesablanc 2019 (organic/biodynamic)

9.50 65.00

Müller-Thurgau, Gewürztraminer, Weingut 8247/ Besson Strasser AOC Uhwiesen

A modern white wine with a fresh acidity and very balanced fruit notes. The exceptional cuvée of Müller-Thurgau and Gewürztraminer results in a wine that is really fun to enjoy. Ideal as an aperitif but also as a food companion.

Rosé

1 dl 7,5 dl

Mesarosé 2020 (organic/biodynamic)

9.50 65.00

Cabernet Jura, Guido Lenz, AOC Thurgau

La Vie en Rose; Why not bring the feeling from the South of France to Schaffhausen? At least for the moment in the Villa Sommerlust. A great rosé that is incredibly round and fine. A perfect table partner for the summer months.

Rot

1 dl 7,5 dl

Mesarone 2018 (organic/biodynamic)

11.00 69.00

Baco Noir, Guido Lenz, AOC Uesslingen

The wine shows a dark, bright ruby red. Elegant, slightly smoky notes of coffee, star anise and dried fruit. A wine with great depth, strong body and a long finish. An exceptional wine of the artisan winemaking tradition.
