

## SPARGEL KARTE

11:00 – 16:00 Uhr

Spargelcremesuppe   Diedersdorfer-Rapsöl   Zitrone	ⓧ <sub>4,6,7,9,13</sub>	9.50 €
Acquerello Risotto   mariniertes Spargel   Parmesan	ⓧ <sub>4,6,7,9,10,13</sub>	22.00 €
Deutscher Spargel 300g (Serviert mit Hollandaise od. brauner Butter)	ⓧ <sub>1,7,9,10,13</sub>	18.50 €

### Zum Spargel dazu:


+ Salz Drillinge	ⓧ <sub>1,7,9,13</sub>	5.50 €
+ Rührei	ⓧ <sub>1,7</sub>	4.50 €
+ Honig Kochschinken	<sub>9,10,12</sub>	6.00 €
+ Kalbschnitzel	<sub>1,4,6,7,9,10,11</sub>	15.50 €
+ Lachsforellen-Filet	<sub>3,7</sub>	15.50 €
+ Duroc Kotelett	<sub>7</sub>	15.50 €

### Extra :


Braune Butter	<sub>7</sub>	3.00 €
Sauce Hollandaise	<sub>1,6,7,9,10,13</sub>	4.90 €

## ASPARAGUS MENU

11 a.m. – 4 p.m.

Asparagus cream soup | Diedersdorfer rapeseed oil | lemon  4,6,7,9,13 9.50 €

Acquerello risotto | marinated asparagus | parmesan  4,6,7,9,10,13 22.50 €

German asparagus 300g (served with hollandaise sauce or brown butter)  1,7,9,10,13 18.50 €

### To go with the asparagus:

+ Salt triplets  7,9 5.50 €

+ Scramble eggs  1,7 4.50 €

+ Honey cooked ham 9,10,12 6.00 €

+ Veal Schnitzel 1,4,6,7,9,10,11 15.50

+ Salmon trout fillet 3,7 15.50 €

+ Duroc cutlets 7 15.50 €

### Extra :

Brown butter 7 3.00 €

Hollandaise sauce 1,6,7,9,10,13 4.90 €