

SPARGEL KARTE

11:00 – 15:00 Uhr

Gebackener grüner Spargel | Coppa | Baby Leaf | Panko 4,6,7,8,9,10,12,13 14.50 €

Spargelcremesuppe | Diedersdorfer-Rapsöl | Zitrone Veg 4,6,7,9,13 8.50 €

Acquerello Risotto | marinierter Spargel | Parmesan Veg 4,6,7,9,10,13 19.00 €

Deutscher Spargel 300g (Serviert mit Hollandaise od. brauner Butter) Veg 1,7,9,10,13 18.50 €

Zum Spargel dazu:

+ Salz Drillinge Veg 1,7,9,13 5.50 €

+ Kochschinken 9,10,12 7.50 €

+ Kalbschnitzel 1,4,6,7,9,10,11 18.00 €

+ Fjordforellenfilet 3,7 16.00 €

+ Irisches Rumpsteak 19.00 €

Extra :

Braune Butter 7 3.00 €

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

DESSERT

Pistazien Parfait | Yuzu Veg. 1,4,7,8,12,13 9.50 €

Veg= vegetarisch

ASPARAGUS MENU

11 a.m. – 3 p.m.

Baked asparagus Coppa baby leaf Panko	4,6,7,8,9,10,12,13	14.50 €
Asparagus cream soup Diedersdorfer rapeseed oil lemon	Veg 4,6,7,9,13	8.50 €
Acquerello risotto marinated asparagus parmesan	Veg 4,6,7,9,10,13	19.00 €
German asparagus 300g (served with hollandaise sauce or brown butter)	Veg 1,7,9,10,13	18.50 €

To go with the asparagus:

+ Salt triplets	Veg 7,9	5.50 €
+ Cooked ham	9,10,12	7.50 €
+ Veal Schnitzel	1,4,6,7,9,10,11	18.00 €
+ Fjord trout fillet	3,7	16.00 €
+ Irish rump steak		19.00 €

Extra :

Brown butter	7	3.00 €
Hollandaise sauce	1,6,7,9,10,13	4.90 €

DESSERT

Pistachio parfait Yuzu	Veg. 1,4,7,8,12,13	9,50 €
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Veg = vegetarian