

## SPARGEL KARTE

11:00 – 15:00 Uhr

Gebackener grüner Spargel   Ziegenkäse   Baby Leaf   Pekannuss <i>Veg</i> 6,7,8,9,10,12,13	16.00 €
Spargelcremesuppe   Diedersdorfer-Rapsöl   Zitrone <i>Veg</i> 4,6,7,9,13	8.50 €
Acquerello Risotto   marinierter Spargel   Parmesan <i>Veg</i> 4,6,7,9,10,13	19.00 €
Deutscher Spargel 300g (Serviert mit Hollandaise od. brauner Butter) <i>Veg</i> 1,7,9,10,13	18.50 €
<b><u>Zum Spargel dazu:</u></b>	
+ Salz Drillinge <i>Veg</i> 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 €
<b><u>Extra :</u></b>	
Braune Butter 7	3.00 €
Sauce Hollandaise 1,6,7,9,10,13	4.90 €

*Veg*= vegetarisch

## ASPARAGUS MENU

11 a.m. – 3 p.m.

Baked asparagus   goat cheese   baby leaf   pecan nut 6,7,8,9,10,12,13	16.00 €
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 €
<b><u>To go with the asparagus:</u></b>	
+ 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 €
<b><u>Extra :</u></b>	
Brown butter 7	3.00 €
Hollandaise sauce 1,6,7,9,10,13	4.90 €

Veg = vegetarian