



RESTAURANT
ROSENGARTEN

Starters

Mixed leaf salad with homemade balsamic vinaigrette		11. —
Spring salad with bocconcini mozzarella, smoked ham and honey-mustard dressing	16. —	24. —
Baked goat cheese, trevisano chutney, Quinoa salad and honey-mustard dressing		20. —
White asparagus soup with wild boar crostini		14. —
Herbal garlic bread		10. —
«Hummus» chickpea puree with tahina, pine nuts and olives		15. —
Pike perch filet with fennel-baby spinach salad		24. —
Antipasti platter with formaggini, San Daniele ham, spicy salami, eggplants and olives		21. —
Beef tartar, pickled vegetables, organic wood-oven bread and butter	24. —	34. —
« Gravedlax » home-stained salmon fillet with Jack Daniels, dill and mustard fruit-sour cream dip		24. —

Allergies: Our staff will advise you on food allergies.
All prices in CHF, incl. 8.1 % VAT



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Main Courses

Spaghetti « pesto rosso » with sundried tomatoes	19. —	27. —
« Quadrolini » stuffed pasta with goat cheese, honey and fresh asparagus	23. —	29. —
Wild garlic potato-gnocchi, with burrata and creamy lemon-mascarpone sauce	19. —	27. —
« Harira » spicy Moroccan stew with chickpeas, lentils, vegetables and pita bread		28. —
Cold sliced roast beef, tartar sauce and French fries		34. —
« Salsiccia finocchietto » spicy sausage with fennel, chili, baby potatoes and vegetables		28. —
« Rogan Josh » Indian lamb stew with, Raita, cucumber salad and steamed rice		35. —
Seared chicken breast with asparagus-velouté and white wine risotto		34. —
« Involtini » veal escalope with morel-filling white wine risotto and asparagus		48. —
Lamb entrecôte with herb-crust, asparagus and baby potatoes		45. —
Black Angus beef entrecôte, Café de Paris, French fries and vegetables		49. —
Arctic char fillet with sauce Hollandaise, risotto and asparagus		36. —