



# SEASONAL

Fancy trying asparagus in a completely different way? The grilled green asparagus Japanese style stands out with the different textures, light roasted aromas, flavorful depth of the fermented sauces and a spring-like freshness.

**Carrot Ginger Soup**   11.50  
organic soy sauce, coriander, lemon

**Grilled green Asparagus Japanese style**      16.50  
soy sesame glaze, panko crisp, garden cress

**Venere Risotto with baby Carrots and Feta**   28.50  
roasted pine nuts, herbal oil, vanilla

**Asparagus with hollandaise**   28.50  
oven roasted potatoes, little sprout salad

**Buffalo Mozzarella bowl with Mango**     28.50  
spinach, pomegranate, mixed nuts

**Eton Mess with Strawberry**   14.50  
vanilla ice cream, whipped cream, meringues

**Daily Menu**  19.50  
with soup or salad 24.50  
from Monday to Friday, 11:30 a.m. - 2:00 p.m.

## Wine

**Alsace Saveurs** natural wine 7.50 / 48.-  
Gewürztraminer, Pinot Blanc | France, Elsass, Domaine Christian Binner  
A natural, floral & fruity bouquet, full-bodied with balanced acidity. Goes best with the Grilled green Asparagus Japanese style.

**Kepos di Ampeleia** natural wine 8.50 / 56.-  
Alicante Nero, Carignano, Mourvèdre | Italien, Toscana, Ampeleia  
Kepos means «garden» in Greek and so diverse is this wine - light, spicy with an oriental touch.  
Goes perfectly with the Venere Risotto with baby Carrots and Feta.

**Mountain apple juice** from Alto Adige (20cl) 7.50

These single-variety juices are extracted from apples that grow and ripen on high-trunk apple trees standing at 1000m.a.s.l in Südtirol.

**Elstar** Intense yellow, exotic aromas, light, harmonious, succulent.

**Rouge** Cherry red, fruity, elegant, acidic, fresh, invigorating.