

I is time again for asparagus!

In Germany, asparagus is served only for a few weeks in spring. Please enjoy the delicious dishes that our chef de cuisine, Mr. Marcel Butz, created for you.

By the way...

did you know that asparagus belongs to the lily family. In very warm climates it can reach a height of almost 2 meters. There are 200 kinds of asparagus known worldwide. In Europe the most common type is "Asparagus officinalis".



Our wine recommendation

2021er Iphöfer Silvaner 0,2l € 9,30
dry, First Vineyard

0,75l € 35,00

Winery Juliuspital, Würzburg Franken

2022er Rivaner, medium dry 0,2l € 6,80

0,75l € 24,00

Winery Friedrich Kiefer, Eichstetten
Kaiserstuhl, Baden

2022er Grauburgunder, dry 0,2l € 7,80

0,75l € 29,00

Wasenweiler winemaker, Baden, Kaiserstuhl

2018er Sauvignon Blanc, dry

0,75l € 35,00

Wine manufacture Untertürkheim, Württemberg

Starters

Beef carpaccio € 18,50

with asparagus, rocket and black pepper

Soups

Cream of asparagus soup with insert € 8,50

with croutons

Main courses

Organic asparagus risotto € 18,80

with white and green asparagus

Parmesan shavings and cherry tomato

Organic asparagus ragout € 23,50

with poularde breast and tagliatelle

Fresh organic asparagus € 23,80

with melted butter or hollandaise sauce

potatoes or herb pancakes

side dishes to your own choice:

assorted cold ham € 7,80

Roastbeef € 14,00

„Wiener Schnitzel“ (veal escalope) € 12,50

Salmon slice € 11,80

dessert

Chocolate mousse € 11,80

with alcohol-free marinated organic strawberries and strawberry sorbet

