MENU

STARTERS

Melon & Coppa Ham

Strawberry arugula salad

Warm baked goat cheese with figs

On a homemade compote of pears

Truffle Risotto

White asparagus with smoked salmon

Arugula, strawberries, croutons vinaigrette

Prawn Cocktail

with avocado

Pumpkin cream soup

With codfish and babyspinach

Tuna Tartar

Mango, Avocado

MAIN COURSES

Filet of Lamb

Figs, Camembert, Raspberry Compote Potatoe Gratin, Red wine Jus

Veal Medaillons wrapped in Bacon

Fried potatoes with morel sauce

Salmon Slice

On sauteed vegetables, Wasabi Sauce

Filet of Beef on white asparagus

Chanterelles risotto

Fish Symphony

Salmon, Monkfish, Prawns, Codfish Champagne Sauce

Monkfish in Safran Sauce

White asparagus and roasted pumpkin

Kalbs "Leberli"

A typical Swiss dish with a twist Veal Liver with a herb risotto

Bon Appetil
...and daily a little different..xx

RESTAURANT RIGIBLICK #OBERWILBEIZUG