<u>Springtime in our Hausgarten</u>

Wild garlic soup with cheese croûtons CHF 10.50

Colourful leaf salad with spring shoots and roasted asparagus with yoghurt dressing CHF 13.50

Three grilled meats (pork, lamb and chicken)
Butter sauce with garden herbs,
served with dauphine potatoes and seasonal vegetables
CHF 38.--

Poached salmon trout fillet with saffron sauce, green asparagus and spring potatoes CHF 37.--

Sliced veal Zurich style, buttered rösti and seasonal vegetables CHF 41.00

Vegetarian wild garlic ravioli from 'Daniele Gaumenschmaus', with spring vegetables, pomodorini, herb cream sauce and sliced cheese CHF 28.00

> Cordon bleu of veal or pork, filled with ham and cheese, served with French fries and vegetable garnish CHF 41.00 (veal) / CHF 34.00 (pork)

Breaded veal escalope Viennese style, served with French fries $\,$ CHF 41.00 / CHF 32.80 smaller portion

Pork, veal, beef and chicken come from Switzerland, duck from France. The countries of origin of freshwater fish are Switzerland and Germany. Salmon comes from Norway. We attach particular importance to freshly prepared dishes without artificial flavour enhancers and without convenience products.

We obtain bread and pastries (made from Swiss ingredients) from 'Müller Beck Schaffhausen'
Our service staff will be happy to provide you with information about the ingredients of the
individual dishes.

For guests with gluten allergies, we serve appropriate pastries on request.