



THE LOUNGE

Saisonale Spargelkarte / *Asparagus menu*

Spargelcremesuppe

Tomaten-Concassée / gegrillter grüner Spargel

Asparagus cream soup / Tomato concassée / grilled green asparagus

EUR 16

250 g frischer weisser Stangenspargel mit Petersilienkartoffeln

Wahlweise zerlassene Butter oder Sauce Hollandaise

250 g fresh white asparagus / parsley potatoes

Optionally melted butter or Sauce Hollandaise

EUR 29

mit kleinem Kalbsschnitzel

with small escalope of veal

EUR 48

mit gebratenem Bachsaibling

Pan fried brook char

EUR 45

mit gebratenem Rinderfilet 180 g

Grilled Beef filet 180 g

EUR 53

Gemischte Schinkenauswahl

Südtiroler Speck / Kochschinken / Serrano

Ham selection / South Tyrolean bacon / cooked ham / serrano ham

EUR 50

Tagliatelle

Geschmorte Kirschtomaten / Bärlauch / grüner und weißer Spargel

Tagliatelle / braised cherry tomatoes / wild garlic / green and white asparagus

EUR 24

We are committed to responsible seafood sourcing and the offering of sustainable seafood in our menus. By sourcing responsibly, we hope to contribute our part in reducing negative impact on the environment and increase public awareness regarding to sustainable seafood consumption. We are committed to responsible sourcing and the offering of sustainable coffee, tea, and vanilla. By sourcing responsibly, we hope to contribute our part in reducing negative impact on the environment and increase public awareness regarding to sustainable seafood consumption.

