

# ASPARAGUS MENU



## SOUP

Vegan cream of asparagus..... 8,00 €  
Soy cooking cream

## SALAD

Vegetarian asparagus salad .....16,50 €  
Grilled carrots | Chickpeas  
    with gratinated goat cheese.....19,50 €  
    with smoked salmon (D) | Honey mustard sauce (J).....21,00 €

## TARTE FLAMBÉE

Tarte flambée.....15,50 €  
Asparagus | Soure cream (G) | Scallion | Mozzarella (G)

## ASPARAGUS

White asparagus spears .....19,50 €  
Small potatoes in butter (G) | Sauce hollandaise (L, C, G)  
    with cured and cooked ham..... 25,50 €  
    with Schnitzel (veal) (Aa,C) ..... 30,50 €  
    with salmon trout tranche..... 32,50 €  
    with Irish entrecôte .....35,50 €

## DESSERT

Tonka bean crème brûlée (C,G) .....8,50 €  
Strawberries

# ALLERGENS AND ADDITIVES

- 1) Preservatives / preserved
  - 2) Caffeinated
  - 3) Antioxidant
  - 4) Sulfured
  - 5) Artificial colours
  - 6) Blackened
  - 7) Chitinous
  - 8) Phosphate
  - 10) Lacto protein
  - 11) Made from finely chopped meat
  - 12) Type of sugar / sweetener
  - 13) Sorbitol, aspartame or phenylalanine source
  - 14) Aspartame (contains phenylalanine source)
  - 15) Sweetener
  - 16) Starch in meat products
  - 17) Flavour enhancer
- A) Cereals containing gluten  
wheat a | rye b | barley c  
oats d | spelt e | kamut f  
hybridised strains g
  - B) Crustaceans
  - C) Eggs
  - D) Fish
  - E) Peanuts
  - F) Soya beans
  - G) Milk / Milk products  
(incl. lactose)
  - H) Nuts  
almond a | hazelnut b  
walnut c | cashew d  
pecan nut e | brazil nut f  
pistachio g | macadamia nut  
or Queensland nut h
  - I) Celery
  - J) Mustard
  - K) Sesame
  - L) Sulphur
  - M) Lupine
  - N) Molluscs