

# Il Ristorante

HERTENSTEIN

## Mother's Day

Sautéed scallops on pea puree with green asparagus  
Spring blossoms and pine nut vinaigrette  
*CHF 30.-*

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Wild garlic soup with Patagonian wild caught prawn  
*CHF 16.-*

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Roasted lamb loin under a herb crust  
Spring vegetable pot-au-feu,  
Blue prune and black olive  
*CHF 46.-*

or

Trout fillet roulade filled with herbs  
Spring vegetable pot-au-feu,  
Blue prune and black olive  
*CHF 38.-*

or

Cauliflower "Polonaise"  
Garnished with roasted breadcrumbs, brown butter and chopped egg  
On wild garlic risotto  
*CHF 38.-*

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Hertenstein's cheesecake  
With salty milk crumble, pickled rhubarb, rhubarb sorbet and airy buttermilk foam  
*CHF 16.-*



4 courses with lamb CHF 100.-  
4 courses with trout CHF 90.-  
4 courses with cauliflower CHF 90.-

