

ASPARAGUS



ASPARAGUS-CREATIONS

STARTERS

Lamb's lettuce with asparagus and
fried slices of bacon Fr. 16.00

Lukewarm asparagus salad with
deep-fried mushrooms Fr. 19.50

Mixed asparagus served with vinaigrette
and cherry tomatoes Fr. 18.00

Asparagus with bits of chicken and
pineapple served with a cocktail sauce Fr. 20.00

Italian asparagus salad with mozzarella
cheese, cherry tomatoes and strips
of dry-cured ham Fr. 21.50

SOUPS

Creamy Tomato soup Fr. 9.50

Vegetarian bouillon with vegetables Fr. 9.00

Clear spring soup with asparagus and wild garlic Fr. 9.50

Creamy asparagus soup topped with
croutons and cream Fr. 10.00

SALADS

Green salad Fr. 8.00

Mixed salad Fr. 10.50

Nüsslisalat with hash egg Fr. 13.00

MAIN-COURSES

Veal cutlet with hollandaise sauce
served with mixed asparagus and
roast potatoes Fr. 39.00

“Veal Cavailon” Fr. 37.00
Strips of veal served with pieces of
asparagus and hash brown

Medallions of lamb (Aust.) wrapped in bacon Fr. 39.50
served with asparagus risotto

Entrecôte (Switzerland) served with Fr. 41.00
mixed asparagus, Béarnaise sauce
and roast potatoes

Grilled chicken breast with a morel and Fr. 29.00
asparagus sauce served with tagliatelle

Asparagus “Milan style” served with Fr. 28.00
roast potatoes

Whole roast fillet of pork with a Marsala sauce Fr. 39.00
served with mixed asparagus and roast potatoes

Tranche of salmon fillet (Scotland) fried in butter Fr. 35.00
served with mixed asparagus and roast potatoes

Ravioli au gratin with a creamy sauce Fr. 25.00
and bits of asparagus

ENJOY YOUR MEAL

**ALBERT & JACQUELINE
HOFMANN
AND TEAM**

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