

STARTERS | SOUPS

Mixed salad «a la Sonnenhof» nuts apples	17
Colourful garden salad with herbs 🍳 roasted shii - take mushrooms	29
Marinated tuna cubes PHI Pacific 🍳 asian flavours mango lemon grass	29
Spicy beef fillet tartar CH 🍳 butter - toast	26 42
Foamy soup of asparagus from Liechtenstein smoked salmon crostini	17
Spring carrot soup ginger crostini	17
Mini bouillabaisse 🍳 fish crustacean sauce rouille crostini	35
Homemade raviolini 🍳 veal - spinach stuffing CH	27 39

ASPARAGUS

Asparagus from Liechtenstein	29 39
tomato vinaigrette with wild garlic pesto <u>or</u> sauce hollandaise local potatoes	
with smoked or cooked ham FL	43 53
with meat or fish of the day	55
with medium roasted Angus-beef fillet CH	59

MAIN DISHES

Spice thai-vegetables-curry	49
lime - basmati rice	
Tender ray wing F Atlantic 🍳	57
capers garlic butter crispy crumbs mashed potatoes	
Bread crumbed and fried veal escallop «à la Sonnenhof» CH 🍳	45
cranberries or sambal dip potato - cucumber - lovage - salad	
Angus beef fillet IRL 140g	59
morel - spring onions cognac cream sauce wild garlic risotto	

COLD DESSERTS

Homemade fruit sorbets 10 flavours 🍪	22
colourful selection	
Rhubarb-strawberry compote	17
curd mousse	
Iced chocolate dream 🍪	17
half-whipped cream	
Crème brûlée 🍪	19
vanilla ice cream passion fruit	