

# HASENBURG

## Appetizers

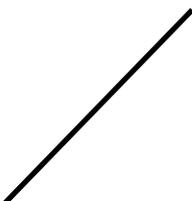
<b>Mixed lettuce</b> Homemade Italian or French dressing	11.50
<b>Black lentil salad with avocado, feta cheese and tomato</b>	14.50
<b>Rucola salad with tomato and und burrata</b> Burrata is a fresh Italian cheese, a type of mozzarella	16.50
<b>Small bowl of home-smoked salmon</b> Avocado, cucumber, tomato and quinoa with lemony yogurt-dill dressing	18.50
<b>Small bowl with shrimps</b> Avocado, cucumber, tomato and quinoa with lemony yogurt-dill dressing	18.50
<b>Prosciutto Grand Cru Helvetica 18 with cheese shavings</b>	18.50
<b>Asparagus cream soup</b>	12.50

## Large Salads Bowls

<b>Colorful Isalad bowl with tomatoes, cucumbers, avocado and mixed seeds</b>	21.00
<b>With Feta cheese</b>	24.50
<b>With home smoked salmon</b>	29.50
<b>With chicken breast</b>	25.50
<b>With beef Rumpsteak</b>	34.50

## „Bündnerplättli“

<b>A variety of different air dried &amp; cured meat slices &amp; Swiss mountain cheese</b>	27.00
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## Classic „Hasenburg“ Dishes with Rösti

<b>Swiss mountain cheese Rösti</b>	<b>24.00</b>
Wild mushrooms or ham to Swiss mountain cheese Rösti	<b>+3.50</b>
Add a pan fried egg to Rösti; per egg	<b>+2.00</b>
<b>Swiss mountain cheese Rösti topped with Prosciutto Grand Cru Helvetica 18</b>	<b>28.50</b>
The ham is rubbed with rock salt and noble spices and pipened and dried for 18 months in the traditional way in the Ticino air	
<b>Panfried strips of beef liver served with Rösti</b>	<b>25.50</b>
<b>Panfried strips of veal liver served with Rösti</b>	<b>34.50</b>
<b>Panfried sliced veal strips in a mushroom cream sauce, served with Rösti</b>	<b>35.00</b>

## Main Courses

<b>Portion white Baden asparagus with wild garlic mayonnaise and boiled potatoes</b>	<b>27.00</b>
<b>With portion of slices of dry-cured ham</b>	<b>+10.00</b>
<b>Wild garlic risotto with green asparagus, dried tomatoes and pine nuts</b>	<b>27.00</b>
<b>Homemade pappardelle with home-smoked Scottish salmon,</b>	<b>29.00</b>
Green asparagus and cream	
<b>Homemade pappardelle with rabbit paupiettes</b>	<b>29.00</b>
on tomato sugo with shiitake mushrooms	
<b>Zander fillet on Baden asparagus, lemon foam and red wild rice</b>	<b>36.00</b>
<b>Poulet Breast Surprême on asparagus chanterelle ragout with roasted potatoes</b>	<b>36.00</b>
<b>Swiss Prime Rumpsteak with herb butter</b>	<b>36.00</b>
Risotto and mixed vegetables	
<b>Mulwarra beef ribeye steak with Portwine sauce</b>	<b>42.00</b>
Tagliatelle, green asparagus and carrots from the oven	

All meat, meat products, poultry products incl. Eggs are from Switzerland. Exceptions are indicated. Our staff will be pleased to inform you about ingredients in our dishes that may trigger allergies or intolerances.

We accept the following cards: Visa, Master, Maestro and Postcard.

For card payments of less than sFr.20.00 we charge a fee of sFr.2.00. All prices in Swiss fr. Incl. 7.7% MwSt.