VILLA BOVERI

TAGESMENÜ MONTAG | 09. November

Rucola-Kräutersalat
Feigen | Honigdressing 11

Safranrisotto 7
Schwarzwurzel-Kräutersalat | Belper Knolle 7 | Kräuterseitling

oder

Gebratenes Adrio 4|7|11
Süsskartoffelstock | Schalottensauce | Rosenkohl

oder

Monatsfisch ➪ gebratenes Lachsforellen-Filet
geröstetes Kürbispüree | Rosenkohl | Malteser Sauce 1|7

Schokoladen-Mousse 13
marinierte Birne

DAILY MENU MONDAY | 09. November

Arugula herb salad
figs | honey dressing 11

Saffron risotto 7
black salsify herb salad | Belper Knolle 7 | king oyster mushroom

or

Roasted adrio 4|7|11
mashed sweet potatoes | shallot sauce | brussel sprouts

or

Fish of the month ➪ Roasted salmon trout filet
roasted pumpkin purée | brussel sprouts | malteser sauce 1|7

Chocolate mousse 13
marinated pear

Herkunftshinweis/origin information – Kalb/veal & Schwein/pork: CH | Lachsforelle/salmon trout: CH
Brote & Backwaren/breads & pastries: CH

Allergene/allergens: 1=Eier/eggs | 2=Erdnüsse/peanuts | 3=Fisch/fish | 4=Gluten/gluten | 5=Krebstiere/crustaceans | 6=Lupine/lupin | 7=Laktose/lactose 8=Nüsse/nuts | 9=Schwefel/sulphites | 10=Sellerie/cellery | 11=Senf/mustard | 12=Sesam/sesame 13=Soja/soya | 14=Weichtiere/molluscs