VILLA BOVERI

TAGESMENÜ DIENSTAG | 10. November

Rotkohlsuppe
Pumpernickel 4 | Preiselbeeren

Blaue Kartoffelgnocchi 4
Kürbis | Rosenkohl | Belper Knolle 7 | Wildkräuter | Onsen-Ei

oder

Kalbshacktätschli
Gersten Risotto 7 | Schalottensauce | Cocobohnen

oder

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

Marroni-Tiramisu 7
Kirsch | Meringues 1

DAILY MENU TUESDAY | 11. November

Red cabbage soup
pumpernickel 4 | cranberries

Potato gnocchi 4
pumpkin | brussel sprouts | Belper Knolle 7 | wild herbs | onsen egg

or

Veal meatballs
barley risotto 7 | shallot sauce | runner beans

or

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

Chestnut tiramisu 7
cherry brandy | meringues 1

Herkunftshinweis/origin information – Kalb/veal: CH-Lachsforelle: 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