

Lasalle

Restaurant & Bar

Vorspeise / Starters

Kopfsalat.....	Joghurt, gebratene Eierschwämmli	18
Lettuce.....	yogurt, fried chanterelles	
Gartensalat	gehobeltes Gemüse, Kerne, Hausdressing	11 / 17
Garden salad	vegetables, seeds, house dressing (GF/V)	
Weisser Badischer Spargel	Eigelb, Balsamico-Trüffel-Vinaigrette,	
.....	Trüffelcrumble	25.5
White asparagus (Badischer Spargel)	egg yolk, balsamic truffle vinaigrette,	
.....	truffle crumble	
Handgeschnittenes Rindstatar.....	Radieschen, Schnittlauchmayonnaise,	
.....	Zitronenbutter, getoastetes Brot (LF)	25 / 38
Hand cut beef tartar	radish, chive mayonnaise, lemon butter	
.....	toasted bread	
Zander-Ceviche (EST).....	Passionsfrucht, Tomate, gepickelte	
.....	Zwiebeln (GF)	21
Pike-perch ceviche.....	passion fruit, tomato, pickled onions	
Tagessuppe / Soup of the day	11	

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Hauptgänge / Main Courses

Hackbraten Jus, Kartoffelstock, Karotten 33 / 39
Meatloaf gravy, mashed potatoes, carrot

Kalbsleber Rösti, Kräuter, Schalotten 34 / 39
Veal Liver swiss hash browns, fresh herbs, shallots (GF)

Hausgemachte Ravioli vegetarisch, nach Tagesangebot 26 / 35
Homemade Ravioli vegetarian, according to daily offer

Weisser Badischer Spargel Sauce Hollandaise, Brätler-Kartoffeln 27 / 37
Plus Walliser Trockenfleisch 8.5
White asparagus (Badischer Spargel) sauce Hollandaise, roasted potatoes
Plus dried meat from Valais.....

Rotbarschfilet (Nordostatlantik)..... Basilikumschaum, Caponata, Pinienkerne (GF) 36
Redfish fillet (Northeast Atlantic) basil foam, caponata, pine nuts

Flanksteak (CH) Rotweinjus, Polenta, gebratener Mais (LF) 46
Flank Steak red wine jus, polenta, roasted corn

Tages Empfehlung..... fragen Sie unser Serviceteam
Today's Special..... ask our service team

Alle Preise in CHF inkl. 8.1% Mwst / All prices in CHF incl. 8.1% VAT
LF = laktosefrei / lactose free - GF = glutenfrei / gluten free - V = vegan

Herkunftsdeklaration/Declaration of origin:

