



RESTAURANT
OBERES

Triemli

asparagus

GREEN ASPARAGUS FROM ITALY

GREEN ASPARAGUS	19.50	GREEN ASPARAGUS	29.50
As starter:		As main courses:	
gratinated with cheese / hollandaise sauce or tartare sauce		gratinated with cheese / hollandaise sauce or tartare sauce	
with Grisons air-dried ham 60g	16.00	boiled ham 120g	12.50

STARTERS

ASPARAGUS SOUPE	13.50	TOMATO CREAM SOUPE	12.50
with cream rosette		with cream	
ROASTED DUCK LIVER	19.50	CREVETTES – ASPARAGUS COCKTAIL “ CALIPSO ”	19.50
served on roasted apple disks and Grand Marnier jus		with green asparagus on salad julienne, with cocktail sauce an cream topping, Lemon, toast and butter	
SANDY SALAD	19.50	HANDMADE RAVIOLI as Starter:	18.50
with green asparagus on salad julienne, with cocktail sauce an cream topping		with wild asparagus filling, garnished with rocket and wild garlic pesto, sauce Hollandaise	

MAIN COURTS

TOURNEDOS ROSSINI 71.50

Beef fillet 180g grilled with delicious grand marnier jus, roasted duck liver with apple disk, green asparagus, and a side dish of pommes croquettes

Video Example



VEAL SCHNITZEL 54.00

«MOREL CREME SAUCE»
grilled with green asparagus and butter noodles

JUMBO CORDON BLEU ca 380G 48.50

of pork stuffed with Emmentaler cheese and ham, bouquet of green asparagus and french fries

BEEF FILLET STRAINS 54.00 **ROBESSPIERRE**

marinated and cut by hand, served lukwarm with green asparagus, sauce hollandaise, and a side dish of your choice

VEGETARIAN SPECIALITIES

ASPARAGUS VEGETABLE 34.50 **STROGANOFF**

with a racy paprika cream sauce, seasonal vegetables and dry rice

HANDMADE RAVIOLI 36.00

main courses
with wild asparagus filling, garnished with rocket and wild garlic pesto, sauce Hollandaise

Video Example



PUFF PASTRY 34.50

PASTETLI ASPARAGUS
filling, served with seasonal vegetables

FRESH FROM THE SEE & LAKE

FRESH BROOK TROUT FILLET 52.00 **«DEL PADRONE»**

white wine sauce with garlic and onions and dried tomatoes, green asparagus and a side dish of your choice

BLACK TIGER 49.50 **GIANT CREVETTES**

«Golden Shrimps» white liquid garlic butter, green asparagus and a side dish of your choice