



White asparagus is the true herald of spring, deeply rooted in European culinary tradition. Celebrated across regions like Germany and Alsace, where it's often referred to as "white gold," this prized vegetable is grown beneath the soil to preserve its signature pale ivory hue and refined flavour.

Each spear offers a tender bite with a gentle sweetness and a subtle, nutty depth that sets it apart from its green counterpart. When simply prepared—poached or lightly roasted—it reveals a silky texture that pairs beautifully with classic accompaniments like hollandaise, browned butter, or delicate cured ham.

A seasonal treasure with rich heritage, white asparagus is more than an ingredient—it's a celebration of spring and tradition.



W H I T E *Asparagus*

M E N U





Müller-Thurgau

Cantina Terlano Müller Thurgau is an elegant alpine white wine from Alto Adige, Italy, crafted by the historic Cantina Terlano, a benchmark producer known for precision and mineral-driven wines.

Made from Müller-Thurgau grapes (a cross of Riesling and Madeleine Royale), the vines thrive in the estate's highest and steepest vineyards, ranging from 500 to 900 meters above sea level. These cool, elevated sites enhance freshness and finesse, resulting in a wine that is delicately aromatic and beautifully structured.

TASTING NOTES

In the glass, it reveals notes of ripe peach, citrus, and subtle florals, lifted by a distinctive touch of nutmeg spice, with crisp acidity and a clean, refined finish—an expression of both altitude and terroir.

10 GLASS | 51 BOTTLE

Domäne Wachau Grüner Veltliner Federspiel Ried Kreuzberg

Domäne Wachau Grüner Veltliner Federspiel Ried Kreuzberg is a classic Austrian white wine from the renowned Wachau region, produced by Domäne Wachau in Austria. The estate is a leading cooperative known for expressing the terroir of steep Danube vineyards with precision and sustainable practices.

The term “Ried” refers to a single vineyard site in Austria—in this case, Kreuzberg, a specific vineyard on the southern bank of the Danube. Wines labeled with “Ried” highlight a particular terroir (soil, exposure, and microclimate), giving more distinctive character and complexity compared to regional blends.

“Federspiel” is a Wachau classification indicating a mid-weight, dry style—typically fresh, vibrant, and balanced, sitting between the lighter Steinfeder and the richer Smaragd styles.

TASTING NOTES

Made from the Grüner Veltliner grape (Austria's flagship white variety), the wine typically shows fresh, mineral-driven character with notes of green apple, pear, citrus, white pepper, and delicate herbs, supported by lively acidity and a juicy, elegant finish.

10 GLASS | 51 BOTTLE



WHITE Asparagus

Fresh Premium Quality White Asparagus from Germany
Grade: Handelsklasse 1 (A Grade), Certified by German Authorities

Classic Cream of White Asparagus \$ 7.00

Classic Cream of White Asparagus, with strips of Hebridean Smoked Salmon \$ 8.50

White Asparagus (250g) with New Potatoes \$ 16.80

*Tossed in butter & parsley, Served with a choice of :
Sc. Hollandaise or Bozner Sauce.*

Add 3 slices of Huber's Kurobuta Ham \$ 6.00

Add 5 slices of our Black Forest Ham \$ 6.00

Add 4 slices of our Swiss Farmer Raw Ham \$ 6.50

Zaccagni Chitarra Pasta in Gorgonzola Cream Sauce with White Asparagus and Bear's Garlic \$ 24.00

White Asparagus (250g) gratinated with Huber's Kurobuta Ham & Emmentaler Cheese \$ 28.00

Served with Sc. Hollandaise and new potatoes, tossed in butter and parsley

White Asparagus (250g) with a breaded milk-fed Veal Escalope “Mailänder Art” \$ 30.00
served with new potatoes tossed in butter & parsley

White Asparagus (250g) with Canadian Pork Medallions \$ 31.00
Served with a mushroom and green peppercorn sauce, new potatoes tossed in butter & parsley.

White Asparagus (250g) with Argentinian Beef Fillet Medallions (160g) \$ 44.00
Served with a mushroom and green peppercorn sauce, new potatoes tossed in butter & parsley.

Extra serving of plain White Asparagus (250g) \$ 19.00

Extra serving of Sauce Hollandaise \$ 4.20

Extra serving of Bozner Sauce \$ 4.20

White Asparagus “Strudel” with brandy apricot puree \$ 8.00

Add a scoop of Mövenpick Strawberry Ice-cream \$ 3.00

**Bozner Sauce originates from South Tirol*

A chunky, creamy mix of hard boiled eggs, mustard, vinegar, olive oil and fresh herbs

DELIVERED FRESH WEEKLY

Sourced From: Spargelhof Holste, Martfeld, Lower Saxony, Germany