

STARTERS

Leaf salad
or mixed vegetable- and leaf salad
with house dressing
9.00 | 11.00

Boiling meet salad
with dual asparagus tips and wild garlic vinaigrette
served with shaved Parmesan
16.50

boiling meet:
Switzerland

White asparagus cream soup
with sweet-sour ris pearls
13.50

ris / veal:
Switzerland

Bouillon of beef
with pancake stripes
10.50

beef:
Switzerland

Soup of the day
10.50

SPRING TIME is ASPARAGUS TIME

Two different kinds of asparagus
with brown butter, Parma ham
and potatoes
18.50 | 28.50

Parma ham:
Italy

White asparagus
with brown butter, spring potatoes
and homemade Sauce Hollandaise
24.50

Risotto of asparagus
with sautéed mushrooms
26.00

VEGETARIAN

Wild garlic Spätzli
with homemade apple purée
and roasted onions
26.50



MAIN DISHES

Tagliata from the Australian free-range beef
on white asparagus
served with Sauce Hollandaise
and spring potatoes
46.00

beef:
Australia

Paillard of veal
with spring-morel-sauce, green asparagus
and homemade Tagliatelle
42.00

veal:
Switzerland

Roasted sole
with asparagus-risotto
and saffron-foam
50.00

sole:
Netherlands

METROPOL CLASSIC

Homemade meat loaf
with red wine sauce,
mashed potatoes and vegetables
28.00

meat loaf:
Switzerland

Beef tenderloin „Stroganow“
served with homemade noodles
42.00

beef:
Australia

Medaillon of beef à Café de Paris
served with vegetables
and a side dish of your choice
120gr 38.00 | 160gr 48.00

beef:
Australia

Side Dishes: homemade noodles and Tagliatelle, pommes frites, spring potatoes, mashed potatoes, risotto, wild garlic Spätzli and vegetables

For information on allergens please contact our staff.
All prices are in CHF inclusive of 7.7% VAT..
Nice to have you here.
www.hotel-metropol.ch