

Asparagus season

FRESH, HAND-PEELED ASPARAGUS
FROM SPARGELHOF WENNER IN HILTER

CREAMSOUP OF WHITE ASPARAGUS

Asparagus tips, egg garnish, chives 10.50

FRESH, HAND-PEELED ASPARAGUS

homemade hollandaise sauce	Small portion (180g)	18.50
or melted butter, parsley potatoes	Portion (280g)	25.50
	Pound (400g)	32.50

SERVED WITH YOUR CHOICE OF:

Air-dried country ham (80g)	9.00
Cooked ham (80g)	8.00
Ham half & half (80g)	8.50
Breaded pork loin escalope (120g)	13.50
Slices of saddle of veal (180g), morel cream sauce	21.90
Home-pickled salmon (100g), basil cream	16.50
2 fried Hagen trout fillets -practically boneless-, almond-Vemouthsauce	23.00
Scrambled eggs with herbs (2 free-range chicken eggs)	5.50
Baked with breadcrumb butter and egg cubes	4.00

BULLER'S ASPARAGUS MENU

Cream soup of white asparagus
Asparagus tips, egg garnish, chives

Fresh, hand-peeled white asparagus (400g)
air-dried country ham (80g), pork loin cutlet (80g),
scrambled eggs with herbs,
melted butter or home-made hollandaise sauce,
boiled potatoes

Homemade coffee ice cream
Rhubarb compote, eggnog tree cake

56.50