



M E N Ü

VITELLO E TUNA

VEAL • TUNA • CAPPER APPLLES

HOMEMADE VEAL RAVIOLI À LA ILGE

NUT BUTTER • REDUCED COOKING JUICE

CHICKEN SUPREME

BLACK TRUFFLE • ASPARAGUS • CHAMPAGNERISOTTO

MANGOSORBET WITH CHAMPAGNER

MENÜ FROM 2 PERSONS

CHF 98 / P. PERSON



S T A R T E R S

BURRATA
CONFIT CHERRY TOMATOES • BASIL

22

MILLEFEUILLE OF RAW TUNA
LIME • OLIVE OIL • FLEUR DE SEL

29

VITELLO E TUNA
VEAL • TUNA • CAPPER APPLES

34

HOMEMADE VEAL RAVIOLI À LA ILGE
NUT BUTTER • REDUCED COOKING JUICE • PARMIGIANO REGGIANO

29

HOMEMADE POTATO GNOCCHI
SPINACH • TRUFFLE • PARMIGIANO REGGIANO

STARTER 25 / MAIN COURSE 42

M A I N C O U R S E

ALPSTEIN CHICKEN
TRUFFLE • ACQUERELLO RISOTTO • VEGETABLES

46

VARIATION OF EMMENTAL VEAL
VEAL FILLET • BRAISED VEAL CHEEK • MASHED POTATOES • VEGETABLES

58

BEEF FILLET WORONOFF
WORONOFF SAUCE • VEGETABLES • HOMEMADE TAGLIARINI

59

FRIED BEEF FILLET CUBES
SMOKED PAPRIKA CREAM SAUCE • HOMEMADE TAGLIARINI

49

ATLANTIC SOLE
BROWN BUTTER • VEGETABLES • POTATOES • SPINACH

68



D E S S E R T

PEPPERMINT RARFAIT
STRAWBERRY • RASPBERRIES

18

MOUSSE AU CHOCOLAT
BAISER • BERRIES

18

MANGOSORBET
CHAMPAGNE

18

AFFOGATO AL CAFFÈ
ESPRESSO • VANILLA ICE CREAM • CANTUCCI

12

ALL PRICES ARE IN SWISS FRANCS AND INCLUSIVE 8.1% VAT.

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