



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 96 / P. PERSON



STARTERS

WILD HERB SALAD

CHANTARELLES • APPLE BALSAMICO • GRAPE SEED OIL

22

VITELLO E TUNA

VEAL • TUNA • CAPPER APPLLES

34

WHITE ASPARAGUS MIMOSA

EGG • HERB VINAGRETTE

28

HOMEMADE VEAL RAVIOLI À LA ILGE

NUT BUTTER • REDUCED COOKING JUICE

29

HOMEMADE POTATO GNOCCHI

WHITE ASPARAGUS • CHIVES • PARMIGIANO REGGIANO

STARTER 24 / MAIN COURSE 38

MAIN COURSE

EMMENTALER VEAL STEAK

CREAM SAUCE WITH MORELS • POTATOES • VEGETABLES

58

CHICKEN SUPREME

BLACK TRUFFLE • ASPARAGUS • CHAMPAGNERISOTTO

45

BEEF FILLET WORONOFF

WORONOFF SAUCE • VEGETABLES • HOMEMADE TAGLIARINI

59

FRIED BEEF FILLET CUBES

SMOKED PAPRIKA CREAM SAUCE • HOMEMADE TAGLIARINI

52

ATLANTIC SOLE

BROWN BUTTER • VEGETABLES • POTATOES

69



D E S S E R T

RHUBARB

CAKE • SORBET • MOUSSE

22

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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