



SPRING-SPECIALS

2026

„CRÈME D'ASPÈRGES“

A lightly cream soup with green and white asparagus and cream topping

CHF 13.70

„CRÈME DE CRESSON AU SAUMON“

A lightly cress cream soup with smoked salmon strips and cream topping

CHF 14.50

„AUGUSTUS' ASPARAGUS-SALAD“

Green and white asparagus on a spring bed of lettuce with vinaigrette sauce

as starter CHF 16.50

as main dish CHF 27.50

BEEF CARPACCIO „ASPARAGI“

Raw beef pounded thin, parmesan flakes, rocket with lemon oil and asparagus with vinaigrette sauce

as starter CHF 27.50

as main dish CHF 39.50

RISOTTO „CELTIC“

Astoria's white wine risotto with green and white asparagus spears

CHF 28.50

FIDANZATI „ASPARAGI“ WITH ASPARAGUS AND KING PRAWNS

Fidanzati with grilled king prawns, green and white asparagus, garlic, onion, parsley, white wine and cream

CHF 35.50

WHITE ASPARAGUS SPEARS „HOLLANDAISE / PROSCIUTTO DI PARMA“

white asparagus on butter and sauce hollandaise

as starter CHF 18.50

as main dish CHF 26.50

with parma ham strips

as starter CHF 21.50

as main dish CHF 31.50

CHICKEN BREAST SCHNITZEL (CH) FROM THE GRILL (160 gr.)

on bearnaise sauce with green and white asparagus stew
and french fries or white wine risotto

CHF 34.80

VEAL STEAK (140 gr. / 180 gr.)

Roasted veal steak from the kidney piece (CH)
on bearnaise sauce with green and white asparagus stew
and french fries or white wine risotto

140 gr. CHF 40.50
180 gr. CHF 46.50

PANNA COTTA WITH MARINATED STRAWBERRIES

Homemade panna cotta with strawberry pieces,
strawberry sauce and whipped cream

CHF 14.50

BAMBOO'S SPRING WINES

With wine

Spain, Jumilla

Equilibrio Sauvignon Blanc, Jumilla DO

2025

10 cl CHF 7.30
75 cl CHF 48.50

Grape variety Sauvignon Blanc

Maturation/Vol. Fermentation and storage in steel tanks, 12%

Character An elegant wine with a delicate bouquet of white flowers and tropical fruits. On the palate, it is fresh yet full-bodied, with a harmonious balance between spicy notes and well-integrated acidity. The wine impresses with its balance and ends with a long, fruity finish.

Red wine

Piedmont, Italy

Bansella – Nizza docg, Prunotto

2023

10 cl CHF 7.90
75 cl CHF 53.00
150 cl CHF 106.00

Grape variety Zinfandel

Maturation/Vol. In oak barrels, 15%

Character Intense ruby red with dark violet reflections. On the nose, dense and fruit-forward. It shows ripe plums, violets, chocolate, and a hint of licorice. On the palate, the Bansella wine is powerful and well-structured. A modern and appealing Barbera with good, refined length.