

GAME SPECIALITIES

Salads and starters

Autumn plate 	16.50
leaf salads apple fig nuts orange-fig-mustard dressing	
Venison carpaccio ²	19.00
sweet-and-sour plums Waldorf salad salad bouquet	
Mushroom Panna Cotta 	18.00
yellow beetroot vinegar-marinated mushrooms	

Soups

Pumpkin cream soup 	13.00
caramelised almonds	

Vegetarian

Vegetarian autumn plate 	34.00
spaetzle brussel sprouts red cabbage mushrooms chestnuts apple with cranberries mushroom cream sauce	
Boletus ravioli 	32.00
sage butter spinach chestnuts parmesan	

Game Dishes

Jugged roe-deer ²	39.00
mushrooms pearl onions croutons	
Fillet of wild boar ²	41.00
Calvados cream sauce	
Roe-deer medallions ²	49.00
chanterelle sauce	
Game meatballs ²	37.00
Cranberries, mushroom cream sauce	

Our game specialities are served with
spaetzle | brussels sprouts | red cabbage
chestnuts | poached apple with cranberries

Kitchen team special

Venison entrecôte ²	44.00
green Thai curry cardamom rice pak choi	

Please make our service staff aware of any food allergies you may have.
All our prices are CHF and including 8.1% VAT
Declaration: ²AT, vegetarian 