



Happy autumn.....



Starters

Pumpkin cream soup (V)

served with sunken Fagottini
refined with Austrian pumpkin oil

big CHF 12
small CHF 10

Salad bowl „wild hunter“

Lamb's lettuce served with pan fried venison,
mushrooms & pear wedges

CHF 18

Venison carpaccio

served with pear wedges with cranberry jelly,
pumpkin seeds & pickled chanterelles

big CHF 26
small CHF 22

Main courses

Jugged venison

marinated venison meat stew
served with bacon & sautéed chanterelles

big CHF 31
small CHF 26

Sliced venison in cream sauce

with sautéed chanterelle

big CHF 38
small CHF 33

Herb crusted venison sirloin steak

served with cranberry gravy

CHF 44

Our newcomer

Venison terrine "Diana" with hazelnuts

served with pear wedges with
cranberry jelly, pumpkin seeds &
pickled chanterelles

CHF 16

"for unsuccessful hunters"

Autumn platter (V)

fried mushrooms &
small flour dumplings
served with red cabbage,
glazed chestnuts, Brussels sprouts
& pear wedges
topped with cranberry jelly

big CHF 24
small CHF 19

All game dishes will be served with
small flour dumplings,
red cabbage, glazed chestnuts,
Brussel sprouts & pear wedges with
cranberry jelly.

Origin declaration

Venison sirloin steak	New Zealand
Jugged venison	Switzerland/Germany/ Austria
Venison	Switzerland/Germany/ Austria