

Culinary Autumn Season

WILD GAME AND MUSHROOM DISHES

OUR WILD GAME MENU Fr. 67.-

Autumn salad with pumpkin salad dressing, served with fried bacon, mushrooms and croutons.

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Tender braised venison cheeks

in a fine port wine sauce, served with red cabbage, Brussels sprouts, chestnuts and homemade egg spaetzle.

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Cinnamon parfait with red wine plums.

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You may also order each course individually.

We are happy to serve the main course as single course for Fr. 44.-.

OUR RED WINE RECOMMENDATIONS

Quality bottled wines from our wine cellar

By the glass, 1 – 5 dl

1 dl 7,5 dl

SWITZERLAND / LUZERN

Heidegger Blauburgunder Barrique, Peter Schuler

8.20 55.-

SWITZERLAND / WALLIS

Mathier's Optimo AOC Valais, Diego Mathier Salgesch

8.50 57.-

SWITZERLAND / WAADT

In Exelsis Signature, Charles Rolaz Rolle

8.50 57.-

ITALY / TOSCANA

Promis Vino da tavola, IGT Toscana MO, Gaja 2020/2021

12.- 76.-

SPAIN / TORO

Toro Muruve DO Crianza, Bodegas Frutos Villar 2021

7.80 51.-

STARTERS

Pumpkin soup with whipped cream topping and roasted pumpkin seeds	9.50
Red cabbage cream soup with croutons	10.50
Lamb's lettuce with chopped egg and croutons	14.-
with chopped egg, bacon strips and croutons	15.50
Autumn salad with pumpkin salad dressing, fried bacon, mushrooms and croutons	14.-
Smoked trout file from the Langerlen Schwarzenberg fish farm served with mixed leaf salad and horseradish foam	18.-
Burgundy snails with homemade herb butter 6 pcs	13.-
Mushroom puff pastry A selection of various mushrooms in a rich wine cream sauce, served in a puff pastry shell	16.-

MAIN COURSES

Side dish plate for wild game	29.-
Red cabbage, Brussels sprouts, chestnuts and homemade egg spaetzle. Served with our fine wild game cream sauce.	
Forester's Plate	34.-
Puff pastry filled with a fine selection of mushrooms in a rich wine cream sauce. Served with red cabbage, Brussels sprouts, chestnuts, and homemade egg spaetzle.	
Hunter-style venison stew	34.-
Garnished with bacon strips, mushrooms, pearl onions and croutons. Served with homemade egg spaetzle.	
Optionally with red cabbage, Brussels sprouts, and chestnuts	5.-
Hubertus Plate	42.-
Venison slices in a creamy wild game sauce. Served with egg spaetzle, red cabbage, Brussels sprouts and chestnuts.	
Venison Schnitzel "Mirza"	Plate 46.-
Tender venison schnitzel with egg spaetzle, red cabbage, Brussels sprouts, chestnuts and fruit garnish. Served with our homemade wild game cream sauce	Platter 52.-
Venison loin for 2 people, per Pers.	63.-
Served with egg spaetzle, red cabbage, Brussels sprouts, chestnuts, and a rich fruit garnish. Served with our fine wild game cream sauce	