

# Menu

## Starter

Green autumn salad with house dressing and croutons	CHF 8.50
Mixed autumn salad with house dressing and croutons	CHF 12.50
Lamb's lettuce with cranberry dressing Bacon, egg and croutons	CHF 14.50
Water buffalo tartare served with toast and butter	small CHF 18.50
served with toast and butter	large CHF 27.50
(gratinated with duck liver on request)	+ CHF 10.00
Beetroot apple salad with roasted quail breast	CHF 16.50
Pumpkin and mushroom salad with home-smoked salmon	CHF 19.50
 <u>Soup</u>	
Pumpkin soup with pumpkin seed oil and pumpkin seeds	CHF 10.50
Chestnut truffle foam soup	CHF 10.50
Porcini mushroom soup	CHF 10.50

## Vegetarian and vegan

Pumpkin risotto with fried mushrooms CHF20.50

Spinach and feta strudel on tomato sauce CHF21.50

Ratatouille Stuffed Artichoke Hearts  
and Basmati Rice (Vegan) CHF24.50

## Fresh fish

Poached cod fillet with Pomeranian mustard crust  
on creamed spinach and gnocchi CHF39.50

Fried pike-perch fillet on  
Artichoke-tomato vegetables and rosemary potatoes CHF39.50

Pink roasted salmon slices on pumpkin risotto CHF39.50

## Venison

All game dishes are served with homemade:

red cabbage, spaetzle, Brussels sprouts, chestnuts and cold-stirred  
cranberries

- Hirschpfeffer CHF 36.50
- Rack of wild boar with plum sauce CHF 39.50
- Venison slices in cranberry cream sauce CHF 42.50
- Venison entrecôte with chestnut crust CHF 42.50

## Meat

All dishes are served with vegetables, choose a side dish of your choice: French fries, hash  
browns, basmati rice, pasta and risotto

- Pork schnitzel breaded or plain CHF 24.50
- Chicken breast wrapped in raw ham filled with  
herb cream cheese CHF 31.50
- Veal cheek braised in red wine on  
glazed autumn vegetables with mashed potatoes CHF 47.50

Beef fillet poached in red wine and herb broth CHF 56.50  
on truffle risotto and roasted duck liver (without duck liver) CHF 44.50

## Dessert

Chocolate cake with liquid core  
and homemade yoghurt ice cream CHF 10.50

Walnut Parfait on Plum Compote CHF 10.50

Apple strudel with vanilla sauce  
and homemade cinnamon ice cream CHF 12.50

Tonka bean crème brûlée  
with homemade pistachio ice cream CHF 12.50

Lemon sorbet with vodka CHF 9.50

Children's cup CHF 9.50