


GAME SPECIALITIES



Salads and starters

Autumn plate 	15.00
leaf salads apple fig nuts orange-fig-mustard dressing	
Young deer ² carpaccio sweet and sour ²	17.00
mango pomegranate salad bouquet	
Poacher plate ⁴	
raw ham of wild boar venison salsiz	23.00
apple chutney Figs	

Soups

Pumpkin cream soup 	13.00
caramelised pumpkin seeds	

Vegetarian

Vegetarian autumn plate 	32.50
spaetzle brussel sprouts red cabbage mushrooms chestnuts apple with cranberries mushroom cream sauce	
Boletus ravioli 	27.00/32.00
sage butter spinach chestnuts parmesan	

Game Dishes

Jugged venison ²	39.00
mushrooms pearl onions croutons	
Roe - deer medallions ²	48.00
cranberry cream sauce	
Fillet of wild boar ²	39.00
Calvados cream sauce	
Pheasant breast ⁴	34.00
shiitake ginger butter sauce	
Braised deer ⁴ knuckle Appenzell	36.00
mushrooms silver onions croutons	

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

Please make our service staff aware of any food allergies you may have.
All our prices are CHF and including 8.1% VAT
Declaration: ²DEU, ⁴EU, vegetarian 