

Starters

Trout | Crème fraîche | Potato ^{d, g} 14,50

Smoked trout tartare with crème fraîche, red onions and chives on crispy potato rösti, garnished with trout caviar

Couscous | Chicory | Dates | Almond | Mint ^{a1, h2, j}

Winter couscous with caramelized chicory, roasted almonds, Medjoul dates and mint



12,00

Salads

Salad | Vegetable Garnish | Cress ^{m, o}

Seasonal salad with herb-vinaigrette, vegetable garnish and cress

optionally with: + grilled breast of cornish hen
+ tuna fillet in sesame coat ^{d, k}



10,50

small 7,50

+ 10,50

+ 11,90

Lamb's lettuce | Potato | Pomegranate ^{j, 3, 5}

Lamb's lettuce marinated in potato dressing with pomegranate seeds and purple potatoes

13,00

Soups

Red cabbage | Cranberry | Coconut ^f

Fruity red cabbage soup with cranberries and coconut cream

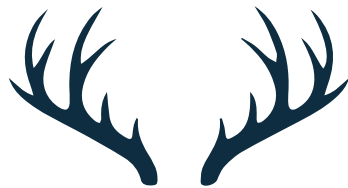


8,50

Black salsify | Pumpnickel ^{a2, f, g}

Cream of salsify soup with pumpnickel earth

8,50



Our recommendation

Saddle of venison

sous - vide - cooked (400 gr.) | for 2 persons

on cranberry jus, with red cabbage, seasonal vegetables and fried slices of
napkin dumpling ^{a1,c,g}

140,-

Main courses

Cordon Bleu Potato ^{a1, c, g}		28,50
Hand-wrapped veal cutlets, stuffed with cooked ham and Emmental cheese, served with golden-brown potato slices with bacon and onions		
Wiener Schnitzel Potato Cucumber ^{a1, c, 3}		26,50
Two wiener schnitzel with garnish, potato-cucumber salad with a hint of dijon-mustard		
Angus Beef Vegetables Fondant potato ^{g, i, 5}	<i>- sous-vide -</i>	34,50
200 gr. of angus beef with sauce bordelaise, served with seasonal vegetables and fondant potatoes		
Duet from the wild duck Cabbage Polenta ^{f, g}		28,00
Confit and pink roasted breast of duck, with glazed pointed cabbage and creamy polenta		
Winter cod Risotto King oyster mushroom lemon ^g		29,50
Loin of winter cod with lemon and thyme risotto and fried king oyster mushrooms		
Red Lentils Sunflower seeds Coconut Spinach ^{a1, c, g}		21,50
Indian lentil dal with garam masala, ginger and coconut milk, served with winter spinach, crispy sunflower seeds and naan bread		
Wild mushrooms Dumpling Oat ^{a1, a4, f}		22,50
Hearty ragout of wild mushrooms with slices of bread dumpling and oat cream		

Desserts

Pumpkin Caramel ^{a.1, c, g}		13,50
Lukewarm pumpkin pie with cinnamon, cloves and mace, served with salted caramel ice cream		
Chocolate Pear Pistachio ^{a1, f, h7}		14,00
Duet of white and dark chocolate mousse, with caramelized pear with pistachio crunch		
Sorbet trilogy		12,00
Sour cherry, mango - passionsfruit and cassis		
Cheese selection ^{a.1, g}		13,50
Cheese specialties from european and local producers, served with bread, butter, grapes and chutney		

Ice cream

Nut brittle ^{g, h, 2, h. 3}		6,50
Bourbon vanilla ice cream, chocolate ice cream, walnut ice cream with whipped cream and hazelnut brittle		
Frozen Yoghurt ^g		7,00
Yoghurt ice cream and fresh fruits		
Chocolate Vanilla ^g		6,00
Chocolate ice cream with bourbon vanilla sauce and whipped cream <i>or</i> Bourbon vanilla ice cream with chocolate sauce and whipped cream		
Ice selection	SCOOP	1,60
bourbon vanilla ^g , strawberry ^g , walnut ^{g,h.3} , stracciatella ^g , yoghurt ^g or chocolate ^g		
+ whipped cream ^g		+ 1,00