

Starter

Pike Perch | Mountain Lentils | Apple Cider Vinegar | Leek^{a1} 13,-

Pan seared pike-perch fillet on a warm mountain lentil salad with apple cider vinegar vinaigrette and leek oil

Duck | Couscous | Almond | Cinnamon & Orange^{h1} 14,-

Smoked duck breast on wintery couscous salad with roasted almonds and a hint of cinnamon and orange

Salads

Salad | Vegetable Garnish | Cress^{m, 3, 5} *vegan* 10,5

Seasonal salad with herb-vinaigrette, vegetable garnish and cress

small 7,5

optionally with: grilled breast of cornish hen + 10,5
 tuna fillet in sesame coat^{d, k d, n} + 11,9

Root Vegetable | Lamb's Lettuce | Beetroot^{a4, l, o} *vegan* 12,-

Crispy potato pancakes made from colorful root vegetables with oat and herb cream, lamb's lettuce and beetroot

Soups

Parsnip | Potato | Pear *vegan* 8,5

Parsnip and potato soup with diced pears and nutmeg

Onion | Gruyère | Croûtons^{a1, g, l, m} 9,5

French onion soup made with three types of onions, rosé wine and beef broth, served with crispy Gruyère croûtons

for 2 persons

carved at your table

Saddle of venison (400 g.) ^{a1,c,g,l}

- sous-vide -

159,-

with cranberry jus, red cabbage, seasonal vegetables
and fried slices of walnut - bread dumpling

Chateaubriande à la Rossini (400 g.) ^{a1,g,l}

- sous-vide -

119,-

Argentinian beef fillet, served with foie gras, truffle jus,
seasonal vegetables, and Parmesan potato gratin

Main dishes

Cordon Bleu Potato ^{a1, c, g, o}		28,5
Wrapped and breaded veal schnitzel filled with cooked ham and Emmental cheese, served with fried potatoes with bacon and onions		
Wiener Schnitzel Potato Cucumber ^{a1, c, g, m, 3}		26,9
Wiener schnitzel with garnish and potato-cucumber salad		
Angus Beef Vegetables Mashed Potatoes ^{g, l}	- sous-vide -	34,5
Rump steak (200 g) from Angus beef with Bordelaise sauce, seasonal vegetables, and celery mashed potatoes		
Wild Boar Pinot Noir Cranberry Pear Walnut ^{a1, c, g, l, o}	- sous-vide -	28,9
Duet of wild boar, fillet and braised cheeks, with a Pinot Noir and cranberry reduction, served with pear and fried slices of walnut - bread dumpling		
Sea Bass Beetroot Winter Vegetables ^{a, 1, g, l}		28,5
Sea bass fillet seared on the skin with beetroot and potato galette with herb foam and winter vegetables		
Forest mushrooms Sauerkraut Pumpkin ^{a1, n}	vegan	22,5
Polish dumplings "pierogi" filled with forest mushrooms and sauerkraut, served with glazed pumpkin, braised onions, and nut crumble		
Parsnip Colorful Carrots Polenta Miso ^{f, l}	vegan	21,5
Oven-roasted vegetables on creamy polenta with miso butter and crispy black kale chips		

Desserts

Blackcurrant | Mascarpone | Poppy | Almond ^{a1, c, g, h1, h7} 13,5

Blackcurrant tartlets with mascarpone and vanilla filling,
on almond and poppy seed sponge, served with pistachio ice cream

Pineapple | Coconut | Passion Fruit ^{a1} *vegan* 13,5

Pineapple and coconut mille-feuille with crispy strudel sheets,
coconut cream, pineapple marinated in passion fruit and tonka beans

Sour Cherry | Mango - Passion Fruit | Green Apple *vegan* 12,-

Trio of sorbet

Cheese | Bread | Butter | Chutney ^{a.1, g} 13,5

Cheese specialties from european and local producers, served with bread,
butter, fig mustard and grapes

Ice cream

Nuts | Brittle ^{g, h2, h3} 8,-

Bourbon vanilla, chocolate and walnut ice cream, with cream and hazelnut brittle

Froghurt ^g 8,-

Frozen yoghurt ice cream and fresh fruits

Chocolate | Vanilla ^g 7,-

Chocolate ice cream, bourbon vanilla sauce and whipped cream

or

Bourbon vanilla ice cream, chocolate sauce and whipped cream

Ice cream selection ^g scoop 1,8

bourbon vanilla ^g, strawberry ^g, walnut ^{g,h.3}, stracciatella ^g,
yoghurt ^g or chocolate ^g

+ Eggnog, coffee liquer, Baileys 4,-

Portion of whipped cream ^g 1,5