

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 <small>a1, c, g, o</small>	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 <small>a1, c, g, m, 3</small>	26,9
Wiener schnitzel with garnish and potato-cucumber salad	
Angus Beef Vegetables Mashed Potatoes <small>g, l</small>	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 <small>a1, c, g, l, o</small>	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 <small>a1, g, l</small>	28,5
Sea bass fillet seared on the skin with beetroot and potato galette with herb foam and winter vegetables	
Forest mushrooms Sauerkraut Pumpkin <small>a1, n</small>	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 <small>f, l</small>	21,5
Oven-roasted vegetables on creamy polenta with miso butter and crispy black kale chips	

Desserts

Blackcurrant Mascarpone Poppy Almond <small>a1, c, g, h1, h7</small>	13,5
Blackcurrant tartlets with mascarpone and vanilla filling, on almond and poppy seed sponge, served with pistachio ice cream	
Pineapple Coconut Passion Fruit <small>a1</small>	<i>vegan</i> 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	<i>vegan</i> 12,-
Trio of sorbet	
Cheese Bread Butter Chutney <small>a,1, g</small>	13,5
Cheese specialties from european and local producers, served with bread, butter, fig mustard and grapes	
<i>Ice cream</i>	
Nuts Brittle <small>g, h2, h3</small>	8,-
Bourbon vanilla, chocolate and walnut ice cream, with cream and hazelnut brittle	
Froghurt <small>g</small>	8,-
Frozen yoghurt ice cream and fresh fruits	
Chocolate Vanilla <small>g</small>	7,-
Chocolate ice cream, bourbon vanilla sauce and whipped cream	
<i>or</i>	
Bourbon vanilla ice cream, chocolate sauce and whipped cream	
Ice cream selection <small>g</small>	scoop 1,8
bourbon vanilla <small>g</small> , strawberry <small>g</small> , walnut <small>g,h,3</small> , stracciatella <small>g</small> , yoghurt <small>g</small> or chocolate <small>g</small>	
+ Eggnog, coffee liqueur, Baileys	<small>4,-</small>
Portion of whipped cream <small>g</small>	1,5