

## Gourmet creations of our chef Keven Mattle

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Food	starter	main
<b>Cream soup of roasted nutmeg pumpkin</b> pumpkin seed crispbread   Hokkaido chili ragout   celery-curry purée	15.00	
<b>Duck liver terrine</b> pistachios   fresh waffles   cassis and sweet wine gelée	24.00	
<b>Homemade tagliatelle with Swiss wild boar Bolognese</b> root vegetable brunoise   pecorino   Portobello mushrooms		35.00
<b>Deer stew 2.0</b> pink-roasted deer cubes   blood-thickened game jus bacon   croutons   pearl onions   mushrooms duett of red cabbage   quark spaetzle		39.00
<b>Swiss fallow deer Entrecôte</b> Periyar pepper jus with honey   shallot confit   blackberry Tarte Tatin with black walnut   fermented garlic aioli		46.00

The origin of our game meat is Switzerland

## Dessert recommendation

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<b>Grand Marnier truffle cake made with Centenario chocolate</b> white chocolate namelaka   cherries   savory		14.00
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## Our wine recommendation

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	10 cl	75 cl
<b>White wine</b> <b>Hess Select, Sauvignon Blanc, North Coast/Amerika, 2018</b> producer: Hess Collection grape: Sauvignon Blanc	9.50	55.00
<b>Red wines</b> <b>"1923", Selection of the Wüger family, D.O. Jumilla/Spain, 2021</b> producer: Ego Bodegas grapes: Monastrell, Syrah, Petit Verdot <b>The wine is dedicated to the 100th anniversary of Wüger Gastronomy</b>	8.50	52.00
<b>Château de Barbe Blanche AC, Saint-Émilion/ France, 2021</b> producer: Château de Barbe Blanche grapes: Merlot, Cabernet Franc, Cabernet Sauvignon	10.00	59.00