

Gourmet creations of our chef Keven Mattle

Food	starter	main
Cream of pumpkin soup hazelnuts crème fraîche pumpkin seed oil chervil	15.00	
Freshly chopped venison tartare brioche lamb's lettuce salad with porcini mushrooms shallot confit smoked butter caramelized port wine figs	29.00	
Sautéed venison escalope porcini mushroom sauce homemade quark spaetzle red cabbage		56.00
Deer stew – surprisingly different pink-roasted deer cubes blood-thickened game jus bacon croutons pearl onions mushrooms red cabbage homemade quark spaetzle		49.00
Sliced fallow deer pretzel-style bread dumplings game cream sauce brussels sprouts glazed chestnuts		47.00
Vegetarian autumn plate homemade quark spaetzle red cabbage brussels sprouts glazed chestnuts porcini cream sauce		35.00

We source our venison and fallow deer from Switzerland.

Dessert recommendation

Mohn parfait with almond biscuits plum compote cinnamon crumble	15.00
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Our wine recommendation	10 cl	75 cl
White wine Fläscher Meta, Grisons/Switzerland, 2020 producer: von Salis AG grapes: Chardonnay, Viognier	11.00	65.00
Red wine "1923", Selection of the Wüger family, D.O. Jumilla/Spain, 2023 producer: Ego Bodegas grapes: Monastrell, Syrah, Petit Verdot The wine is dedicated to the 100th anniversary of Wüger Gastronomy	8.50	52.00