Game

RESTAURANTBAR

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

Dessert recommendation

Mohn parfait with almond biscuits plum compote | cinnamon crumble	15.00

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

All prices in Swiss francs – included 8.1% VAT
For information about allergens, please contact our team