



GAME SEASON

10th to 14th November 2025

The agony of choice (included in the menu)

Choose between a **tomato and coconut soup** with herb croutons or a fine grated **carrot and orange salad** with seeds and chive vinaigrette.

Rustic Specialty 24.-

Veal Pojarski (minced veal cutlet) | breaded and fried until juicy | white wine mushroom cream sauce
oven-roasted beetroot | turmeric mashed potatoe

Chef's Favourite 38.-

Game strips | briefly tossed in butter
served in a cranberry and game cream sauce
glazed Brussels sprouts | lightly fried potato noodles

Petri-Heil 29.-

Fish pot-au-feu | Sea bream, cod, and monkfish
served in a saffron broth with Provençal herbs
root vegetables | potatoes

Meatless 22.-

Rigatoni "alla Nonna" | cooked al dente
12-hour arrabbiata sauce | olives | peperoncini
grated Parmesan cheese

Hunting Season 49.-

Venison Schnitzel | pink roasted
chanterelle and cognac sauce | apple and red cabbage
glazed chestnuts | saffron apple | spaetzli

Dessert 8.-

Apple fritters | baked until golden brown
tossed in cinnamon sugar | vanilla ice cream | cream





GET IN THE MOOD FOR AUTUMN DELIGHTS

STARTER MAIN-COURSE

PUMPKIN FOAM	17.-	
smoked scallops orange and quince chutney lime cream pea sprouts		
PORCINI MUSHROOM AND MISO CREAM	19.-	
homemade duck spring roll port wine shallots black garlic thyme oil		
PUMPKIN CROSTINI	18.-	
sourdough bread pumpkin cream wild boar ham forest honey plucked chervil		
QUAIL BREAST	27.-	
coated in pistachios juicy roast truffled mashed potatoes port wine and orange sauce		
ALPIN DUO	28.-	
tartare & terrine smoked pickled beech mushrooms juniper cream cumberland sauce tarragon		
BEEF TARTAR	24.-	36.-
prepared mild, medium or hot spiced capers red onions egg yolk cream		
GOAT CHEESE 🌿	20.-	
baked with honey mesclun salad grape chutney rosemary blood orange gel pink pepper		
LAMB`S-LETTUCE	18.-	33.-
fried chanterelle mushrooms chopped egg crispy bacon croutons raspberry dressing		
LEAF OR MIXED SALAD 🌿	14.-	23.-
roasted seeds crispy bread cubes		
SALAD «FRANÇOIS»		27.-
colorful seasonal salad warm chicken breast slices fried bacon tomatoes egg		

TO ACCOMPANY THE SALADS, CHOOSE A HOMEMADE DRESSING:

Tuscany dressing | creamy herb dressing | apricot vinaigrette | wild honey vinaigrette
balsamic vinegar & extra virgin olive oil

MEATLESS DELICACIES

STARTER MAIN-COURSE

RAVIOLI ROYAL 🌿	20.-	36.-
homemade truffle ravioli creamy Champagne sauce arugula		
PORCINI MUSHROOM RISOTTO 🌿	18.-	32.-
creamy aquarello risotto sautéed porcini mushrooms port wine shallots braised pear chervil		
PUMPKIN GULASH 🌿		29.-
muscat pumpkin sweet potato purple carrot smoky crème-fraîche serviette dumplings saffron apple		



WILD ALPINE DELIGHTS & CLASSICS

MAIN-COURSE

FLAMBÉ PLEASURE (from 2 persons, served in two courses*)
(flambé at the table is not possible for groups of 8 or more)

p. P. 69.-

SADDLE OF VENISON | fried according to your wish | flambéed at your table | creamy game sauce
apple & red cabbage | brussel sprouts | mushrooms | chestnut | saffron apple | cranberries | port wine figs | spaetzli

DEER FILLET «WELLINGTON» 58.-
in puff-pastry | port wine reduction | savoy cabbage | wild mushrooms | smoky apple chutney | pommes dauphine

VENISON SCHNITZEL 49.-
pink roasted | chanterelle and cognac sauce | apple and red cabbage | glazed chestnuts | saffron apple | spaetzli

VENISON MEATBALL 38.-
homemade | fried | blackberry, cinnamon, and pepper sauce | brussel sprouts and pumpkin duo | mashed potatoes

WILD BOAR CHEEK 44.-
tenderly braised in the oven | wild berry red wine jus | chanterelle mushrooms | wild broccoli | spaetzli

ENTRECÔTE CAFÉ DE PARIS 53.-
argentinian Angus beef | fried | gratinated with Café de Paris sauce | pimientos del padron | Zuri fries

ZURICH SLICED VEAL 34.- 42.-
pan-fried strips of veal | creamy mushroom sauce | roesti (grated fried potatoes)

CALF'S LIVER 30.- 38.-
veal liver strips fried in butter | shallots | sage & garden herbs | roesti (grated fried potatoes)

FROM THE WATER TO THE TABLE

½ PORTION

MAIN COURSE

FILLETS OF PERCH 34.- 44.-
deep-fried in Champagne batter | tartar sauce | boiled herb potatoes | lemon

PIKE FILLET 40.-
from lake constance | pan-fried skin-side down | beurre blanc with horseradish | pak choi | beech mushrooms | linguine

WOULD YOU LIKE ANOTHER SIDE DISH WITH YOUR MAIN COURSE?

Zuri french fries | roesti | boiled herb potatoes | truffled mashed potatoes | spatzeli | buckwheat risotto
linguine | white wine risotto | rice or seasonal vegetables

Tartar-Festival



TARTAR-SYMPHONIE

(6 different tartar variations arranged on one plate)

Let yourself be carried away by the tartar pleasures. You will be impressed!

CLASSICO | TOSKANA | TENNESSEE | PÉRIGORD | NORDICA | ORIENT

45.-

TATAR ALPIN DUET

Venison & terrine | served smoked | beech mushrooms | juniper cream | cumberland sauce | tarragon

40.-

TARTAR CLASSIC

Beef | prepared mild, medium or hot spiced | capers | red onions | egg yolk cream

36.-

TARTAR TOSCANA

Beef | Grappa di Brunello | sun dried tomatoes | peppers | rocket salad | parmesan cheese | croutons

37.-

TARTAR PARIS STYLE

Beef | Armagnac | gratinated with Café de Paris butter | french fries

40.-

TARTAR DANISH STYLE

Beef | shortly sautéed in butter | served on toast | fresh horseradish

37.-

TARTAR PÉRIGORD

Veal | truffle essence | black truffle slicer | quail egg | balsamic cherries

48.-

TARTAR TENNESSEE

Buffalo | Jack Daniel's Old No. 7 | served in beechwood smoke | deep fried onion rings

47.-

TARTAR TONNATO NUOVO

Tuna tartar | veal shoulder slices | creamy tuna sauce | onions | capers | chip

42.-

TARTAR NORDICA

Smoked salmon | sour cream | lemon | parsley | chili | green apple | portulac | salmon roe | capers

36.-

TARTAR ORIENT

Chickpeas | spicy muhammara sauce | deep-fried falafel | mint salad | walnut oil

30.-

ALPINE CHEESE

SWISS CHEESE 100g (100g)	4 varieties	19.-
All 4 cheese rarities come from Switzerland and delight every cheese lover «Brie de Luxe», «Zurcher Oberländer- semi-hard cheese», «mild Greyerzer» and «Tremola-Gottardo». On request, we also serve "Geissli fresh goat cheese." served with fig mustard, fruit bread, walnuts and grapes.		

PURE SEDUCTION

WHITE COFFEE MOUSSE (House specialty!)	17.-
Felchlin chocolate flavoured with Arabica coffee saffronized cumquats pistacchio ice cream	
CHESTNUT PARFAIT	15.-
creamy parfait cinnamon-infused orange and cardamom gel plum compote glazed chestnuts mint	
VIENNESE APPLE STRUDEL	16.-
homemade served lukewarm apple and raisin filling creamy bourbon vanilla sauce cream topping	
CHOCOLATE VARIATION	18.-
chocolate éclair milk chocolate ganache white chocolate pearls salty brownie ice cream lemon balm	
PORT WINE PEAR	15.-
pear poached in white port wine flambéed meringue yuzu mascarpone cream mango and chili compote	

COLD TEMPTATIONS

small Coupe large Coupe

NESSELRODE	13.-	18.-
vermicelles meringues vanilla ice cream glazed chestnuts cream		
BROWNIES	13.-	18.-
chocolate ice cream vanilla ice cream chocolate sauce brownies cream		
HOT-BERRY	13.-	18.-
vanilla ice cream strawberry ice cream hot wild berry ragout cream		
DENMARK	12.-	17.-
vanilla ice cream hot chocolate sauce cream		
BLACK FOREST	12.-	17.-
vanilla ice cream chocolate ice cream cherry-marzipan ice cream pickled cherries cream		
ICED CAFÉ	12.-	17.-
espresso ice cream chilled arabica coffee coffee beans cream		
CASSIS-VIEILLE PRUNE	15.-	20.-
fruity blackcurrant sorbet shot of delicate Vieille Prune		
LIMONEN-VODKA	15.-	20.-
refreshing lime sorbet shot of Absolut vodka		

ICE CREAM SELECTIONS:

vanilla, chocolate, strawberry, cherry-marzipan, pistachios, espresso, hazelnut, rum, lime or cassis sorbet	1 scoop	5.-
with cream +2.- / with Vieille Prune, Kirsch, Williams, Vodka, Cointreau, Havanna Rum	2 cl	+5.-