HOTEL**** DES INNOVATIONS

Hunting Season Menu

Autumn salad with dried venison meat, figs and cranberries	16.00
Slow-cooked egg with morel mushrooms	16.00



Grandmother-style venison stew, hunt garnish	28.00
Red deer entrecôte (served on hot plate) with red wine butter, hunt garnish	38.00
Venison escalope with cranberries, hunt garnish	36.00
Empty-handed hunter's plate : red cabbage and Botzi pears, caramelized chestnuts, poached apple, cranberry jam and spätzli	24.00



Chestnut vermicelli with meringue and vanilla ice cream	12.00

Prices in CHF, VAT included. Allergens : our team is at your disposal for any further information.
Origin : Europe.