



GAME SEASON

15th to 19th September 2025

The agony of choice

(included in the menu)

Choose between a creamy **turnip soup** with croutons or a classic **Greek salad** with feta cheese and olives.

Rustic Specialty

24.-

Minced meat | Swiss pasta | with exclusive, homemade veal Bolognese sauce | Gruyère cheese | apple compote

Chef's Favourite

36.-

Game ragout | duo of venison and deer meat quickly fried | with mushroom cream sauce
glazed Brussels sprouts | spaetzli tossed in butter

Petri-Heil

29.-

Salmon trout fillet | poached in fish stock with light saffron foam | roasted beetroot vegetables
parsley mashed potatoes

Meatless

22.-

Pumpkin agnolotti | cooked in herb stock tossed in butter | with light Prosecco sauce
braised port wine pear | fresh goat cheese

Dessert

8.-

Apple fritters | coated in batter baked until golden brown | cinnamon sugar cream | berries





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		
LOSTALLO SALMON	26.-	
marinated in beetroot juice roasted cauliflower duet buttermilk dill mustard glazed hazelnuts		
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

LAMB SIRLOIN 40.-
pink roasted | alpine herb crust | rich port wine sauce | cauliflower duet | pear | buckwheat risotto

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

MONKFISH & LARDO 45.-
confit in brown butter | lemon foam | bean and pea ragout | bacon jam | roasted cauliflower cream

WOULD YOU LIKE ANOTHER SIDE DISH WITH YOUR MAIN COURSE?

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

Tartar-Creations



TARTAR-SYMPHONIE

(6 different tartar variations arranged on one plate)

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

CLASSIC | TOSCANA | TENNESSEE | PÉRIGORD | NORDICA | ROSSO

45.-

TARTAR CLASSIC

36.-

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

TARTAR PARIS STYLE

39.-

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

TARTAR TOSCANA

37.-

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

TARTAR DANISH STYLE

37.-

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

TARTAR PÉRIGORD

45.-

Veal | truffle essence | truffle espuma | black truffle slicer | potato pancakes | cress

TARTAR MEDITERRANE STYLE

38.-

Veal | prepared with olive oil , picuillo, egg yolk & anchovies | olives | tomatoes-Gelée | apricot chutney

TARTAR TENNESSEE

47.-

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

TARTAR NORDICA

37.-

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

TARTAR ROSSO

28.-

2 types of beetroot | smoked crème fraîche | pine nuts | pea cress | basil sprouts

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.-