

Seasonal recommendations of our chef Keven Mattle

Food	starter	main
Soup of Hokkaido pumpkin baked pumpkin pumpkin mousse chestnut pesto	14.00	
Duck liver duet World novelty! Duck liver terrine 2.0 in Sauternes jelly pistachio biscuit cassis-jelly sauteed slice brioche	29.00	
Freshly chopped venison tatare with hazelnut oil* yoghurt blackberry Morteratsch-cheese smoked salt caramelised hazelnuts shallots	24.00	
Venison stew hunter style* curd spätzli red cabbage bacon silver onions mushrooms croutons glazed chestnuts		39.00
Venison escalope Mirza* venison cream sauce curd spätzli red cabbage glazed chestnuts mirza apple with cranberries		45.00
Stuffed sea bass with leek duxelles mashed sweet potato white wine herb sauce herb oil leek wrap		36.00

*We source our game from Switzerland

Our wine recommendation

	10 cl	75 cl
White wine		
Aligoté de Peissy, Genf/Schweiz, 2017 producer: Domaine Les Perrières grape: Aligoté	8.50	49.00
Rotweine		
"1923", Selection of the Wüger family, D.O. Jumilla/Spain, 2020 producer: Ego Bodegas grapes: Monastrell, Syrah, Petit Verdot The wine is dedicated to the 100th anniversary of Wüger Gastronomy.	8.50	52.00
Simonsig, WO Stellenbosch/South Africa, 2019 producer: Simonsig grapes: Cabernet Sauvignon, Syrah	8.00	46.00