

differente
RESTAURANT



GAME SEASON

20th to 24th October 2025

The agony of choice

(included in the menu)

Choose between a creamy **chestnut and shallot soup** with garlic croutons and herbs or a grated **carrot salad** with orange and seeds in a chive dressing.

Rustic Specialty

24.-

Pork-Onion roast | tenderly roasted
sirloin steak | onion and mustard marinade
Zweigelt sauce | fried onions | bacon beans | spaetzle

Chef's Favourite

36.-

Sliced game meat | quickly fried
creamy cognac mushroom sauce | cranberries
sautéed Brussels sprouts | fried potato noodles

Petri-Heil

29.-

Salmon fillet | marinated with herbs | pan-fried
saffron foam | pickled saffron fennel
Alpine herb risotto

Meatless

22.-

Polenta gnocchi | poached and tossed in
sage butter | fried wild mushrooms
fried arugula | pine nuts | Parmesan shavings

Tatar Highlight

37.-

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

Dessert

8.-

Pear compote | based on Grandma's recipe
vanilla ice cream | whipped cream



vegetarian dish / information on allergies or origin of the individual dishes, please contact our staff..



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
with cream +2.- / with Vieille Prune, Kirsch, Williams, Vodka, Cointreau, Havanna Rum

1 scoop
2 cl

5.-
+5.-