



Soups

Pumpkin 5.-
Tomato Puree 4.50
Cream of Mushroom Soup 7.-

Cold Starters

Swiss Sausage and cheesesalad 8.50/12.50/15.-
Green Leaf Salad 5.50/8.50
Mixed Salad 7.50/12.50

Cold and Warm Autumn Dishes

Classical Beef Tartar 18.-/36.-
Fried Duck's Liver on a bed of beet salad 22.-
Hunter's Salad 16.50/31.-
Mixed Mushroom Salad 10.50/16.50

Homemade Ravioli

Ravioli Pie with a filling of tomato sauce, gorgonzola and ham, garnished with rocket, olives and parmesan 25.-
A big Ravioli filled with porcini mushrooms on a bed of leaf spinach 27.-
Cannelloni filled with spinach and ricotta 24.-
Chanterelle Ravioli served with an herb pesto sauce 23.-

Main Course

Beef Entrecôte (250g) with herb butter, French fries and vegetables 36.-
Pork Schnitzel in a cream sauce, served with noodles and vegetables 24.50
„Flammkuchen“ served French style - a flaky pastry topped with sour cream, chopped onions and bacon 13.-
Grilled pork escalope on a bed of vegetables 28.-
Fried chicken breast on thinly sliced pumpkin rondelles and green Thai Curry 28.-
American Club sandwich served with French fries 20.-
Thinly sliced venison served in a cream of mushroom and cranberry sauce together with pappardelle noodles 40.-
Game pasty on a potato and pumpkin mash served with cream of mushroomsauce 30.-
Traditional Swiss Raclette a discretion 20.-



Jugged elk 26.- Jugged venison 28.- Jugged boar 24.-
Elk Entrecôte 32.- Venison Escalope 40.- Venison Entrecôte 45.-
All served with Spätzli (a soft egg noodle), mashed potatoes, red cabbage,
glazed chestnuts and Brussel sprouts

Pumpkin Risotto 18.- Mushroom Risotto 24.-

Healthy Options

Beef Entrecôte (250g) 31.- / Pork Cutlet (250g) 22.50 / Cordon bleu 23.50
Chicken breast (180g) 20.- / Pork escalope plain or breaded (200g) 19.50
All options are served with a mixed salad

Fondues

Cheese 30.- (200g per person) Chinoise 27.- Bourguignonne 29.-

- * All fondues are served with traditional sauces and condiments
- * Every guest receives 270 g of meat (chicken, beef and pork)
- * Second helpings possible: per 100gr 8.-

Desserts

Chocolate cake with raspberry sorbet 9.50

Apple Strudel with vanilla sauce 8.50

Plum Preserves served with yoghurt ice cream 9.50

Ice Cream Sundae à la Chef 9.50 / Chestnut vermicelles 9.50

Sorbet: apple, apricot, blackberry, black currant, blood orange, coconut, lime, mango,
peach, pear, pineapple, plum, raspberry, tangerine, watermelon

Ice Cream: banana, cherry, chocolate, coffee, ginger-lemon, strawberry, thyme-honey,
vanilla, yoghurt

(1 scoop 3.00 / whipped cream 1.50 extra)

***Dear Guests, we also offer two set meals a day.**

***Our meat is locally sourced**