

autumn

Appetizer

-  **Venison Carpaccio** 26
Pickled chanterelles | caramelized chestnuts | Cumberland sauce | lamb's lettuce
-  **Lamb's Lettuce** 16
Bacon | Egg | Cranberry Dressing
-  **Creamy Pumpkin Soup** 13
Popped pumpkin seeds

Main Course

- Pan-Seared Venison Loin** 54
Pumkingnocchi | chanterelle ragout | Brussels sprout leaves | chestnuts
- Sliced Venison** 47
Cranberry jus | Spätzli | apple red cabbage
-  **Wild without wild** 29
Homemade Spätzli | apple red cabbage | Brussels sprouts | chanterelles | chestnuts
-  **Truffle Ravioli with Winter Truffle** 29
Oyster mushrooms | white wine | truffle velouté

Dessert

-  **Vermicelli** 12.5
Meringues | whipped cream
-  **Coupe Nesselrode** 14.5
Vermicelli | meringues | bourbon vanilla ice cream | whipped cream

Notes

All prices are in CHF and incl. 8.1% VAT. On request, our staff will be happy to provide you with information about ingredients in our dishes that can cause allergies or intolerances.