

VENISON

STARTERS

DUCK CONSOMMÉ

flavored with sherry
with duck liver

19.00

VEGETARIAN

VEGETARIAN VENISON DISH

buttered spaetzli, red cabbage, chestnuts and Brussels sprouts

34.00

MAIN COURSES

VENISON ENTRECÔTE

with chestnut crust, celery Mille-Feuille,
blackberries, porcini mushrooms and juniper jus

48.00

ROE SCHNITZEL WITH CRANBERRY CREAM SAUCE

with glazed chestnuts, Brussels sprouts, red cabbage and buttered spaetzli

48.00

ROE STEW «Hunter Style»

with glazed chestnuts, Brussels sprouts, red cabbage and buttered spaetzli

42.00

All prices are in CHF and including VAT
Roe: AUT/EU; venison: AUT/EU; Duck; FRA