

Seasonal recommendations of our chef Kevin Neff

Food		starter	main
Pumpkin cream soup flavoured with curry smoked duck breast yoghurt jelly pumpkin fried and pickled		14.00	
Beetroot parfait pear fennel pistachio gel milk foam	V	12.00	
Duo of wild boar wild boar chops wild boar saucisson apple allspice jus swedish turnip homemade "Spätzli" dumplings			39.00
Roasted escalope of venison fresh cranberry jam game gravy red cabbage potato-dough pasta			39.00
Medallion of Sika deer-entrecote spice blossoms game gravy savoy cabbage praline filled with mushrooms kaki potato-dough pasta			51.00
Classic jugged venison "Jaeger Art" jugged venison glazed Brussels sprouts homemade "Spätzli" dumplings			38.00

All dishes are prepared exclusively from Swiss game. We purchase mainly from Rudolf & Gretener, Rietheim (Aargau)

Our wine recommendation	10 cl	75 cl
Garcia Viadero Albillo blanco (Spain) <i>Producer: Valduero</i> <i>Grape: Albillo</i>	8.50	47.00
Amarone della Valpolicella Classico DOC <i>Producer: Monte del Frà</i> <i>Grape varieties: Corvina Veronese, Molinara, Rondinella</i>	12.00	79.00