

Menu

STARTERS

PUMPKIN AND PARSNIP SOUP 11.50 
Ginger | Coconut milk | Turmeric | Bread chips

**MOREL TERRINE
WITH AUTUMN SALAD 16.80**
Radicchio | Walnut | Corn salad | Fig
Balsamic vinaigrette

WALDKANTINE SALAD 19.80 
Corn salad | Pear | Walnut | Grapes
Brie | Egg sponge | House dressing

CLASSICS

**PORK SCHNITZEL
"VIENNA STYLE" 28.80**
Forester fries | Cranberries | Lemon

VIENNESE VEAL SCHNITZEL 41.80
Forester fries | Cranberries | Lemon

PORK CORDON BLEU 30.80
Forester fries | Cranberries | Lemon

DESSERT

**CHESTNUT MOUSSE
WITH CRANBERRY JELLY 13.80** 
Mint | Blueberries | Icing sugar

**NUT CAKE WITH
RÖTELI ICE CREAM 10.80** 
Apricot | Mint

FIG SORBET 6.50 
With fresh figs

GAME SPECIALTIES

ROE STEW WITH CRANBERRIES 37.80
Croutons | Pearl onions | Mushrooms

**VENISON MEDALLIONS
WITH HERB CREAM SAUCE 41.50**
Porcini mushrooms | Chanterelles | Thyme

**WILD BOAR ENTRECÔTE
IN BUTTER SAUCE 35.80** 
Blackcurrants | Marjoram

**All game specialties are served with:
Spaetzle | Red cabbage
Candied chestnuts | Mirza apple**

VEGETARIAN

VEGETARIAN AUTUMN PLATTER 28.80 
Spaetzle | Red cabbage | Glazed chestnuts
with Mirza apple | Herb cream sauce

PAN-FRIED CHESTNUT GNOCCHI 25.80 
Chanterelles | Parsnips | Cranberries
with roasted walnuts

 VEGAN

 VEGETARIAN

Declaration:

Veal	CH	Chicken	CH
Pork	CH	Roe	AUT
Deer	AUT	Wild boar	DE

For questions relating to allergies or intolerances, please speak to a member of staff.
All prices are in Swiss francs and include VAT.

