

SEASONAL

STARTERS

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| Pumpkin cream soup 🍂 | 12 |
| with roasted pumpkin seeds, cream and pumpkin oil | |
| Lamb's lettuce 🍂 | 15 |
| with lukewarm roasted pumpkin, fried mushrooms, sprouts and cranberry dressing | |

WINE RECOMMENDATION

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|---|-------------------------|
| Müller Thurgau | 1 dl 75 cl 8 51 |
| Weingut Familie Meier Berlingen/TG | |
| Campesino | 1 dl 75 cl 8.50 55 |
| Tinto Crianza François Lurton & Michel Rolland Torro, Zamora, Spanien | |

MAIN COURSES «GAME SPECIALITIES»

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| Wild boar «forester's style» | 38 |
| with bacon, mushrooms, grapes and croutons, red cabbage, Brussels sprouts and chestnuts, a pear poached in red wine with cranberries and home-made spaetzle | |
| Venison escalope | 42 |
| on a cranberry sauce with red cabbage, Brussels sprouts and chestnuts, a pear poached in red wine with cranberries and home-made spaetzle | |
| Autumn plate 🍂 | 32 |
| with lukewarm roasted pumpkin, mushrooms, red cabbage, Brussels sprouts and chestnuts, a pear poached in red wine with cranberries and home-made spaetzle | |
| Saddle of venison minimum order for 2 | 68 per person |
| served in two courses, platter service wrapped in pistachios with port wine jus with red cabbage, Brussels sprouts and chestnuts, a pear poached in red wine and home-made spaetzle, second course with potato gratin | |

DESSERTS

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| Hazelnut panna cotta | 14 |
| with pickled pears | |

Declaration: Wild boar, venison: EU. Eggs: Swiss free-range.

🍂 vegetarian. Our staff will be pleased to inform you upon request about ingredients in our dishes that can trigger allergies or intolerances.