

SEASONAL

STARTERS

- 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

- Müller Thurgau** 1 dl 75 cl
8 | 51
Weingut Familie Meier
Berlingen/TG
- Campesino Tinto** 1 dl 75 cl
8.90 | 55
Crianza
François Lurton & Michel Rolland
Toro, Zamora, Spanien

MAIN COURSES «GAME SPECIALITIES»

- 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
- Wild boar short ribs** 42
on blueberry jus
with red cabbage, Brussels sprouts and sweet potato mash
- Venison escalope** 42
on blueberry jus
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
on blueberry jus
with red cabbage, Brussels sprouts and chestnuts,
a pear poached in red wine and home-made spaetzle,
second course with sweet potato mash

CHEESE FONDUE

- Different varieties**
In the courtyard from 18:00 | Monday to Saturday | Mid-November to end of February

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

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

All prices are in CHF including VAT.