




Hunt 2020

Soups & Starters

<i>Pumpkin soup with chestnut pieces</i>	9.50
<i>The cassalette of fresh chanterelles with herbs</i>	13.50
<i>Game terrine, bouquet of mesclun & maple syrup vinaigrette</i>	15.50
<i>Deer carpaccio & parmesan shavings</i>	16.50

Main plates



<i>Deer stew the old-fashioned way, garnished with bacon, small onions and croutons, served as a butter spaetzli, red and brown cabbage</i>	29.50
<i>The hazelnuts of roe deer "Vigneron", tender escalopes prepared according to an old recipe from the Graubünden, with cream and cognac</i>	39.50
<i>Wild boar filet mignon, pepper sauce</i>	39.50
<i>Deer entrecote "Saint Bernard" with boletus in cream sauce</i>	41.00
<i>The special hunting plate only garnishes,  fresh homemade spaetzli or tagliatelle with butter, red cabbage, brussels sprouts, grapes, poached pear, chestnuts and cranberry jam</i>	23.50

Our plates are garnished with fresh homemade spaetzli or tagliatelle with butter, red cabbage, brussels sprouts, grapes, poached pear, chestnuts and cranberry jam.

Gluten free  Vegetarian 
Regulatory vat included





*Our speciality
from 2 people...*



*The Saddle of Deer "Grand Veneur".
Garnished with chestnuts, poached pear, red
cabbage, brussels sprouts, grapes,
fresh homemade spaetzli & cranberry jam
(2 services)*

57.00 per person



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Regulatory vat included*

