

Autumn & Venison Offer

Cold Specialties

	CHF Starter	CHF Portion
Pumkin curry soup	10.00	13.00
Spinach salad nature	12.00	18.00
with egg	15.00	21.00
with fresh mushrooms and bacon	17.00	24.00
Homemade cream cheese, beetroot apple-horseradish salad	17.00	23.00
Smoked trout strudel with mustard-cucumber salad	21.00	27.00
Venison carpaccio with fresh boletus and Sbrinz	23.00	29.00
Terrine of game, Cumberland sauce, celery apple salad	27.00	
Startgels platter	21.00	29.00
Plate of cheese with wood stove bread and fruit mustard	18.00	24.00

Homemade Pasta

(as a starter or snack: reduction of CHF 6.00)

Jugged venison, boletus, red cabbage, curd cheese spätzli (pasta)	35.00
Pappardelle with fresh boletus	27.00
Pappardelle with vegetables curry	24.00
Pappardelle with:	
Fresh tomato sauce	18.00
All'arrabiata (hot tomato sauce and bacon cubes)	22.00
Bolognese	22.00

Polenta prepared on a open fire

(as a starter or a snack: reduction of CHF 6.00)

Nature	16.00
With one piece of alp cheese	23.00
With fresh boletus	27.00
With fresh tomato sauce	19.00
With red-wine pears and Gorgonzola au gratin	25.00
With Bolognese	23.00

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Grilled meat from the open fire

	CHF	CHF
	<i>with bread</i>	<i>with side dish</i>
Bacon	15.00	21.00
Pork sausage	13.00	19.00
Pork chop	21.00	27.00
Veal chop	45.00	51.00
	<i>Mini</i>	<i>Maxi</i>
Paillard of veal	35.00	46.00
Beef steak	36.00	47.00
Beef fillet	43.00	54.00
Carré of lamb	36.00	47.00
Venison fillet	34.00	45.00
Venison entrecôte	36.00	49.00

Side dishes: Roast potatoes or polenta, vegetables, homemade sauces

Autumn side dishes: Red cabbage and curd cheese spätzli (pasta)

Product declaration: Veal, pork: Switzerland / Beef: Ireland, Switzerland,
Venison: Austria, New Zealand / Lamb: Scotland, Australia

Desserts

Homemade wood stove meringues	<i>with cream</i>	9.00
	<i>vanilla ice cream and cream</i>	12.00
Startgels iced coffee with walnut brittle		11.00
	<i>with cherry brandy</i>	13.00
Variation of plum (waiting time 20 minutes)		
Tartelette, compote and plum sour cream ice cream		15.00
Sweet chestnut cake and purée with Amaretto ice cream		15.00
Homemade cake		9.00
	<i>with cream</i>	11.00
Homemade icecream	<i>per scoop</i>	3.50
	<i>with cream</i>	2.00