

## *Autumn & Venison Offer*

### *Cold Specialties*

	CHF Starter	CHF Portion
Pumkin curry soup	10.00	13.00
Lamb's lettuce 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 pear-horseradish salad	17.00	23.00
Trio of smoked wild Alaska salmon (tatar, horseradish roulade, tranche) with toasted homemade bread	22.00	30.00
<b>Venison carpaccio with fresh boletus and Sbrinz</b>	23.00	29.00
<b>Terrine of game, Cumberland sauce, celery apple salad</b>	27.00	
Startgels platter	21.00	29.00
Plate of cheese with wood stove bread and fruit mustard	18.00	24.00

### *Autumn Hits*

<b>Roasted pretzel dumplings, red cabbage, fresh boletus, chestnuts</b>	27.00
<b>Jugged venison, boletus, red cabbage, curd cheese spätzli (pasta)</b>	35.00

### *Homemade Pasta*

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

<b>Pappardelle with:</b>	
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

## ***Autumn & Venison Offer***

***Grilled meat from the open fire***

	CHF	CHF
	<b><i>with bread</i></b>	<b><i>with side dish</i></b>
Bacon	15.00	21.00
Pork sausage	13.00	19.00
Pork chop	21.00	27.00
Veal chop	45.00	51.00
	<b><i>Mini</i></b>	<b><i>Maxi</i></b>
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
<b>Venison fillet</b>	35.00	46.00
<b>Venison entrecôte</b>	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
<b>Variation of plum</b> (waiting time 20 minutes)		
<b>Tartelette, compote and plum sour cream ice cream</b>		15.00
<b>Sweet chestnut cake and purée with Amaretto ice cream</b>		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