

## ***Our classics and daily specials***

### *Starters*

***Green leaf salad*** with apple vinaigrette 11.50

***Mixed salad “Reblaube”***, a choice of leaf salad,  
chopped raw vegetables and herbs with a light dressing  
made of milk, cream, apple vinegar, and horseradish 14.50

*As a main course served in a bowl with a boiled egg* 19.50

***Natural duck liver mousse*** served on an apple rosemary chutney  
and brioche 26.50

***Ravioli al Plin*** filled with black budding served with flambéed pear,  
Brussels sprouts and Belperknolle (special cheese) 27 / 41

***Consommé of woodland mushroom*** with pickled vegetables 16.50

### *Traditional*

«***Zürcher Geschnetzeltes***» veal strips in a creamy sauce  
with mushrooms served with Rösti (Swiss hash browns) 49

***Wild duck breast*** with orange sauce, roasted cabbage and polenta 48

***Ragout of chamois*** served in a red wine sauce  
with autumn vegetables and Pizokel 46  
(for two or more people we serve it in a bowl for the whole table)

### ***Fish of the day*** 47-53

*We are happy to tell you about our specials depending  
on the catch of the day.*

## ***Our evening menus in addition to our à la carte***

### *Our autumn Menu*

*Mackerel and king prawn  
with black sesame, marinated cucumbers,  
and fennel seeds mayonnaise (26)*

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*Glazed quail thigh  
served on Jerusalem artichoke puree  
with black chanterelles  
and sweet and sour plums (24.50)*

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*Wild boar chops with cranberry coat  
and a wild boar “Vol au vent”  
served with braised beet root  
and spelt risotto with mustard flowers (55)*

\*

*Selection of matured Swiss cheeses  
with cranberries- pistachio Biscotti  
and truffles honey (17)*

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*Éclair à la Paris Brest  
filled with hazelnuts, mascarpone, mocha coffee  
and grilled white chocolate (18.50)*

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*3 courses 90 (starter \* main \* cheese or dessert)  
4 courses 105 / 5 courses 120*

### *Vegetarian autumn Menu*

*Porcino pâté served with marinated cantaloupe,  
roasted porcini, savoy cabbage  
and macadamia nuts (24.50)*

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*Roasted butternut pumpkin  
covered with canola seeds  
served on blackberries sauce (22)*

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*Melted marinated goat cheese  
fried in a bird nest  
with flambéed grapes, spinach  
and Tabule (39)*

\*

*Selection of matured Swiss cheeses  
with cranberries- pistachio Biscotti  
and truffles honey (17)*

\*

*Quince mousse served on an olive leaf cake  
with mirabelle plum chutney,  
and quince- olive oil jelly (18.50)*

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*3 courses 75 (starter \* main \* cheese or dessert)  
4 courses 90 / 5 courses 105*

*Liebe Gäste, gerne dürfen Sie die einzelnen Gänge der Menus auch à la carte bestellen. (Preise in Klammern)*