

STARTERS

Warm 19.50/29.-
goat's cheese
Rocket & red cabbage salad
apricot chutney • brioche

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Omoso beef tatar 28.-/39.-
Pickles • toast or
French fries

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Crayfish cocktail 25.-
Pear slices • dates
mesclun salad

SALAD / SOUP

Autumn salad 19.50
Figs • Sbrinz
pumpkin seeds
lingonberry dressing

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Pumpkin cream soup 16.-
Pumpkin seed oil • ginger
amaretti

Our staff will be happy to
inform you about any
intolerances and allergies.

All prices in CHF and incl.
VAT.

Roe deer escalope

Spaetzli • chestnuts
red cabbage
lingonberries
game cream sauce

52.-

MAIN COURSES

Homemade meat loaf
"Helvetia" 42.-
Mashed potatoes • mushrooms
bacon • veal gravy

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Wiener Schnitzel 52.-
Veal • potato and cucumber
salad with joghurt • cranberries

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Ground beef sauce 28.-
Elbow macaroni • apple puree
cheese

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"Game without game" 34.-
Spaetzli • creamy mushroom
ragout • red cabbage
chestnuts • Brussels sprouts

DESSERTS

Affogato al caffè 9.50

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Ice cream 5.-/scoop
and sorbets
Vanilla • Maracaibo chocolate
raspberry • mango • salted
caramel

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Chestnut cake 17.-
Sour cream ice cream
caramelised fig

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Pistachio
crème brûlée 15.-
Kumquat compote

We use:
Beef for Tatar from Jumi from
Boll

Beef and **Veal** for our meat loaf
from Butcher Rust from St.
Johann

Declaration:
Beef, pork, veal, poultry, bread:
CH
Crayfish: CN