

# Autumn menu 2025

With venison from our friend Zeno

 <b>Pumpkin soup</b> with pumpkin seed oil and puff pastry cinnamon sticks	11.50
 <b>Autumn salad on Balsamico vinaigrette</b> Green salad, pumpkin, grapes, roasted kernels and chanterelles	17.50
<b>Lamb's lettuce on house dressing</b> with egg, bacon, croutons and roasted pumpkin seeds	17.50
<b>Venison carpaccio</b> with parmesan flakes, lemon-olive oil and toast	26.50
<b>Autumn Tarte Flambée</b> with sautéed savoy cabbage, glazed chestnuts, bacon and Taleggio cheese	24.50
<b>Venison médaillons on game cream sauce</b> with homemade spaetzle and red cabbage, Brussels, and glazed chestnuts	39.50
<b>Wild venison ragout in the vol-au-vent</b> with mushrooms, colourful vegetables and French fries	29.50
<b>Venison entrecôte on lingonberry sauce</b> with homemade spaetzle and red cabbage, Brussels and red wine pear	42.50
<b>Jugged venison grandma's style</b> with homemade spaetzle and red cabbage, Brussels and red wine pear	30.50
 <b>Autumn Plate</b> with homemade spaetzle and red cabbage, Brussels, glazed chestnuts, roasted king oyster mushrooms and red wine pear with lingonberries	25.50
 <b>Spaetzle</b> gratinated with cheese and roasted onions	21.50
<b>Tiramisu</b> , homemade, of course	12.50
<b>Vermicelles</b> <ul style="list-style-type: none"><li>• with vanilla ice-cream, meringues, and whipped cream</li><li>• with meringues and whipped cream</li></ul>	13.50 11.50
<b>Sauser by the glass</b> Fine fermented grapes from the Pilatus region	per 10 cl 4.00
<b>Quartuor, Chablais AOC</b> Merlot, Cabernet Franc, Cabernet Sauvignon, Syrah Domaine de Montet / Vaud / Switzerland	75cl 63.00 10cl 9.00