

Winter kitchen 2025

 Mushroom cream soup with garlic croutons			12.50
 Onion soup, the classic style with cheese topped baguette			12.50
 Winter salad on balsamic vinegar dressing Leaf salad, marinated and fried tofu, radishes and orange fillets			17.50
Venison tartar – with meat from Zeno’s hunting ground Finely sliced venison fillet, classically marinated with wasabi mayonnaise, toast and butter	large small		34.50 23.50
• with fried egg			+ 1.50
 Winter Tarte Flambée Cooked beetroot slices, red onions, goat’s cheese from the Meiringen dairy and roasted walnuts			24.50
Venison grilled sausage on onion sauce with Swiss hash browns Venison from the hunt of our friend Zeno			25.50
Plum roast on red wine sauce with vegetable risotto			29.50
Minced meat and Swiss macaroni, with apple sauce , of course			19.50
 Potatoes gratinated with raclette cheese and mixed pickles • with raw ham Our potatoes come from the Mathys family in the Bern region			19.50 + 3.00
Rice pudding with cherry compote and cinnamon sugar • large portion			11.50 19.50
Plum compote with cinnamon ice-cream			12.50
Bianco di Merlot Chiar di Luna DOC Angelo Delea / Ticino / Switzerland	75 cl 10 cl		49.00 7.00
Quartuor, Chablais AOC Merlot, Cabernet Franc, Cabernet Sauvignon, Syrah Domaine de Montet / Vaudoise / Switzerland	75 cl 10 cl		63.00 9.00