

Autumn Menu 2026

With venison from our friend Zeno

 Pumpkin soup with roasted pumpkin seeds and pumpkin seed oil	11.50
 Autum salad on Balsamic honey dressing Colourful leaf salad, caramelised walnuts, diced beetroot, and orange slices	17.50
Lamb's lettuce on house dressing with egg, bacon, croutons, and roasted pumpkin seeds	18.50
Venison carpaccio with parmesan flakes, herb olive oil, and toast	26.50
 Autumn Tarte Flambée with marinated pumpkin, Brie from the Meiringen dairy, and fresh figs	25.50
Jugged venison grandmother's style with spaetzle and red cabbage (both homemade), Brussels sprouts and red wine pear with lingonberries	30.50
Venison medaillons on game cream sauce with spaetzle and red cabbage (both homemade), Brussels sprouts, and glazed chestnuts	39.50
Venison ragout in a vol-au-vent, made by the Frutal bakery Meiringen with mushroom cream sauce, colourful vegetables, and French fries	29.50
Venison entrecôte on blueberry game cream sauce with spaetzle and red cabbage (both homemade), Brussels sprouts, and red wine pear with lingonberries	42.50
Venison bratwurst with roesti and homemade onion gravy	25.50
 Autumn plate with spaetzle and red cabbage (both homemade), Brussels sprouts, fried pumpkin, glazed chestnuts, roasted king oyster mushrooms, and red wine pear with lingonberries	26.50
 Gratinated spaetzle with Haslital mountain cheese, roasted onions, and apple purée	22.50
Vermicelles • with vanilla ice-cream, meringues, and whipped cream • with meringues and whipped cream	13.50 11.50
Sauser by the glass Fine fermented grapes from the Pilatus region	per 10 cl 4.00
Altaia de Marchi Toscana IGT Cabernet Sauvignon / Cabernet Franc / Merlot La Vigna delle Scuderie / Tuscany / Italy	75 cl 56.00 10 cl 8.00