




The hunter Season

Butternut squash soup with coconut milk, curry and pumpkin seeds		12.50	
Venison terrine with pistachios	starter	16.50	
Squash pickles with spices and Cumberland sauce			
Deer tataki on hazelnut quinoa salad	starter	18.50	
Marinated mushrooms and wasabi pea cream	main course	35.50	
Escalope of duck Foie Gras "The Hunter"	starter	19.50	
with grapes, mushrooms, and chestnuts			
Deer stew with small onions and bacon		35.50	
Wild boar filet mignon with roasted figs		34.50	
Vin and balsamic sauce			
Venison cutlet , sautéed with cranberry sauce		42.50	
Fried rib steak of deer on mushrooms fricassee		48.50	
Grand-Veneur Sauce			






All our principal wild game dishes are served with homemade spaetzli and traditional garnish of hunt

The deer, the boar and the venison are coming from Austria and Germany



The Hunter's Burger	27.50
with shredded boar's meat, chanterelle mushrooms, chestnuts and cranberry jam Homemade spaetzli	

Mussels Bouchot (F)

Mussels marinière	the plate	22.50	
Butter, shallots, garlic, white wine and parsley	large portion	29.00	
Mussels poulette	the plate	23.00	
Butter, shallots, garlic, white wine, cream and parsley	large portion	29.50	
Mussels with red curry and lemon grass	the plate	23.00	
Coconut milk, red curry and lemon grass	large portion	29.50	

Mussels are served with French fries

Price in CHF 7.7% inclusive of VAT