

EVENING MENU

FROM 6 PM TO 9:45 PM

DES BALANCES INSPIRATIONS

Hand-sliced tartare of Swiss beef filet
Pickled onions, capers, egg yolk cream, brioche

Wine recommendation
Chardonnay «Kalkstein», CHF 10.00/dl
Winery Manz / Rheinhessen (Germany)

Poultry consommé with vegetables
Wild boar ham

Wine recommendation
Sancerre La Moussière», CHF 11.00/dl
Alphonse Mellot / Loire (France)

Pan-fried sea bass filet with port wine butter
Carrot and ginger purée, braised endive

Wine recommendation
Whispering Angel AOC, CHF 9.00/dl
Château d'Esclans / Côtes et Provence (France)

Roasted saddle of roe deer with creamy game sauce
Potato and celery purée, red cabbage with chestnuts, Brussels sprouts

Wine recommendation
La Dame de Montrose 2019, CHF 14.50/dl
Château Montrose / Saint-Estèphe (France)

European cheese selection from Maître Fromager Rolf Beeler
Homemade fruit bread

Wine recommendation
Graham's Port 20 Years, CHF 15.00/4cl (Portugal)

or

Toblerone and hazelnut mousse
Cocoa fruit sorbet

Wine recommendation
Antica Formula Vermouth, CHF 12.00/4cl
Carpano / Italy

Friandises

5-Gang Menu à 139.—
3-Gang Menu à 105.—

Charme & Excellence

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AUTUMN DREAMS

STARTERS

Hand-sliced tartare of Swiss beef filet Pickled onions, capers, egg yolk cream, brioche	33.—
Smoked salmon filet with fresh horseradish Cucumbers, fennel, yuzu, Shizu cress	33.—
Variation of colorful beets with goat cheese Walnuts, grapes, wild mushrooms	29.—
Colorful autumn salad with wild boar ham Marinated pumpkin, cranberries, walnuts, pumpkin seeds	19.—
Creamy pumpkin soup with pumpkin seed oil	15.—
Creamy game soup with lingonberry foam and venison jerky	19.—
Poultry consommé with vegetables and wild boar ham	19.—

MAIN DISHES

	small	
Vegetarian autumn delight Spaetzle, braised red cabbage with chestnuts, Brussels sprouts, autumn vegetables, Potato and celery purée, apple with lingonberries	26.—	33.—
Vegan Thai vegetable curry with shiitake mushrooms and bean sprouts Basmati rice with sesame	26.—	33.—
Porcini mushroom ravioli with diced pumpkin, cranberries, mountain cheese, parsley	28.—	35.—
Grilled Scottish salmon filet with soy sauce Basmati rice and Asian vegetables with shiitake mushrooms	41.—	51.—
Pan-fried pike-perch filet with horseradish sauce Potato and pumpkin purée, sauerkraut, braised beets	41.—	51.—
Pan-fried sea bass filet with port wine butter Boiled potatoes, carrot and ginger purée, braised endive	46.—	57.—
Duo of medium-rare veal filet and braised veal cheek with truffle jus Porcini mushroom ravioli and autumn vegetables	46.—	57.—
Roasted saddle of roe deer with creamy game sauce Potato and celery purée, red cabbage with chestnuts, Brussels sprouts	55.—	69.—
Roasted venison loin with juniper-chocolate jus Spaetzle, autumn vegetables, apple with lingonberries	46.—	57.—
Pan-fried beef filet cubes «Stroganoff» Tagliatelle and market vegetables	42.—	53.—

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