

GAME MENU UNTIL 22 NOVEMBER

## Our menu

A short menu that changes with the seasons. Fresh, local produce, home-made sauces and desserts. We prefer to offer fewer dishes and do them well.

FULL MENU · AUTUMN 2026

### Starters, main courses and desserts

#### Starters

**Green salad** 9.-

**Autumn salad** 14.-

**Velouté of squash with Maraschino** 14.-

**Game terrine on an autumn path** 16.-  
Autumn chutney

**Chanterelle puff pastry** 16.-  
Chervil cream

**Traditional beef tartare infused with cognac** 18.-  
Toast · as a main course with chips 36.-

**Crispy foie gras tartlet** 28.-  
Port-infused prunes

#### Meat

**Red deer ravioli** 34.-  
Saint-Hubert reduction

**Double pork steak** 38.-  
Wholegrain mustard sauce, seasonal vegetables, sautéed potatoes

**Medallion of red deer** 46.-  
Wild pepper sauce, game garnish

**Roe deer medallion** 48.-  
Cherry sauce, game garnish

**Beef fillet** 58.-  
Foie gras sauce, seasonal vegetables, sautéed potatoes

**Saddle of venison** 62.-  
Lingonberry sauce, game garnish

#### Fish and vegetarian

**Perch fillet** 42.-  
Chanterelle sauce, chips, autumn vegetables

**Fish of the day** market price  
Depending on the catch

**Squash ravioli** 28.-  
Sage butter · vegetarian

**Game garnish plate** 32.-  
Vegetarian

## Desserts

Scoop of ice cream or sorbet 4.50

Chestnut bavarois 14.-  
Lingonberry coulis

Pear poached in red wine 14.-  
Tonka bean chocolate sauce, vanilla ice cream

Gruyère-style tiramisu 16.-

Gruyère double cream and meringue

Cheese plate 18.-  
Laiterie du Mouret

Café gourmand 18.-  
Selection of petits fours

FOR TWO OR MORE

## Autumn Menu Signature

1. Amuse-bouche
2. Game terrine with autumn garnishes
3. Velouté of pumpkin with a hint of Maraschino
4. Chanterelle puff pastry, chervil cream
5. Roe deer medallion, cherry sauce, game garnish
6. Cheese plate from the Laiterie du Mouret
7. Pear poached in red wine, tonka bean chocolate

3 courses 79.- · 4 courses 99.- · full menu 119.-

Prices in Swiss francs, VAT included. Allergens and origin of meat on request.