

Menu autumn/winter 2020/2021 for events

Menu

Seasonal leaf salad with sautéed wild mushrooms and walnuts
Apple balsam-dressing

Pumpkin cream soup with chili and vanilla
Pumpkin seed oil and kernels

Sautéed saddle of veal
on herb sauce
with oven roasted root vegetable and potato gratin

Slice of Swiss „Grand Cru“ chocolate
with quince and hazelnut ice cream

4-course menu for 99.00

Seasonal, vegetarian intermediate course instead of the soup
Additional CHF 9.50

Would you like to add a refreshing fruit sorbet with Prosecco
before we serve the main course?
Additional CHF 9.50

We will be pleased to serve you this menu from 1 September 2020 until 28 February 2021

All prices in Swiss Francs and incl. value added Tax

Autumn/Winter

Starters

Seasonal leaf salad with sautéed wild mushrooms and walnuts Apple balsam-dressing	16.00
Home pickled „Label Rouge“ salmon with honey mustard foam and cranberry muffin	24.00
Colourful salad of green and red lentils with smoked duck breast and orange Chutney As a vegetarian dish with sautéed, smoked tofu	19.00
Veal Tatar with truffle and regional corn salad on sautéed chanterelle and roasted herb baguette	24.00

Soups

Red beetroot soup with horseradish cream on request with spit of home pickled „Label Rouge“ salmon	13.00		
		Additional	3.00
Pumpkin cream soup with chili and vanilla Pumpkin seed oil and kernels	13.00		
Beef consommé with fresh herbs and chanterelle crisp	16.00		

Vegetarian (also available as an intermediate course)

Pumpkin risotto with chili and vanilla Homemade flute of olives and dried tomatoes	28.00
Lentil crepe with creamy salsify and sautéed wild mushrooms	28.00
Boletus ravioli with sautéed boletus and honey sauce on Italian spinach	32.00
Shirataki noodles with three kinds of beetroot, sesame and coriander on coconut-curruma-foam (Vegan)	30.00

As small refreshment before the main course we recommend

Pear sorbet with Prosecco	9.50
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Main Course

Crispy sautéed pikeperch filet on Champagne Sauerkraut with herb foam and potato celery puree	45.00
Breast of guinea fowl stuffed with Bresaola and black nuts on cinnamon blossom sauce Turnip cabbage and saffron noodles	44.00
Sautéed deer saddle with mountain cranberry crust on juniper sauce with braised red cabbage and curd spaetzli	56.00
Sautéed saddle of veal on herb sauce with oven roasted root vegetable and potato gratin	56.00

Dessert

Date gratin on fig mosaic with caramelized apples, cashew sprinkles and cinnamon ice cream	16.00
Chestnut cream with pecan crisp and kumquat	13.00
Mousse of roasted white chocolate with cacao crunch and pink grapefruit salad	16.00
Slice of Swiss „Grand Cru“ chocolate with quince and hazelnut ice cream	14.00