

MENU

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STARTERS

MIXED GREEN SALAD Haus dressing Haus dressing Fried porcini mushrooms Chanterelle	1 4 . 5 1 9
LAMB'S LETTUCE Egg Bacon Croûtons Cranberry dressing	1 9
AUTUMN MUSHROOMS Porcini mushrooms I Chanterellei I Flat-leaf parsleyI Shallots	2 2
BEETROOT CARPACCIO Pear I Vanilla I Flamed goat cheese This dish is also available vegan.	1 7
CARROT TATARE V Mustard seeds I Herbal oil I Toasted bread	1 5
BAKED BONE MARROW Fleur de Sel I Lime I Toasted bread Preparation time 20 minutes	1 7
CLASIC BEEF TATARE Onions Mustard Paprika Pickled vegetables Brioche 70 Grams / 140 Grams	23/35

SOUPS

PUMPKIN CREAM SOUP	1 4
Roasted seeds I Styrian pumpkin seed oil	
HERR RIECLING FOAM COUR	1 /
HERB-RIESLING FOAM SOUP	1 6
Smoked hailbut I Parslev I Dill I Lemon	

MENU

PASTA

PAPPARDELLE WITH WILD BOAR	26/39
Wild boar ragout I Garlic I Parsley I Grana Padano	
VITELLO RAVIOLI	27/39
Steamed cabbage I Jus I Tomato I Grana Padano	
BROCCOLI-ALMOND RAVIOLI ${f V}$	24/37
Champagne sauce I Bimi I Cherry tomatoes	

MAIN COURSES

DEER FLANKSTEAK Apple- red cabbage I Spätzle I Lingonberry sauce	4 2
« A U BEEF CHEEK » Root vegetables I Patato- roasted shallot purée I Red wine sauce	4 4
ZURICH-STYLE SLICED MEAT Veal I Rösti I Champignons I Cream sauce	4 9
US FILET FROM GREATER OMAHA 200 GRAMS Sous Vide I Winter vegetables I Au Fries I Béarnaise sauce	7 2
S W I S S S A L M O N Italian spinach I Lemon risotto I Beurre Blanc	4 4
VENISON SCHNITZEL Apple red cabbage I Brussles sprouts I Spätzli I Chestnuts I Wild cream sauce	4 9
PUMPKIN IN THREE VARIATIONS ${f V}$ Braised Pureed Pickled Wild herbs	3 2

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The term means "long table" and describes a warm gathering where

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VIENNESE SCHNITZEL Lingonberries I Lemon	4 2
WHOLE DUNG SCRAPER (400G) PREPARATION TIME 30MIN	4 5
Sage butter Garlic Chili	
A side dish is included in these dishes	
VEGETARIAN GAME PLATE (Please select three side dishes)	2 9

friends and family take their seats arround the table to share delicious

FOR 2 PEOPLE OR MORE

LOUP DE MER IN SALT CRUST

Daily price

including two side dishes and a sauce.

CHATEAU BRIAND

US Prime Beef Great Omaha I Sous Vide

400 Grams	1 4 5
including two side dishes and a sauce.	
800 Grams	2 7 0

including two side dishes and a sauce.

Service-Highlight

We will carve and fillet your chosen dish at the table. Each dish includes two side dishes and a sauce of your choice.

SIDE DISHES

LEMON RISOTTO	7
SPÄTZLI	8
POTATO-ROASTED SHALLOT PUREE	9
AU FRENCH FRIES	9



VEGETABLES

AUTUMN VEGETABLES	7
P U M P K I N Braised	8
BRUSSELS SPROUTS	7
APPLE-RED CABBAGE	9
ITALIAN SPINACH Tomato I Garlic I Cream cheese I Grana Padano Onions I Roasted pine nuts	9
FRIED PORCINI MUSHROOMS & CHANTERELLE	1 2
SAUCES	
BEURRE BLANC	8
RED WINE JUS	8
CRANBERRY CREAM JUS	8
CHAMPIGNON CREAM SAUCE	8
BÉRNAISE SAUCE	9

INFORMATION

Dishes marked with the following symbol are \mathbf{vegan} . \mathbf{V} All \mathbf{side} dishes and $\mathbf{Tavolata}$ are only available with a dish from our $\mathbf{exquisite}$ $\mathbf{selection}$.

Our **staff** will gladly provide information about ingredients in our **dishes** that may cause allergies or intolerances upon request. All prices are in CHF, including VA-Tax.