

GAME MENU

al

BREADED ROE DEER CUTLET

5 2

Chanterelle Cream Sauce | Spätzli | Red Cabbage | Brussel Sprouts
Glazed Chestnuts | Lingonberry-Apple

BRAISED VENISON

4 6

Spätzli | Red Cabbage | Brussel Sprouts | Glazed Chestnuts | Bacon | Pearl Onions
Mushrooms | Croûtons | Parsley | Lingonberry-Apple

ROE DEER MINCE

5 2

Game Cream Sauce | Porcini Mushrooms | Spätzli | Red Cabbage | Brussel Sprouts
Glazed Chestnuts | Lingonberry-Apple

RAVIOLI AL NISCHI

4 3

Wild Boar | Game Jus | Whipped Cream | Bimi | Chanterelles | Porcini Mushrooms

VEGETARIAN PLATE

3 8

Chanterelle Cream Sauce | Spätzli | Red Cabbage | Brussel Sprouts | Glazed Chestnuts
Pearl Onions | Mushrooms | Croûtons | Parsley | Cranberry-Apple Sauce

SADDLE OF VENISON FOR 2 OR MORE PEOPLE

per person 6 9

Carved at the table

Served with:

Spätzli | Red Cabbage | Brussel Sprouts | Glazed Chestnuts | Bacon | Pearl Onions
Mushrooms | Croûtons | Parsley | Cranberry-Apple | Game Cream Sauce and Game Jus