

menu autumn 2017

Menu 5 Signori

Venison and parsley 'Maultaschen' | Venison consommé

Swiss Mangalitsa pork shank | Red wine jus
Autumn vegetable | Napkin dumplings

Sour cream | Apple | Almond

3 courses CHF 64.–

Declaration

Pork belly
Salmon trout
Pike-perch
Venison / Game
Hereford beef
Mangalitsa pork

Switzerland
Switzerland
Switzerland
Germany
Ireland
Switzerland (Organic)

you cannot
think well | sleep well | love well
if you didn't eat well

Starters

Autumn salad Elderberry dressing Grapes Croûtons Pumpkin seeds	13
Venison and parsley 'Maultaschen' Venison consommé	14
Marinated salmon trout Beetroot Horseradish Crème fraîche Granny Smith	24
Pork belly Peas Beans Dashi Shiitake	25
Housemade Gorgonzola Ravioli Peanut butter sauce Trevisano	22

Main dishes

Pike-perch fillet Fish velouté Leeks White wine risotto	46
Irish Hereford beef fillet Madeira jus Chervil root Celeriac Truffled pommes dauphines	54
Venison saddle 'Maier' Game jus with gin Red cabbage Chestnuts Cranberries Pear Spätzli	52
Swiss Mangalitsa pork shank Red wine jus Autumn vegetable Napkin dumplings	39
Stuffed mushroom gnocchi Creamy Cognac sauce Glazed pumpkin Sautéed wild mushrooms	32
Housemade Gorgonzola Ravioli Peanutbutter sauce Trevisano	32

Desserts

Chocolate cake Caramel White chocolate an Rum ice cream Blackcurrant	15
Trilogy of Crème Brûlée flavoured with Liquorice Passionfruit Cynar	13
Sour cream Apple Almond	14

Cheese

Semi hard cheese Smear-ripened cheese Goat's cheese Blue cheese Seasonally flavoured honey Fig mustard	21
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Please advise our staff of any food intolerances or allergies.