

Starters

CREAM OF CEP MUSHROOMS	Fr. 9.50
GARLIC CROUTONS	
CREAM OF PUMPKIN SOUP	Fr. 10.50
AMARETTI CRUMBLES	
PUMKIN CARPACCIO SWEET AND SOUR	Fr. 22.50
ROASTED VENSION IN CRANBERRY SABAYON	
HOMEMADE "FAGOTTINI"	Fr. 19.50
RAVIOLI STUFFED WITH CEP MUSHROOMS ON WALNUT SAUCE	
HORS D'OEUVRE "HUBERTUS"	Fr. 18.50
WILD BOAR'S HAM AND SALAMI	
DEER'S DRIED MEAT	

*Main courses**

DEER STEW "HUNTER STYLE"	Fr. 32.00
SIRLOIN STEAK OF DEER "CHEMINOTS"	Fr. 41.00
VENSION JUS PERFUMED WITH GIN	
MEDAILLONS OF ROE DEER "MIRZA"	Fr. 49.50
WITH GRAPES	
MEDAILLONS OF WILD BOAR	Fr. 38.00
CRANBERRY SAUCE	
SIRLOIN STEAK OF ROE DEER	Fr. 49.50
WITH DUCK'S LIVER AND APPLES	

*) INCLUDING SIDE DISHES: HOMEMADE SPAETZLI, RED CABBAGE, BRUSSE SPROUTS, RED WINE PEARS WITH CRANBERRIES, GLAZED CHESTNUTS

Desserts

COUPE NESSELRODE	Fr. 10.50
CREAMED CHESTNUTS WITH VANILLA ICE-CREAM, MERINGUES, CREAM PERFUMED WITH KIRSCH	
CRÈME BRÛLÉE WITH CHESTNUTS	Fr. 9.00
"FIGUES AU VIN ROUGE"	Fr. 12.50
FIGS POACHED IN RED WINE WITH CANDIED GINGER	
HOT CHOCOLATE BLOWN	Fr. 15.00
WITH LIQUID CARAMEL CORE SERVED WITH SOUR CHERRIES	