

STARTERS

Mixed salad

Salad, carrot and beetroot mix
Onion sprouts and homemade vinaigrette

Green Lentil Salad with Smoked Pheasant

Baby greens, chestnut tuile and walnut vinaigrette
Supplement for main course

Crispy organic Swiss egg, mushroom velouté

Oyster mushroom sautéed with Port,
Gingerbread croutons
Supplement for main course

Venison terrine with fresh fig

Butternut pancake and quince jelly with matured wine

Malakoff with full-bodied Gruyère cheese (2 pieces)

Pickles and vegetable saladine

Malakoff with full-bodied Gruyère cheese (3 pieces)

Pickles and vegetable saladine

8.-



19.-

7.-

19.-

7.-

17.-

14.-

19.-

MAIN DISHES

Seared scallops

Cream of Kasha, fine Jerusalem artichoke puree
Seasonal vegetables and Camargue rice
Saffron beurre blanc

46.-

Caramelized sea bass fillet on skin

Risotto of small turnips with chorizo, samphire
Candied shallot, ginger emulsion
Sundried tomato and candied lemon sauce

42.-

Pan-fried venison rib steak

Full-bodied cranberry jus,
Roasted chestnut cream, quince paste
Red cabbage compote, Spaetzlis
Poached pear with honey, white wine and saffron

45.-

Deer shoulder stew

Smoked bacon, mushrooms
Roasted chestnut cream, Red cabbage compote
Poached pear with honey, white wine and saffron
Spaetzlis

44.-

Creamy risotto with fresh mushrooms

Oyster mushrooms, shiitake mushrooms, grey chanterelles and gyrboulots

34.-



Vegetarian dish

The asterisk (*) means that the dish does not meet the requirements of the Homemade

TARTAR AND CEVICHE MENUS

With salad as a starter



Sea bream tartare, sesame, avocado and ponzu Spring onion, lime and coriander Toast and straw potatoes*	44.-
Deer tartare with roasted hazelnuts and cranberry gel Local toasts and fries*	44.-
Beef tartare with sundried tomatoes and parmesan shavings Local toasts and fries*	44.-
Thai Beef Tartare Shrimp chips* and local fries*	42.-
Beef tartare with basil Local toasts and fries*	41.-
Beef tartare in oil flavoured with white truffle Parmesan and arugula Local toasts and fries*	43.-
Traditional Beef Tartare Local toasts and fries*	41.-

CLASSICS MENUS

With a salad in starter

Hamburger with Appenzeller Appenzeller, Gruyère and Vacherin, candied onions Tomato, salad and fries*	33.-
Perch fillet Lemon white butter and shoestring fries	42.-
Frogs' legs Parsley and straw potatoes*	40.-

MENU Child 19.-

Hamburger - Local fries* or vegetables
Or
Perch fillet - Beurre blanc, straw potatoes* or vegetables
Ou
Seasonal risotto

*1 Scoop of ice cream or sorbet for dessert**

The asterisk (*) means that the dish does not meet the requirements of the Homemade

DESSERTS

Candied apples, caramel mousse with toast

Vanilla ice cream and broken French toast

Lemon cream in white chocolate shell

Praline, hazelnut crumble and verbena ice cream

Crème brûlée

Vanilla from Madagascar

Chocolate runny heart

Vanilla ice cream, whipped cream* and flaked almonds

Floating Islands

Custard and flaked almonds

Meringues with double cream*

Gourmet coffee

Parfait mocca arrosé*

14.-

14.-

12.-

14.-

13.-

12.-

16.-

12



Coffee time

Scoop of ice cream or sorbet with an espresso

Denmark

Vanilla ice cream, homemade chocolate sauce

Ice coffee

Coffee ice cream washed down with espresso

L'Actuelle

Vanilla, chocolate, salted butter caramel ice cream

Williamine

Pear and williamine sorbet

Valaisanne

Apricot and Apricot Sorbet

The Caribbean

Glace rhum raisin et Rhum Diplomatico

7.-

14.-

14.-

14.-

16.-

16.-

16.-

Glace des Alpes*

SCOOPS OF ICE CREAM OR SORBET

Glaces Des Alpes*

Vanilla, Coffee, Chocolate, Stracciatella, Salted Butter Caramel, Pistachio, Rum-Raisin

Apricot, Lemon, Red fruits, Tropical fruits, Pear, verbena

The scoop: 4.30.- With cream: 1.90.-

The asterisk (*) means that the dish does not meet the requirements of the Homemade