

# Menu autumn

1

Autumn salad with pumpkin seeds

Pork escalope with mushroom sauce, taglierini and autumn vegetables

Vermicelles with meringue and grapes

45.–

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2

Pumpkin curry soup

Whole-roasted turkey breast  
with lingonberry sauce, herb dumplings and autumn vegetables

Sauser parfait with hazelnut apple crepes

48.–

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3

Nut salad with croutons and egg

Traditionally prepared venison (“Rehpfeffer”) with curd spaetzle, red cabbage and glazed chestnuts

Plum ragout with cinnamon ice cream

53.–

4

Caesar's salad

Delicate guinea fowl breast with Cabernet sauce,  
served on Parmesan risotto and romanesco

Tiramisu slice with grapes

56.–

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5

Autumn salad with smoked salmon strips

Delicate beef roast with red wine sauce,  
potato mousseline and young savoy cabbage

Quince tart tatin with sour cream ice cream

64.–

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6

Autumn salad with nut dressing  
and avocado tatar

Dried tomato soup

Delicate veal roast with mushroom sauce,  
tagliolini and romanesco

Baked vanilla cream  
with crispy caramel crust

69.–

7

Autumn salad with orange thyme vinaigrette and pumpkin chutney

Savoy cabbage soup with roasted shallots

Venison flank with deer cream sauce,  
curd spaetzle and trimmings

Panna cotta with berry sauce

72.–

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8

Nut salad with quail egg  
and herb croutons

Porcino soup

Faux veal filet with Cabernet sauce,  
pumpkin risotto and seasonal vegetables

Warm plum tart  
with white mocha ice cream

76.–

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9

Crispy green salads with chive vinaigrette  
and roasted forest mushrooms

Venison loin and deer cream sauce  
with curd spaetzle and trimmings

Plum sour cream parfait with spicy oranges and cassis figs

86.–

**10**

Scottish smoked salmon with horseradish  
and salad bouquet

Riesling soup with crispy bacon

Roast beef with Pommery mustard sabayon,  
butter potatoes and seasonal vegetables

Quince tart tatin with sour cream ice cream

89.–

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**11**

Carpaccio of Scottish salmon cress roulade  
with apple celery salad and sesame crispies

Black salsify soup with parsley foam

Duo of maize chicken and quail breast with juniper,  
potato godets and autumn vegetables

Sautéed Boskoop apple with almond raisin filling

95.–

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**12**

Smoked trout filet with avocado tatar  
and lime dill vinaigrette

Consommé with sherry

Veal filet medallion with Cabernet sauce,  
potato mousseline and seasonal vegetables

Vermicelles mousse with Grand-Marnier pear

98.–

**13**

Celery carpaccio with smoked duck breast  
and porcino

Apple wine soup with horseradish crostino

Zurich Oberland beef filet medallion with sauce béarnaise,  
fried potatoes and vegetables

Matured cheese from the region

Orange crepe with sour cream ice cream and Grand Marnier

115.–

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**14**

Turbot fillet with vegetable tatar and sea buckthorn

Oxtail essence with oxtail strudel

Baked gilthead filet cremolata with pumpkin raviolo

Luma beef entrecôte with saffron sauce  
and spinach gnocchetti

Matured cheese from the region

Filled pear with almond pudding

135.–