

# Starters

*Dried tomato mousse over Viola eggplant caviar and  
Autumn salad with walnut dressing*

*(CHF 19.00)*

*Lukewarm fillets of organic Irish salmon on papaya and  
baby corn salad, affila sprouts, wasabi-sour cream sauce  
and sesame cracker*

*(CHF 24.00)*

*Slices of marinated venison <sup>(A/CH)</sup> with pumpkin confit,  
arugula leaves and Tasmanian pepper mayonnaise*

*(CHF 26.00)*

*Watercress foam soup with smoked halibut<sup>(DK)</sup> over apple  
chutney*

*(CHF 23.00)*

*without halibut and apple chutney (CHF 14.00)*

# *Main Courses*

*Ricotta bread dumpling over wild mushrooms with root spinach on Chianti cream sauce*

*Starter (CHF 25.00)*  
*Main dish (CHF 36.00)*

*Patrizia Fontana's chard ravioli with pine nuts, strips of chard and sage on carrot coulis*

*Starter (CHF 26.00)*  
*Main dish (CHF 39.00)*

*Fillet of Icelandic cod <sup>(MSC)</sup> covered with sweet mustard and parsley crust over strips of savoy cabbage with white wine and butter sauce, and in beetroot juice boiled potato*  
*(CHF 46.00)*

*Bavarian deer fillet roasted with mushrooms, bacon and croutons over wine herb foam, lingonberry jus and organic alpine blue mashed potato*  
*(CHF 48.00)*

*Cordon Bleu of organic Swiss calf with herbed carrots and quark spaetzli dumplings*

*150 g (CHF 39.00)*  
*280 g (CHF 54.00)*

# *Desserts*

*Cornelian cherry parfait over pineapple salad with red pepper and peppermint*  
(CHF 16.50)

*Catalan cream with sea buckthorn over apricot compote and Centenario raw chocolate sorbet*  
(CHF 16.50)

*Rolled pancake over Boskop apple ragout and vanilla cider sauce*  
(CHF 16.50)

*Maracaibo chocolate tart*  
Portion (CHF 15.00)  
Small portion (CHF 9.50)

*Sorbets and ice-creams please see separate menu*

*Selection of raw milk cheeses served with fruit bread*  
Portion (CHF 25.00)  
Dessert serving (CHF 15.00)

*We will also be happy to serve you the dessert from our four-course menu. Just ask our service team.*

# Our menu in October

*Broiled lobster tail (MSC/CAN) over grapefruit avocado salad with affila cress and parmesan crackers*

*(Starter CHF 27.00)*

*Braised cheeks of organic Zurich pork over steamed leek with autumn truffles*

*(Starter CHF 26.00)*

*Fillet of Irish angus beef over sautéed ceps and celery, with emulsion of Merlot and olive oil and parmesan risotto*

*(CHF 58.00)*

*Caramel cheesecake with Williams pear compote and pear sauce*

*(CHF 16.50)*

*and /or*

*A selection of raw-milk cheeses served with fruit bread*

*4-Course Menu*

*CHF 98.00*

*5-Course Menu*

*(cheese and dessert) + CHF 10.00*

*Dear guest, each course can also be ordered as a single dish.  
(price in parentheses)*