



AUTUMN

Head-chef Tomasz Witkowski's seasonal signature dishes

STARTERS

Porcini Quail Apricot	28.—
Porcini mushroom carpaccio – confit quail breast – apricot chutney – wild herbs	
Lamb's lettuce	16.—
Poached egg – bacon strips – croutons	
Soup	15.—
Cream soup – wild mushrooms – herb croutons	

MAIN DISHES

Branzino (sea bass)	48.—
Branzino – pumpkin ravioli – cream cheese foam – marinated lamb's lettuce salad	
Venison	49.—
Venison medallions – game and cranberry cream sauce	
Butter spaetzle – glazed chestnuts – pear poached in white wine – autumnal vegetables	
Venison stew SÄNTIS	39.—
Butter spaetzle – glazed chestnuts – pear poached in white wine – autumnal vegetables	
Venison Cherries Lardo	48.—
Roasted venison in a coat of lardo – cherry and pepper jus	
Chestnut dauphine potatoes – Brussels sprout puree	
Wild sow Hazelnuts Mountain cheese	47.—
Wild sow Cordon Bleu filled with Urnäser mountain cheese and its own ham	
Hazelnuts – wild mushrooms – pommes rissolées	
✓ Ravioli ✓	32.—
Homemade pumpkin chili ravioli – seeds – oil	
✓ Autumnal vegetables ✓	32.—
Red cabbage with apple – Brussels sprouts – mushroom ragout – butter spätzli	
glazed chestnuts – pear poached in white wine – cranberries	

DESSERT

Pears Blackcurrants Pistachio	17.—
Homemade pear cake – pistachio cream – blackcurrant sorbet	
Häselbeizonne	17.—
Warm blueberries – Kirsch – vanilla ice-cream – lightly whipped cream	