



wildkarte

Hirsch-Carpaccio mit Avocadotartar an Kirschen-Aspretto und Belperknolle

Deer carpaccio, thinly sliced meet with avocado-tartar and Belpetuber

Carpaccio di cervo con tartar di avocado misti e tubero di belpe

27.50 Fr.

Rehschnitzel an Lebkuchensauce mit Wildbeilagen

Venison escalope served on gingerbread flavored sauce, and game side dishes

Scaloppine di capriolo con salsa di biscotto e contorno di selvaggio

46.50 Fr.

Hirschfilet auf Pilzragout an Wildrahmsauce mit Wildbeilagen

Deer tenderloin, served on mushroom ragout with game cream sauce, and game side dishes

Tagliato di filetto di cervo con ragu di fughi misti e contorno di selvaggio

48.50 Fr.

Rehpfeffer mit Silberzwiebeln, Speck, Kräuter mit Wildbeilage

Venison ragout, marinated with pickled onions, bacon and herbs.

Served with game side dishes

Ragu di capriolo con contorno di selvaggio

39.50 Fr.

Wildbeilagen – Game side dishes

Rotkraut, Marroni, Spätzli, Apfel/Birne und Preiselbeeren

Red cabbage, chestnuts, spaetzle, apples or pears, and cranberries

Teller mit Wildbeilagen - Portion of game side dishes

29.50 Fr.

Weinempfehlung – Wine recommendations

Gran Claustro 2014

Spanien Katalonien

Cabernet Sauvignon, Shiraz, Garnatxa

Castello Perelada

1 dl 14.00 Fr. / 7,5 dl 98.- Fr.

Menü-Änderungen / Change of menu

5.00 Fr.