

STARTERS

PUMPKIN SOUP ^{v+}

Oranges, crème fraîche, pumpkin seeds 14

SEELAND AUTUMN SALAD ^v

Apple, red cabbage, caramelised lettuce, mixed seeds, croutons, house dressing 16

MAIN COURSES

HOMEMADE SPAETZLI ^v

Cream, king oyster mushrooms, confit red onions, savoy cabbage 35

GRILLED ROE DEER ESCALOPE

Juniper berry sauce, red cabbage with apples, chestnuts, brussels sprouts, homemade spaetzli 49

ENTRECÔTE FROM VENISON

King oyster mushrooms, red cabbage with apples, chestnuts, brussels sprouts,
juniper berry béarnaise, homemade spaetzli 55

BEEF FILLET WITH BLACK BERNESE BURGUNDY TRUFFLE

Spinach leaves, truffle jus, butter tagliatelle 59
Black Bremgarten truffle, 1 g (subject to availability) per person 6

DESSERT

VERMICELLES WITH MERINGUE ^v

Vanilla ice cream , caramelised walnuts 15