



DÉGUSTATIONS-MENU

Oktober 2017

Nüsslisalat | Quitte | Hirschschinken
Lamb's lettuce | Quinces | Deer ham

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Kürbsi | Curry | Zimt
Pumpkin | Curry | Cinnamon

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Marroni Ravioli | Rosenkohl | Preiselbeeren
Chestnut Ravioli | Brussels sprouts | Cranberry

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Wildlachs | Belugalinsen | Safran
Wild salmon | beluga lentils | Saffron

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Reh | Spätzli | Rotkraut | Apfel
Deer | Spätzli | Red cabbage | apple

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Rohmilchkäse-Auswahl | Früchtebrot
Cheese | Fruit bread

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Amaranth | Quark | Pflaume
Amaranth | white cheese | Plum

			Mit Weinbegleitung <i>with wines</i>
3-Gang Menu	<i>menu 3 courses</i>	95.00	128.00
4-Gang Menu	<i>menu 4 courses</i>	110.00	153.00
5-Gang Menu	<i>menu 5 courses</i>	125.00	177.00
6-Gang Menu	<i>menu 6 courses</i>	140.00	200.00
7-Gang Menu	<i>menu 7 courses</i>	152.00	221.00

Preise in CHF inkl. 8% MWSt *All rates in CHF incl. 8% VAT*