

## DINNER

The year is drawing to an end. Yet the sun still warms the earth, and the autumn landscape remains in full splendor. It is harvest time in the gardens and fields. Even in the forest, there is a flurry of activity. Squirrels, rabbits, and birds – all are busy gathering provisions for the winter. The scent of mushrooms, moss, berries, wood, and juniper fills the air. Soon, it will linger only in memory.

All prices in CHF, including 8.1% VAT

Origin of bread and baked goods: Switzerland, Venison & Deer: Switzerland / Graubünden  
Wild Boar Racks: Switzerland / Graubünden, Trout, Pork, Mangalitsa Pork, Calf Liver, Beef: Switzerland,  
Wild Boar Prosciutto: EU

We are happy to provide detailed information regarding potential allergens in each dish

## STARTERS

Lamb's lettuce bouquet with vegetables, dressed in a Meaux mustard and honey vinaigrette, served with clementines, poppy seed crackers, and Engadine quail eggs Single / For sharing (2 pers.):		18.50 / 35.50
Hand-cut Simmental beef tartare enhanced with hay schnapps, served with pickled vegetables, egg yolk cream, and toasted house bread	starter    main	25.50 / 37.50
Smoked game terrine with chestnuts and pistachios, served on fermented red cabbage with cranberries and black walnuts		25.50
Grilled apple-fed pork rib, slow-cooked for 24 hours, with a braised chard roulade and vinaigrette		22.50
Autumn mushroom tartare on roasted pumpkin cream, with marinated kale		18.50
Fire-grilled parsnip topped with Splügen organic raclette, thyme, and sour cream beetroot ice cream		20.50
Creamy chestnut soup with pickled chanterelles, chestnut-cinnamon purée, and miso-baked lion's mane mushrooms		21.00
Smoked pinewood cream soup, flavored with whiskey, served with licorice dust, tarragon oil, and liver dumplings		21.00

## MAINS

Baked mandarin pumpkin, filled with smoked tofu, served on a risotto made from Demeter heritage rye	39.00
Puschlav Pizzoccheri tossed in a bold mountain cheese sauce, with savoy cabbage, steamed potatoes, and oven-roasted oyster mushrooms	38.00
Wild boar rack from the grill, served with a cognac cream sauce, quark spätzli, house-style red cabbage, and poached red wine pears	45.00
Duo of local venison and deer, braised venison shank and leek-grilled deer fillet, served with black polenta and Brussels sprout leaves	51.00
Grilled Black Angus Entrecôte doublé from Greifensee ZH, served with mountain herb salsa, parsnip-potato purée, and wild broccoli (also available for sharing, for two person + 10.00)	69.00
Whole grilled trout from the alpine organic farm at Blausee, served with apple sauerkraut, saffron potato purée from Fläsch, and burnt cream	53.00

## DESSERT & CHEESE

### Cheese Selection

Schnebel Kuh, Hanfmutschli, Geknebelter Feigling,  
Dolly and Capricorn cheeses  
served with fruit bread and apple-fig mustard 22.00

### Forest Berry Crumble Cake

with white chocolate mousse and dark chocolate sorbet 19.50

Pumpkin Cheesecake, with baked apple compote and speculoos crumble 17.50

### Coupe «Nesselrode»

vermicelles with kirsch on meringues and vanilla ice cream,  
topped with whipped cream 17.50

Two types of sweets, served with a coffee or espresso 14.50

## SPIRITS

Here is a small, select choice from our range of spirits,  
also ask for our bar menu with over 250 whiskies & rums

### CALVADOS, 2cl

Pays D`Auge Reux 1996 25y, 54.6%	13.00
C. Dully Selections, Single Cask	

### WHISKY, 4cl

Glen Moray 2008 12y, 55.4%, Single Malt, Schottland, Speyside	21.00
– Honig, gekochter Apfel, weisse Steinfrüchte	

Bowmore 10y Tempest Batch 6, 54.9%, Single Malt, Schottland, Islay	21.00
– Tropenfrüchte, maritim, vollmundig	

Smooth Ambler Scout Bourbon 7y, 50.0%, Bourbon, USA	19.00
– Vanille, Gewürze, lieblich	

#### Appenzeller Säntis Malt

«Edition Dreifaltigkeit» 52.0%, Old Oak Beer Casks, getorft	16.00
«Edition Himmelberg» 43.0%, Old Oak Beer Casks & Wine Cask Finish	14.00
«Edition Sigel» 40.0%, Small Oak Beer Casks	14.00

### RUM, 4cl

Doorly's XO10y, 40.0%, Melasse Rum, Barbados	14.00
– Tabak, Kokosnuss, Caramel	

Guyana „Port Mourant“ 2005 11y, Labat, 45.0%, Melasse Rum, Guyana	18.00
– Pilze, Kakaosüsse, Mentholnoten	

