


# Autumn Kitchen 2022

 <b>Pumpkin soup</b>			<b>9.00</b>
With pumpkin seed oil and pumpkin seeds			
<b>Autumn salad on honey vinaigrette</b>			<b>14.50</b>
Green salad, pumpkin, cream cheese dices, beetroot, champignons and pecans			
 <b>Lamb's lettuce on our house dressing</b>			<b>16.50</b>
With mushrooms, bacon, croutons and roasted pumpkin seeds			
<b>Autumnal Tarte Flambée</b>			<b>23.50</b>
With pumpkin cream, porcini, mortadella and homemade rosemary oil			
<b>Venison medallions on game cream sauce</b>			<b>39.50</b>
With homemade spaetzle, Brussel sprouts, red cabbage and glazed chestnuts			
 <b>Vegan venison burger</b>			<b>25.50</b>
With homemade red cabbage, sweet potato fries and coleslaw			
<b>Tagliatelle al Ragù di Cinghiale</b>			<b>23.50</b>
Pasta with homemade boar ragout			
<b>Deer ragout grandma's style</b>			<b>27.50</b>
With homemade spaetzle, red cabbage, Brussels sprouts, pear poached in red wine with cranberries			
 <b>Autumn plate</b>			<b>23.00</b>
With homemade spaetzle, Brussels sprouts, red cabbage, glazed chestnuts and pear poached in red wine with cranberries			
<b>Vermicelles</b>			
• With vanilla ice-cream, meringues, whipped cream			<b>11.50</b>
• With meringues and whipped cream			<b>9.50</b>
<b>Sauser by the glass</b>	<b>per</b>	<b>10 cl</b>	<b>3.90</b>
Lightly fermented grapes from the Pilatus region			
<b>Côtes du Rhône «Le Rêveur» blanc AOP</b>		<b>10 cl</b>	<b>6.60</b>
Viognier / Grenache / Roussane		<b>Bottle</b>	<b>45.00</b>
Guillaume Gonnet / Côtes du Rhône / France			
<b>L'Heravi Crianza</b>		<b>10cl</b>	<b>7.40</b>
Garnatxa, Samsó, organic		<b>Bottle</b>	<b>51.00</b>
Vinyes d'en Gabriel / Montsant / Spain			

 = vegetarian dishes

 = vegan dishes

Provenance venison: EU / NZ