

## **EVENING MENU**

The year begins. The sun still hangs low in the sky, its light clear and cool. The earth rests beneath frost and silence; nature has withdrawn. In gardens, across fields, and in the forest, all has grown quiet. The animals live on what they gathered in the past year, sheltered in their burrows and nests. The scent of snow, cold earth, and dry wood lingers in the air. Everything feels subdued, yet beneath the surface new strength is gathering. Soon it will awaken.

## SPARKLING FAVOURITES

### **SEKT Extra Brut 12**

Fred Loimer, Langenlois, Kamptal  
Grüner Veltliner, Pino Noir, Zweigelt

### **De Facto, Pet' Nat' 10**

La Colombe, Laura Paccot, La Côte AOC  
Chasselas

### **The Zero Sparkling Rosé 10**

The Zero, Burgenland  
Blaufränkisch

### **ENG 10**

Vilbrygg, Oslo  
Lemon balm, meadowsweet, marigold

### **Fjell 10**

Vilbrygg, Oslo  
Lemongrass, lingonberry, rosemary

### **CaseccOh 16**

Prosecco, blackcurrant – basil syrup, soda

## STARTERS

**Lamb's lettuce** per person 16

Fried bacon, organic egg, and roasted seeds, with French dressing

**Pan-fried Dallenwil goat cheese** 23

on roasted salsify purée, served with radicchio and black walnuts

**Duet of smoked Valais perch fillet** 21

with pickled turnips, radishes, and pumpernickel bread

**Hand – cut tartare of Simmental cattle** small 26 / large 38

with hay schnapps, served with pickled vegetables, egg yolk cream  
and toasted house bread

**Ember – roasted autumnal vegetables** small 18 / large 31 Ø

Root vegetables roasted in charcoal embers, served on parsnip and truffle purée

**Soup of roasted celery** 16

with pear juice and brown butter

## MAINS

**Organic beetroot from the charcoal grill 38** 

with balsamic reduction, roasted Rhine Valley Ribelmais and crispy sage

**Acquerello – risotto 37**

with fresh goat cheese, sautéed kalettes, and walnut-thyme tuiles

**Whole grilled trout from the organic alpine farm at Blausee 49**

grilled over charcoal, served with sautéed baby spinach and fried potatoes

**Roasted Zurich veal liver 42**

with an apple brandy sauce from the Humbel distillery, served with buttered rösti and seasonal vegetables

**Smoked cheeks of beef 45**

lightly grilled over a charcoal fire, served with parsley root purée and cider shallot confit

**Grilled secreto from Thurgau apple – fed pork 39**

with walnut and alpine herb pesto, Pommes Anna, and braised sprouting broccoli

## DESSERT

**Chestnut cream** 15 

with meringues, cream, and fruit

**Warm chocolate pear cake** 16.5

with homemade cinnamon ice cream

**Homemade caramel custard** 14.5

with whipped cream and almonds

**Two cheeses of the day** 14

served with fig mustard and fruit bread

**Two kinds of sweets** 14

served with a coffee or espresso

**Home made ice cream:** 6.5

Sorbets: raspberry, lemon, sea buckthorn

Ice cream: vanilla, chocolate, cinnamon

All prices in CHF, inkl. 8.1% VAT

We are happy to provide you with detailed information about possible allergens in the individual dishes

## **SPIRITS**

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

### **CALVADOS, 2cl**

Pays D'Auge Reux 1996 25y, 54.6% 13  
C. Dully Selections, Single Cask

### **WHISKY, 4cl**

Glen Moray 2008 12y, 55.4%, Single Malt, Schottland, Speyside 21  
– Honig, gekochter Apfel, weisse Steinfrüchte

Bowmore 10y Tempest Batch 6, 54.9%, Single Malt, Schottland, Islay 21  
– Tropenfrüchte, maritim, vollmundig

Smooth Ambler Scout Bourbon 7y, 50.0%, Bourbon, USA 19  
– Vanille, Gewürze, lieblich

Appenzeller Säntis Malt  
«Edition Dreifaltigkeit» 52.0%, Old Oak Beer Casks, getorft 16  
«Edition Himmelberg» 43.0%, Old Oak Beer Casks & Wine Cask Finish 14  
«Edition Sigel» 40.0%, Small Oak Beer Casks 14

### **GRAPPA, 2cl**

Marolo, Grappa di Vermentino, 42.0% 11  
Marolo, Grappa di Amarone, 45.0% 13  
Marolo, Grappa di Barolo Russia 2007, 45% 16