## **EVENING MENU**

The year is drawing to a close. But the sun is still warming the earth, and autumn nature is still in full splendor. It is harvest time in the gardens and fields. The forest is also bustling with activity. Squirrels, rabbits, birds—they are all stocking up on supplies for the winter. The scent of mushrooms, moss, berries, wood, and juniper fills the air. Soon, it will only live on in memory.

Trout: Blausee organic farm, Bernese Oberland
Perch fillet: Valperca fish farm, Lötschental Valais
Game: From local hunting
Wild boar Switzerland and Austria
Metzgete: Blood and liver sausage from organic butcher Hans & Wurst

All other products, including breads, originate also from Switzerland.

## **STARTERS**

#### Lamb's lettuce per person 16

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

#### Cured wild boar ham 24

Thinly sliced, with beetroot tartare, mousse made from Schnebel goat cheese, and caramelized 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 🦠

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

## Porcini mushroom cream soup 18

with filo-dough straw and pumpkin seed oil

## **MAINS**

## Organic beetroot from the charcoal grill 38 🤝

with balsamic reduction, roasted Rhine Valley Ribelmais and crispy sage

#### Metzgete platter from Hans & Wurst Demeter butcher's shop per person 38

Rips, bacon, smoked beef tongue, blood sausage, and liver sausage, with creamy sauerkraut, boiled potatoes, and sweet mustard

#### 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 in a calvados sauce 42

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

#### Game duet from local hunting 41

Charcoal-grilled venison rack and venison pepper, served with homemade quark spaetzle, red cabbage, and autumn vegetables

## Brussels sprouts & black trumpet mushroom ragout 39

with homemade quark spaetzle, red cabbage, caramelized chestnuts, and poached pear with cranberries

# **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 lce cream: vanilla, chocolate, cinnamon

## **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