


Autumn kitchen

 Pumpkin soup with apple mousse		9.50
 Autumn salad on Balsamico vinaigrette Green salad, pickled pumpkin, chanterelles, grapes, cheese cubes from Lungern and roasted kernels		15.50
Lamb's lettuce on house dressing with egg, bacon, croutons and roasted pumpkin seeds		16.50
 Autumn Tarte Flambée with pickled pumpkin, oyster mushrooms and homemade rosemary oil		22.50
Venison médaillons on game cream sauce with homemade spaetzle, red cabbage, Brussels and glazed chestnuts		39.50
Venison pasty with homemade venison ragout, French fries and autumn vegetables		25.50
Deer ragout grandma's style with homemade spaetzle, Brussels, red cabbage and pear pouched in red wine with cranberries		28.50
 Autumn plate Homemade spaetzle, red cabbage, Brussels, glazed chestnuts, oyster mushrooms and pear pouched in red wine with cranberries		23.50
Vermicelles with Vanilla ice cream, meringues and whipped cream		11.50
		9.50
Cuvée Franz Pöckl	10 cl	7.60
Merlot / Cabernet Sauvignon	75 cl	53.00
Vinery Pöckl / Burgenland / Austria		
Sauser by the glass	per 10 cl	3.90
Fine fermented grapes from the Pilatus region		

 = vegetarian dishes
Venison: Austria

