


Winter Menu

Potato and marjoram soup		
• with smoked sausage from the Haslital		12.50
 • without smoked sausage		10.50
 Winter Salad		14.50
Green salad with pomegranate, goat's cream cheese, roasted walnuts and orange fillets		
Venison tatar from Zeno's hunting ground		
Finely sliced venison fillet with homemade pickled pumpkin, wasabi mayonnaise and bread crisps		
• starter portion		22.50
• large portion		33.50
Creamy venison stew		27.50
in pastry, with colourful vegetables		
Veal ossobuco		28.50
with braised vegetables and saffron risotto		
Venison cordon bleu		32.50
with French fries and colourful vegetables		
Plum roast with mashed potatoes, gravy lake and colourful vegetables		28.50
 Winter Tarte Flambée		23.50
with pear, gorgonzola and lamb's lettuce		
 Wild mushroom risotto with Parmesan flakes		23.50
Red wine plums with cinnamon ice-cream		11.50
Rice pudding with cherry compote and cinnamon sugar		11.50
• large portion		19.50
L'Heravi Crianza		
Garnatxa, Samsó organically grown product	Bottle	10 cl 7.40
Vinyes d'en Gabriel / Montsant / Spain		75 cl 51.00

 = vegetarian dish

In case of questions about allergens, please contact our service staff.
All prices are in CHF incl. VAT 8.1%

Venison – AT
Sausage / pork / veal – CH

