

# Autumn Menu 2024

Enjoy venison from our colleague Zeno's hunting ground

 <b>Pumpkin soup</b> with almond milk foam	<b>10.50</b>
 <b>Autumn salad on Balsamico vinaigrette</b> Green salad, roasted pumpkin, grapes, roasted oyster mushrooms, cottage cheese and roasted kernels	<b>15.50</b>
<b>Lamb's lettuce on house dressing</b> with egg, bacon, croutons and roasted pumpkin seeds	<b>17.50</b>
<b>Autumn Tarte Flambée</b> with smoked provolone cheese, figs and homemade venison jerky	<b>24.50</b>
<b>Venison bratwurst</b> homemade venison bratwurst with onion sauce and hash browns	<b>26.50</b>
<b>Venison médaillons on game cream sauce</b> with homemade spaetzle, Brussels, red cabbage and glazed chestnuts	<b>39.50</b>
<b>Venison Burger</b> with homemade red cabbage, French fries and Coleslaw salad	<b>25.50</b>
<b>Venison entrecôte on blueberry sauce</b> with homemade red cabbage and tagliatelle	<b>41.50</b>
<b>Jugged venison grandma's style</b> with homemade spaetzle, Brussels, red cabbage and pear pouched in red wine with cranberries	<b>27.50</b>
 <b>Autumn Plate</b> with homemade spaetzle, Brussels, homemade red cabbage, glazed chestnuts, roasted oyster mushrooms and pear pouched in red wine with cranberries	<b>23.50</b>
<b>Vermicelles</b> <ul style="list-style-type: none"><li>with vanilla ice cream, meringues, and whipped cream</li><li>with meringues and whipped cream</li></ul>	<b>12.50</b> <b>10.50</b>
<b>Sauser by the glass</b> Fine fermented grapes from the Pilatus region	<b>per 10 cl 4.00</b>
<b>L'Heravi Crianza</b> Garnatxa, Samsó from organic cultivation Vinyes d'en Gabriel / Montsant / Spain	<b>10 cl 7.40</b> <b>Bottle 51.00</b>