



Zum Äusseren

Stand

## STARTERS

### LAMB'S LETTUCE SALAD ▪ VEGETARIAN

Lamb's lettuce ▪ Onsen egg ▪ Pumpkin seed  
French-Dressing  
15.5  
17.5 with crispy bacon

### CREAMY PUMPKIN CURRY SOUP ▪ VEGAN

Muscat squash ▪ Coconut milk ▪ Curry ▪ Star anise  
14.5

### ONSEN EGG ▪ VEGETARIAN

Miso-Umami-Espuma ▪ Mushroom  
Panko crunch ▪ Lemon  
17.5

### BEEF-TATAR ▪ SPICY

with whisky and cognac  
House bread ▪ Sprouts ▪ Black walnut  
Spiced pear ▪ Belper Knolle-cheese  
27.5 / 36.5

## MAINCOURSES

### VEAL-WIENER SCHNITZEL

Seasonal vegetables ▪ French fries  
39.5 / 45.5

### ESCALOPE OF VENISON (EU)

Creamy game sauce ▪ Chestnut  
Red cabbage with apple ▪ Melon  
Quarkspätzli  
42.5

### FREE-RANGE BEEF STEAK ▪ 180G

Sauteed pink ▪ Creamy porcini mushroom sauce  
Seasonal vegetables ▪ French fries  
38.5

### IRISH ORGANIC SALMON ▪ TERJAKI

Terjakisauce ▪ Mango ▪ Roasted savoy cabbage  
Asia-Dukka ▪ Japanese rice  
38.5

### AUTUMN SPECIALITIES-PLATTER ▪ VEGETARIAN

Puffpastry pillow ▪ Creamy porcini mushroom sauce  
Red cabbage with apple ▪ Seasonal vegetables ▪ Chestnut  
Melon ▪ Lingonberry ▪ Quarkspätzli  
34.5

### CRISPY TOFU ▪ VEGAN

Asian style braised eggplant with ginger  
Mango ▪ Cardamom-Passata  
Asia-Dukka ▪ Japanese rice  
29.5

## DESSERTS

### AUTUMN CREATION

Chestnut espuma ▪ Hazelnut cake  
Braised pear  
14.5

### PUMPKIN-CRÈME BRÛLÉE

Orange-pepper shortbread ▪ marinated orange  
14.5

### CHOCOLATE CAKE

(preparation time 15 minutes)  
Red wine prunes ▪ Vanilla ice cream  
Whipped cream  
15.5

### ICE CREAM

Vanilla ▪ Chocolate ▪ Fior di latte ▪ Coffee  
4.5 per scoop

### SORBET

Lemon ▪ Raspberry ▪ Mango ▪ Prune  
4.5 per scoop

### WIPPED CREAM

2.0 per portion

### ICE CREAM / SORBETS & LIQUOR

10.5 / 1 scoop  
13.5 / 2 scoop