




Game 2022

Soups & Starters

<i>Pumpkin soup with vanilla, garnished with grilled scallops</i>	14.00
<i>Fresh chanterelles casserole with herbs</i>	15.50
<i>Venison carpaccio with parmesan shavings</i>	18.50
<i>as a main course it comes with thin fries</i>	35.00
<i>« Hubertus » Salad</i>	15.00
<i>Sliced venison on a seasonal salad with croutons and nuts with honey-lime vinaigrette</i>	

Main courses



<i>Old-fashioned deer stew,</i>	31.50
<i>garnished with bacon, small onions and croutons, served with buttered spaetzli red cabbage and chestnuts</i>	
<i>« Vigneron » Venison nuts</i>	43.50
<i>tender cutlets prepared according to an old grisonne recipe, with cream and cognac</i>	
<i>Wild boar filet mignon with pepper sauce</i>	42.50
<i>Deer entrecote with bolets in cream sauce</i>	44.50
<i>The special hunting plate only garnish</i>	26.00
<i>fresh homemade spaetzli or buttered linguine, red cabbage, brussels sprouts, grapes, poached pear, chestnuts and cranberry jam</i>	

Our plates are garnished with fresh homemade spaetzli or buttered linguine, red cabbage, brussels sprouts, grapes, poached pear, chestnuts and cranberry jam

Gluten-free  Vegetarian 
Including statutory vat





Our Speciality
From 2 people...

Saddle of venison "Grand Veneur »
Garnished with chestnuts, poached pear, red
cabbage, brussels sprouts, grapes,
fresh homemade spaetzli & cranberry jam
(2 services)

64.00 per person

