

By the glass 1dl 75 cl

Wine Recommendations

WHITE WINE

Rotgipfler Brindelbach

Winery Biegler, Thermenregion, Austrian
Vintage 2016 8.00 56.00

Grape variety: Rotgipfler
Character: Bright green yellow color with reflexes of sliver. A touch of orange zest, yellow fruit, floral touch, delicate taste of stone fruits. Average complexity, creamy texture, fine extract sweetness, at the finish a touch of peach, an elegant food companion.

RED WINE

Robert Goldenits Tetuna Rot

Neusiedlersee, Austrian
Vintage 2016 9.00 63.00

Grape variety: Zweigelt, Blaufränkisch, Cabernet Sauvignon
Character: Dark ruby color, purple reflection, delicate brightening on the edges. Inviting scent of heart-cherries, a hint of tobacco fragrance, fine salty note, blackberry fruit and a touch of black currant. Succulent, elegant, integrated tannins, at the finish exotic woods with dark berries confit.

VARIED WINE LIST

To view a greater selection, please obtain our large wine list.

Appetizer

Pumpkin cream soup
with core oil 9.50

Lamb's lettuce «forester style»
with rasher of bacon, autumn mushrooms, minced egg and butter croûtons
home-made French dressing 13.50

Game dishes

Jugged deer «hunter style»
home-made butter-fried dumplings «Spätzli»
red cabbage, glazed chestnut, stuffed apple with cowberry 32.50

Tender escallops of deer «Diana»
home-made butter-fried dumplings «Spätzli»
red cabbage, glazed chestnut, Brussels sprouts
stuffed apple with cowberry and grapes 39.50

Venison sirloin steak «Bündner Style»
red wine sauce with boletus
home-made butter-fried dumplings «Spätzli»
autumn vegetables with mangold 44.00

Saddle of deer «Baden-Baden»
opulently garnished, served in two dishes
from two persons price per person 52.00

Vegetarian & Vegan

Lucerne Wasserturm pastry
served with mushrooms, fresh herbs and cream
autumnally side dishes 29.50

Vegan Autumn-Sinfonia
green lentils with Swiss chard and glazed chestnuts
roasted sliced pumpkins with dates 28.00

Vegetarian autumn specialties
home-made butter-fried dumplings «Spätzli» 24.50

You can enjoy our special menu every evening from 6 pm to 10 pm
and during the weekend, public holidays and on request also at lunchtime.



Sweets

Sweet mashed chestnuts «Vermicelles»
with meringue
and whipped cream 11.00
½ portion 8.00

Coupe «Nesselrode»
with vanilla ice cream, meringue
and whipped cream 12.50
½ portion 10.50

Declaration

Our game is from Swiss beats or patent hunting and from the EU.

About ingredients in our food, which can cause allergies or intolerances, we kindly ask you to get the necessary information from our employees.

Delivery of alcoholic beverages

We are not authorized to sell wine, beer and cider to anyone under 16 years; Cocktails, liquors and long drinks won't be served to anyone under 18 years.

All prices in Swiss Francs including 7.7% VAT.