



Specialità selvaggina

game specialties

Medaglioni di capriolo «Tirolese»

Tender venison medallions, prepared in a fine cream sauce, garnished with pears, cranberries and grapes. As side dish we serve spaetzli, red cabbage, and chestnuts.

Fr. 49.—

Civet di cervo «Piemontese»

A delicious venison stew prepared with a dark game sauce refined with bacon and onions. As a side dish we serve spaetzli, red cabbage, chestnuts and pear with cranberries.

Fr. 37.—

Piatto vegetariano

A fine vegetarian plate with spaetzli, fresh chanterelles mushrooms in a herb cream sauce, red cabbage, chestnuts, cranberries, pears and grapes.

Fr. 32.—

Entrecôte di cinghiale «Forestale»

A tender wild boar youngling entrecôte prepared with a delicate port wine sauce. Served with a red cabbage risotto and pear with cranberries.

Fr. 39.—

Dolce / Dessert

Coppa di marrone

An autumnal dessert with vanilla ice cream and chestnut mousse with cherry liqueur, garnished with whipped cream.

Fr. 12.—

Prices incl. VAT

Game meat origin:
Round venison (EU), venison stew (EU),
wild boar entrecôte (EU)