



AUTUMN

The time of harvest - of strong colours - of golden light,
but also time of fading - of creeping morning-mists -
the shortening of daylight.

Let's enjoy the special excitement of this season as well as with its
very special culinary delicacies.

SOUP

	small	large
☼ Light cream of pumpkin soup With apple, ginger, roasted pumpkin seeds and a dash of pumpkin seed oil	9.—	12.—

STARTERS AND SALADS

	Starter	Main course
☼ Autumn Salad Lambs lettuce with fresh herbs, roasted hazelnuts, croutons sautéed mushrooms and grapes in a hazelnut dressing As main course garnished with different vegetable salads	12.50	25.50
Hunters luck Venison sausages from the local butcher, served on a colourful bed of lettuce with slices of orange and figs in a mustard dressing As main course garnished with different vegetable salads	14.50	27.50
Autumn variation Tender saddle of venison, on apple balsamic, served with mushroom risotto As a main course served with various seasonal vegetables	18.50	39.50

VEGETARIAN DISHES

Autumn-plate

An absolute hit since years.

Fine „Spätzli“, red cabbage with apples, brussel sprouts,
glazed chestnuts, vol-au-vent with mushroom-cream-sauce
and peach with cranberries

26.—



MAIN COURSES

Jugged Venison „Forester Style“

Our popular venison with home made „Spätzli“,
red cabbage with apple and fresh cranberries

33.50

Saddle of Venison Medallions

Served on a armagnac- sauce with fresh grapes and figs,
„Spätzli“, red cabbage, brussel sprouts
and glazed chestnuts and an apple with fresh cranberries

39.50

Fillet of Venison „Bünder Style“

Served on a red wine sauce, spring onions and bacon,
served with mushroom risotto, red cabbage,
broccoli and glazed chestnuts

34.50

Sautéd Game

Tender sautéed game, on a cognac-cream sauce
with mushrooms and grapes, home made „Spätzli“
and peach with cranberries

33.50



DESSERTS

Tyrolian Plum Strudel

Home made strudel with juicy plums,
vanilla sauce and delicious cinnamon ice cream

12.50

Autumn apricot dumpling

served with a scoop of poppy seed ice cream,
and stewed apricots

12.50

Elderflower Catalana

The Spanish version of the creme brûlée, with a dash of elderflower liqueur
garnished with fresh fruits and whipped cream

11.50

and naturally our delicious Vermicelles (paste of chestnuts)...

Portion Vermicelles

Vermicelles with meringues and whipped cream

10.50

Coupes Marrons

Meringues, vanilla ice cream and vermicelles

10.50

DRINKS

Autumn-Cüpli

Fresh grape juice with prosecco „il concerto“

9.—

Moscow Mule

An old classic, with vodka, lime juice, ginger ale and
garnished with cucumber

10.—

Sauser per dl

Rutishauser Barossa

1 dl

3.—

5 dl

15.—

Freshly squeezed apple and carrot juice

Deliciously fruity!

2 dl

7.50

Rosa de Jamaica

Homemade hibiscus ice tea, with freshly squeezed orange juice
Refreshing and helathy

3 dl

4.80

5 dl

7.50