



STARTERS

CHICKEN OF THE WOODS VELOUTÉ Wild foraged chicken of the woods mushrooms, Sourdough croutons	<i>GF</i>	15
BUTTER LETTUCE HEARTS Chive vinaigrette, lovage cream, raw champignon, quail egg and salted ricotta	<i>VA*/GF</i>	19
HOT-SMOKED ALPINE FLAME SALMON Mountain pepper, fennel-apple salad and horseradish	<i>GF</i>	24
VENISON TERRINE Wild roe deer from the Zurich highlands, red onion marmalade, and grilled sourdough toast	<i>GFA*</i>	29
RED DEER CARPACCIO Pickled radicchio, beetroot and nut butter	<i>GF</i>	29



MAIN COURSES

AUTUMN WOODLAND

VA*/GFA 38

Slow cooked mushrooms in 30-hour vegetable jus,
herb spätzli, pearl onions, poached pear
and braised red cabbage

CORDON BLEU FROM HERB-FED PORK

49

Appenzeller cheese, smoked ham, truffle rösti fries,
wild herb salad and lingonberry chutney

ZÜRICH WILD GAME SAUSAGE

GF 39

Truffle rösti fries, caramelised onion sauce
and champagne sauerkraut with bacon

BRAISED VENISON STEW

47

Herb spätzli, red cabbage and
caramelised chestnuts

SLICED ROE DEER

54

Wild roe deer from Zurich Oberland,
mushroom cognac-cream sauce, herb spätzli,
red cabbage and lingonberry chutney

SADDLE OF ROE DEER FOR TWO

PP 69

Wild roe deer from the Zurich highlands, boneless.
Herb spätzli, caramelised chestnuts,
sauerkraut-bacon roll, poached pear and wild game jus