

AUTUMN SPECIALS

Cold and hot Starters

Fall appetizer with a trio of game cuts, chutney, and alpine cheese 25. –

* Assortment of beets, fresh cheese, rucola and pumpkin seeds 22. –

Risotto with Castelmagno-cheese, toasted hazelnuts and a Merlot reduction 25. –

* Smoked Atlantic salmon with accompaniments and toast 24. –

* Spaghetti with black mussels and garlic-spiced toast 26. –

Hot appetizers as main course + 6.00 CHF

Autumn Favorites (Main Courses)

Game ragout (subject to availability) with vegetables and juniper berries 38. –

Beef tartare (150 g) with classic condiments, toast, and butter 38. –

Desserts

* Mountain flavoured panna cotta with fig jam 10. –

* Classic homemade tiramisu 10. –

Chestnut vermicelli with cream, meringue, and amarena cherries 10. –

Chocolate cupcake with a warm and tender heart and vanilla ice cream 10. –

* Ice cream or sorbet selection of your choice (2 scoops) 7.50

Main courses

"Black Angus" Beef Tagliata (200 gr.) with herb-infused butter 48. –

* Seared corn-fed chicken suprême with Dijon mustard sauce 38. –

* Panfried local farm pork steak with creamy chanterelle sauce 38. –

Seafood specialty (subject to availability) with Mediterranean seasoning 40. –

**Dishes are served
with the side dishes of the day**

Vegetarian / Vegan

* Vegetable-filled ravioli with sautéed mushrooms 24. –

* Butternut pumpkin soup with its seeds and oil 18. –

Evening offer (3 courses) CHF 50.-

**Create your menu with the dishes
marked with an asterisk ***

For our younger guests

Penne with tomato or Bolognese 12. –
Chicken nuggets (6 pc.) with Fries 16. –

Origin of meat/fish:

CH / IT / GR / HRV

The bread is locally produced.
Please inform our staff of any allergies or intolerances you may have.
Prices in CHF, incl. VAT.