

Autumn Menu 2025



In case of food allergies or intolerances, please consult our staff – Service & VAT 8.1% included.

Origins: Wild boar: Switzerland and EU. Pork and fish: Switzerland. Roe deer, young wild boar & venison: Austria and EU. Foie gras: France.

Starters

- Seasonal salad, autumn vegetable pickles – 9 chf
- Œufs en Meurette, World Champion at Clos de Vougeot – 24 chf
- Young wild boar pâté en croûte, pistachio, black trumpet mushrooms, and cranberry chutney – 26 chf
- Confit red kuri squash, creamy goat cheese from Cugy, pumpkin seed praline (served cold) – 23 chf
- Malakoff Gold Medal, salad and pickled vegetables (two pieces) – 22 chf
- Extra Malakoff: 8 chf/piece

Main Courses

- Root vegetable puff pastry, carrot-orange sauce and cashew nuts – 39 chf
- Pike quenelles, velouté sauce and vegetable pot-au-feu – 47 chf
- Shredded braised beef, M. Floyd's oyster mushrooms, and sage-butter spätzli – 46 chf
- Wild boar stew with pear in hypocras wine – 46 chf
- Roe deer atriaux with hazelnuts, clementine condiment and Timur berries – 45 chf
- Venison Pithiviers Wellington style (Dish for 2 people – 50 minutes wait, served only in the evening) – 69 chf/person
- Venison tournedos in puff pastry, mushroom duxelles, and foie gras

All game dishes are served with the following shared garnish: Caramelized chestnuts, spätzli, celery purée with Tonka bean, and braised red cabbage

Garnish plate only – 29 chf

Extra game garnishes – 9 chf/person

Desserts

- Duo of cheeses from Hanke dairy, Combremont-le-Petit – 14 chf
- Chestnut mousse and autumn-flavored biscuit – 15 chf
- Maracaibo 65% chocolate tartlet with peanut praline – 15 chf
- Pear parfait with salted butter caramel – 15 chf
- Ice creams & sorbets: Vanilla, hazelnut, coffee, black sesame, pistachio, double cream, rum raisin – 4.80 chf/scoop
- Sorbets: Lemon, raspberry, apricot from Valais, chocolate – 4.80 chf/scoop