Wild Specials

Oh deer, this is good.

Vorspeisen

Hirsch Terrine 27
Haselnuss | Cranberry | Butter Brioche
Vension terrine | hazelnut | cranberry | butter brioche

Gebratenes Reh Carpaccio 28
Champignons | Wacholder Crème | Brombeeren
Seared roe deer carpaccio | mushrooms | juniper cream | blackberries

Enten Consommée 21
Enten Teigtasche | Liebstöckel | Chioggia Rande
Duck consommee | duck dumpling | lovage | chioggia beet root

Hauptgänge

Wildschwein Ragoût 38
Hausgemachte Pappardelle | Petersilienwurzel | Kohlröschen
Wild boar ragout | homemade pappardelle | parsley root | brussels sprouts

Hirsch Entrecôte 57
Steinpilze | Kartoffel Mousseline | Pfälzer Rüebli
Vension entrecôte | porcini mushrooms | potato mousseline | yellow carrots

Reh Ragoût 47
Griessknödel | Rotkohl | Eierschwämmli | Pfeffer Sauce
Roe deer ragout | semolina dumplings | red cabbage | chanterelles | pepper sauce

Weine

10 cl / 75 cl

Vinattieri Bianco | Vinattieri 11 / 69
Chardonnay | Sauvignon Blanc | Sémillon

Syrah Rhône Saga Lux Vina | Domaines Chevaliers 16 / 105
Syrah

Der Besondere | Nadine Saxer 9 / 61
Pinot Noir