STARTERS

Mixed salad ✓	Starter 19.00
Raw vegetables Raw vegetables	
Lamb's lettuce Bacon Mushrooms French sauce	19.00
Butternut squash crème brûlée ♥ Taleggio cream Sun-dried tomatoes Piedmont hazelnuts	24.50
Tuna tataki Avocado Lime Wasabi peanuts	32.00
Sauces: House dressing Sesame-ginger dressing Pink grapefruit vinaigrette Olive oil and balsamic dressing	
Raw venison Egg yolk cream Breadsticks	29.00
Game terrine Red cabbage Quince mustard Pickled red wine plums	28.00

FROM THE SOUP POT

Pumpkin cream soup ✓ Styrian pumpkin seed oil Pumpkin seeds	16.00
Chanterelle foam soup ✓	17.00

PASTA

Homemade game ravioli Juniper jus Parmesan foam	smaller portion 27.00	portion 40.00
Handmade tajarin with porcini mushroom ragout $ec{ec{V}}$	29.00	48.00
Wild game platter Ochsen Red cabbage Brussels sprouts Chestnuts White wine pear Egg spaetzle Porcini mushroom sauce		38.00

FROM THE WATER

Whitefish fillet Zugerart Herb white wine sauce Root vegetables Boiled potatoes	smaller portion	portion 48.00
Pan-fried Frutigen perch fillets Nut butter Beetroot and Carnaroli risotto Pan-fried leeks		54.00
F F		
FROM THE FOREST Venison pepper Hubertus Bacon Grapes Bread cubes		49.00
Chestnuts Egg spaetzle Red cabbage		
Fried venison escalope Game cream sauce Red cabbage Brussels sprouts Chestnuts Egg spaetzle White wine pear		54.00
Pink roasted venison loin Porcini mushroom jus Red cabbage Egg spaetzle		56.00
OCHSEN CLASSICS		
Pan-fried veal liver	39.00	46.00
Butter Sage Rösti Market vegetables	00.00	40.00
Zurich-style veal strips Cognac cream sauce Mushrooms Rösti Market vegetables	45.00	52.00
Veal cheek Red wine jus Lemon thyme mashed potatoes Creamy savoy cabbage		58.00
Swiss pasture-raised beef tenderloin Potato and leek gratin Root spinach Gravy	150gr 66.00	180gr 73.00
Chateaubriand from Swiss pasture-fed beef fillet From 2 people Béarnaise sauce Vegetable platter Root spinach Pommes Dauphine	150gr 72.00	200gr 83.00