







Game Menu 2024

Soups & Starters

Pumpkin soup, green apple & turmeric 	12.50
Sautéed fresh chanterelles mushroom with herbs 	18.00
Venison Terrine	15.00
<i>served with mixed greens & maple syrup vinaigrette</i>	
« Hubertus » Game Salad	17.50
<i>Tender slices of deer and venison served on a seasonal salad, pomegranate seeds & roasted hazelnuts</i>	

Main dishes

Traditional Venison civet (stew)	33.00
<i>garnished with cubed bacon, small onions & croutons, served with homemade buttered spaetzli, red cabbage & chestnuts</i>	
« Vigneron » Venison medallions	43.50
<i>tender medallions prepared with an old Graubünden recipe, in cream & cognac sauce</i>	
Wild boar filet mignon, poivrade sauce	44.00
Deer entrecôte « St-Gotthard » with Chanterelles & Humagne rouge wine reduction	44.50
Vegetarian game platter 	29.00
<i>Homemade fresh spaetzli or buttered linguine, red cabbage, Brussels sprouts, grapes, poached pear, chestnuts, and cranberry jam</i>	
Spaetzli Gratin with Chanterelles 	29.00

Our meat dishes are served with homemade fresh spaetzli or buttered linguine, red cabbage, Brussels sprouts, grapes, poached pear, chestnuts, and cranberry jam





Our Specialty
For 2 or more people...

Venison Saddle “Grand Veneur »
Garnished with chestnuts, poached pear,
red cabbage, Brussels sprouts, grapes,
homemade fresh spaetzli
& cranberry jam
(2 courses)

68.50 per person

