

## *From the soup pot*

- Pumpkin ginger cream soup** CHF 12.50  
with pumpkin seeds and pumpkin pesto
- Beetroot-apple cream soup** CHF 12.00  
with caramelized apple pieces

## *Salads*

- Green salad** CHF 11.50  
with pumpkin seeds, fresh herbs and croutons
- Corn salad with walnut vinaigrette** CHF 16.50  
with bacon, egg and croutons
- Green salad** CHF 18.50  
with mushrooms, smoked duck breast and grapes
- Mixed salad** CHF 13.00  
with pumpkin seeds, fresh herbs and croutons

## *Starters*

- Homemade pumpkin-chestnuts ravioli** CHF 22.00  
with pumpkin cubes, pumpkin pesto and parmesan
- Roasted wild boar filet** CHF 25.00  
with corn salad, chestnuts and apple
- Beef tartare** CHF 21.50  
served with onions, capers, toast and butter
- Appetizers Variation Falkenburg** CHF 28.50  
(pumpkin-chestnuts ravioli, wild boar filet, pumpkin cubes, chestnuts and corn salad with egg and croutons)

## *From the traditional Falkenburg kitchen*

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| <b>Homemade Veal - meatloaf on red wine jus</b><br>served with mashed potatoes and vegetables                            | CHF 31.50 |
| <b>Veal cheeks in merlot jus braised</b><br>served with "pumpkin spätzli" (small flour dumplings )and vegetables         | CHF 43.50 |
| <b>Chicken Cordon - bleu „Appenzeller Style“</b><br>(filled with dried beef ham and Appenzeller chees) with french fries | CHF 32.00 |
| <b>Veal pieces on green Thai curry sauce (spicy)</b><br>with Himalayan rice and fried coconut bananas                    | CHF 38.00 |

## *From the creative kitchen*

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| <b>Fillet of lamb</b><br>with sweet mashed potato and braised lettuce   | CHF 44.00 |
| <b>Pork tenderloin</b><br>served with herb ebly risotto, cream savoy cabbage and carrots                                      | CHF 38.50 |
| <b>Roasted deer entrecote</b><br>with homemade pumpkin spätzli, red cabbage and chestnuts                                     | CHF 52.50 |
| <b>Duo from wild boar</b><br>(stewed boar cheek and fried boar fillet)<br>with sweet mashed potato and bacon-brussels sprouts | CHF 42.00 |
| <b>Roasted venison escalope</b><br>with croquettes, red cabbage, brussels sprouts,<br>chestnuts and calvados game sauce       | CHF 44.50 |

## *From the lake and sea*

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| <b>Fride pikeperch fillet</b><br>served with spinach, boiled potatoes and pepperoni-chili sauce           | CHF 39.00 |
| <b>Fried perch fillet in a vegetable coating</b><br>served with herb ebly risotto and prosecco foam sauce | CHF 37.50 |

## *Vegetarian dishes*

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| <b>Homemade pumpkin "spätzli"</b><br>with pumpkin cubes and mushrooms   | CHF 29.00 |
| <b>Lentil and vegetables stew (Vegan)</b><br>with sweet potatoes  | CHF 29.50 |
| <b>Vegetables on green Thai curry sauce (spicy)</b><br>served with Himalayan rice and fried coconut bananas<br>(contains traces of crustaceans) | CHF 28.50 |

## *Drooling big salads*

also available with mixed salad (price + 3.-CHF)

|   |           |
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| - with Chicken strips and Chilli sauce      | CHF 26.00 |
| - with Pike - perch strips and tartar sauce | CHF 29.50 |
| - Chicken Cordon - bleu „Appenzeller Style“ | CHF 29.50 |

|                      |   |
|----------------------|---|
| Chicken:             | Switzerland/Frifag                            |
| Lamb:                | New Zealand/ Australia                        |
| Pork:                | Switzerland                                   |
| Beef:                | Switzerland/Australia/Brazil/Paraguay/Uruguay |
| Perch and pikeperch: | Estonia                                       |
| Game meat:           | Switzerland/ Austria,/Slovenia/Spain          |

|                    |      |          |
|--------------------|------|----------|
| Tap water service: | 3 dl | CHF 2.00 |
|                    | 5 dl | CHF 3.00 |

All prices are in Swiss Francs including 8% VAT