YESTERDAY I TRIED TO COOK WITH WINE

AFTER THE FIRST BOTTLE I FORGOT WHAT I WOULD LIKE TO DO IN THE KITCHEN

VITAMINBOMBS

GOURMET SALAD

with avocado, grilled prawns and honey-mustard dressing

CHF 16.50 I 24.50

Colourful AUTUMN-SALAD

with mushrooms, figs and wasabi-pumpkin-seeds

CHF 14.50

optional with ham

LEAF-SALAD

CHF 9.00

with French- or Italian dressing

WORRIES GO DOWN
BETTER WITH
SOUPS
Soup of the day



APPENZELLER CHEESE-SPAETZLI

with roasted onions and homemade apple puree CHF 24.00

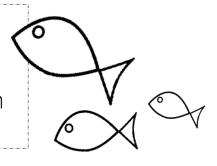
VEGETARIAN SPECIAL

Roasted BOLETES with homemade noodles and gorgonzola-cream-sauce CHF 18.50 I 28.50

CAROUSEL OF FISHES

from POSEIDONS KINGDOM with a side dish of your choice

We will inform you about our daily catch CHF 42.00



WILD THINGS VENISON STEW "Hunter's style"

CHF 32.00

CHF 38.00

VENISON CUT INTO STRIPS

with cranberries-cream sauce and grapes flambé

MEDAILLON OF VENISON

with sautéed boletes CHF 42.00

ON PRE-ORDER CHF 52.00 SADDLE OF VENISON with homemade spaetzli

Our dishes of wild games are served with classic autumn-side dishes like spaetzli, red cabbage, sprouts, chestnuts and if it's in supply with cowberry-peas

TRADITIONELL BUT NEVER BORING

Classic MEDAILLON OF BEEF

barbecued with Café de Paris
vegetables and a side dish of your choice

120gr CHF 38.00
160gr CHF 48.00

Beef-filet cubes STROGANOW with homemade noodles CHF 42.00

Homemade MEAT LOAF
with red wine sauce, CHF 29.00
mashed potatoes and vegetables

ST. GALLER BRATWURST from the local butchery Schmid with french fries, optional with onion sauce CHF 22.00

SIDE DISHES: homemade noodles, french fries, spaetzli, mashed potatoes and vegetables



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QUELLE: INTERNET.

