



## Starters

### Soup of the day

*ask for our offer*

**11.-**

### Pumpkin cream soup

*Amaretto foam*

**12.50**

### Salmon tartar (NO)

*Beetroot carpaccio, wasabi cream*

**21.-**

### Autumn Salad

*Pumpkin, fig, wild mushrooms,  
wild boar ham (DE), Euler dressing*

**18.50**

### Lamb's lettuce

*Egg, bacon (CH), croutons, wild mushrooms*

**14.50**

### Green salad

*Mesclun lettuce, seeds, sprouts, croutons*

**11.-**

### Our dressings:

*Euler dressing (raspberry)*

*French*

*Balsamic*





## Mains

### Fish

#### **Sea bass fillet (GR)**

*creamy forest mushroom risotto*

**39.-**

### Meats

#### **Porc escalope (CH)**

*Mushroom cream sauce, buttered noodles*

**31.-**

#### **Beef Entrecôte (220g, CH)**

*Potato gratin, market vegetables, herb butter*

**54.-**

#### **Wiener schnitzel**

*Veal (CH) french fries, cranberry, cucumber salad*

**51.-**

#### **Sliced Veal Zurich Style**

*Veal (CH), rösti, mushroom cream sauce*

**49.-**

### Game

#### **Sliced deer (DE)**

*Cranberry-pepper sauce, spaetzli, red cabbage  
glazed chestnuts, wild mushrooms*

**44.-**

#### **Venison Entrecôte (DE)**

*Basler-Läckerly sauce, red cabbage, spaetzli  
glazed chestnuts, wild mushrooms*

**54.-**



## Vegetarian & Vegan

### **Creamy wild mushroom risotto** (vegetarian)

*Pumpkin, fig, thyme*

**34.-**

### **Pumpkin-Ginger Ravioli** (Vegetarian)

*Thyme butter, roasted cherry tomatoes*

**32.-**

### **Beetroot Hummus** (Vegan)

**Roasted aubergine, roasted cherry tomatoes**

**Pita Bread**

**28.-**

## Dessert

### **Chocolate Mille Feuille**

*Puff pastry, chocolate mousse, port wine pear*

**14.50**

### **Crème Brûlée**

*Blackcurrant sorbet*

**12.50**

### **Fondant au Chocolat**

*Vanilla ice cream, wild berries, whipped cream*

**14.-**

### **Ice cream**

*Kalte Lust*

*Ask for our ice cream menu*

**4.50 per scoop**

**1.50 Whipped cream**