

DELICIOUS AUTUMN

AUTUMN SALAD

leaf salad, pan-fried wild mushrooms
cranberry vinaigrette, croûtons | 17.50

LAMB'S LETTUCE SALAD

pan-fried bacon, egg, croûtons | 17.50
with sautéed wild mushrooms +3.-

PUMPKIN SOUP

pumpkin seed oil, roasted pumpkin seeds | 13.50

SPÄTZLI PAN

autumn vegetables, apple compote | 27.50

VEGETARIAN WILD PLATE

homemade spätzli, red wine pear, brussels sprouts,
red cabbage, caramelized chestnuts,
mushroom cream sauce | 30.50

JUGGED VENISON

bacon, mushrooms, herbs, croûtons, homemade spätzli,
red wine pear, brussels sprouts,
red cabbage, caramelized chestnuts | 38.50

VENISON STRIPS

mushroom cream sauce, homemade spätzli,
red wine pear, brussels sprouts,
red cabbage, caramelized chestnuts | 43.50

VENISON ENTRECÔTE

Barolo gravy, homemade spätzli, red wine pear,
brussels sprouts, red cabbage, caramelized chestnuts | 46.50

HOMEMADE WILD PORK RAVIOLI

vegetables, sage butter | 33.50

WHOLE VENISON SADDLE (for 2 persons)

served in 2 courses, wild mushroom sauce,
homemade spätzli, red wine pear,
brussels sprouts, red cabbage,
caramelized chestnuts | 68.- per person

Restaurant Terrasse
SCHWELLENMÄTTELI 

 gluten-free  lactose-free  vegetarian  vegan

On request, we will gladly inform you about the origin of our products,
as well as ingredients that may cause allergic and intolerant reactions.

All prices in CHF incl. Tax | 24.09.