






# HUNT 2021


## Soups and starters



<i>Butternut squash soup with cider and sage, croutons</i> 	10.00
<i>Fresh chanterelle casserole with herbs</i> 	14.50
<i>Pan-fried fresh chanterelles on polenta</i> 	15.50
<i>Venison terrine with Armagnac</i> <i>bunch of mesclun, toast and butter</i>	15.50

## Main courses



<i>Old-fashioned venison stew,</i> <i>garnished with lardons, small onions and croutons,</i> <i>served with spaetzli with butter, red cabbage and chestnuts</i>	29.50
<i>The "Vigneron" deer escalopes</i> <i>tender cutlets prepared according to an old grisonne recipe, with cream and cognac</i>	40.50
<i>Wild boar filet mignon with pepper sauce</i>	40.50
<i>Venison entrecote with bolets in cream sauce</i>	42.00
<i>The special plate "hunting garnish"</i>  <i>fresh homemade spaetzli or tagliatelle with butter, red cabbage,</i> <i>brussels sprouts, grapes, poached pear, chestnuts and cranberry jam</i>	24.00

*Our plates are garnished with fresh homemade spaetzli or tagliatelle with butter, red cabbage, brussels sprouts, grapes, poached pear, chestnuts and cranberry jam*



Gluten-free  Vegetarian   
including statutory VAT

*Our speciality*  
*From 2 persons...*

*Saddle of Venison "Grand Veneur"*  
*Garnished with chestnuts, poached pear, red*  
*cabbage, brussels sprouts, grapes,*  
*fresh homemade spaetzli & cranberry jam*  
*(2 courses)*

*59.00 per person*



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