



Tasty game dishes

Appetizers & Soup

Marinated chamois filet with apple-celery salad and warm wild berry dressing	Fr. 22.50
Carpaccio of venison thin slices of venison on lamb's lettuce with cocoa vinaigrette	Fr. 21.--
Game terrine with sautéed porcini mushrooms, Alpine rose jelly and baguette	Fr. 22.--
Pumpkin quince soup with parmesan stick and lavender ice cream	Fr. 13.50

Main courses

Deer medallion on pumpkin rösti, Brussels sprouts with wild sherry jus and plum bread	Fr. 36.--
Roasted saddle of venison with fresh figs, lime gnocchi and juniper jus	Fr. 39.50
Pheasant breast on pine nut risotto, cranberry sauce and red cabbage cannelloni	Fr. 34.--
Marmot ragout* with cranberry polenta and apple compote	Fr. 30.50
Braised venison civet with bacon and mushrooms, buttered spaetzle and red cabbage	Fr. 29.50
Sliced Game with chestnut tagliatelle, spinach and mushroom cream sauce	Fr. 27.--
Pumpkin gnocchi with sautéed grapes and wild herbs	Fr. 23.50
White cabbage roulade filled with potatoes, chanterelles and tomatoes	Fr. 24.50
Spaetzle pan with mountain cheese and cream sauce	Fr. 23.--
...on pre-order and from 2 persons...	
Game fondue "Languard" slices of deer, venison and chamois meat cooked in game broth Brussels sprouts, red cabbage, buttered spaetzle and various sauces	Fr. 52.--p.pers.

* subject to availability

Sweets

Raspberry chocolate cake	Fr. 9.--
Ice parfait with Grisons cherry liquor meringue and blueberry topping	Fr. 10.50
Vermicelles basket with vanilla ice cream on a warm plum-nut mirror	Fr. 11.50