



Menu

Starters

Colourful mixed lettuce with homemade dressing	11
Lambs lettuce with egg and croûtons	12
Lambs lettuce with egg, bacon and croûtons	14
✦ Wild boar- or deer-salametti with bread and butter	14
Tatar «Quai 61» from swiss beef with toast and butter	21
	Main course 33
✦ Terrine of venison stuffed with pistachios , lambs lettuce and chestnut chutney	21
Fried scallop with mashed chick peas, chanterelles and bacon chip	24

Out of the soup bowl

✦ Chestnut cream soup with cowberry-cream	13
Cream soup of Hokaido-pumpkin with pumpkin oil and seeds	13

✦ *Autumn specials*

Vegetarian

★ Risotto with forest mushrooms, herbal oil and Sbrinz cheese	28
★ Homemade Spätzli with forest mushrooms, red cabbage, chestnuts and cowberries	28
Handmade pumpkin ravioli with sautéed chanterelles and shaved mountain cheese	29

Out of the water

Fried perch in pastry with homemade Sauce Tartare and boiled potatoes	33
White fish filet with Beurre blanc and mashed parsley root	38
Pike-perch filet with balsamico-lentils, Lardo and fried rocket salad	42

From field & forest

★ Ragout of wild boar with forest mushrooms, Brussels sprouts and marjoram potatoes	35
★ Venison stew with caramelized chestnuts, red cabbage, cowberry-apple and homemade Spätzli	39
★ Deer rack with herbs jus, red cabbage and potatoe gratin	46
Veal Cordon Bleu with raw ham & mountain cheese, glazed carrots and Pommes carrées	42
Filet of beef with Sauce Béarnaise, root vegetables and potatoes with herbs	56

★ *Autumn specials*

Declaration:

Deer: NZ / Venison, Wild boar: EU / Veal: CH / Beef filet: IRL / Saucages: CH,EU

White fish: CH / Pike-perch: EST / Perch: RU,PL / Scallop: NL