

Starters

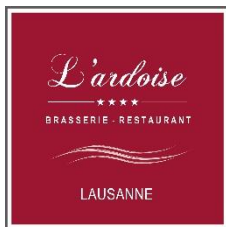
Refreshing salad « Ardoise » with baby shoots, seasonal vegetables & pickles	CHF 10.00 / 15.00
Trilogy of forest mushrooms	CHF 20.00
Game terrine with maple bark and Tasmanian pepper	CHF 25.00
Salt-marinated venison, organic miso, hazelnuts and activated charcoal bread	CHF 26.00
Duck foie gras lightly flavored with Absinthe « Larusée Blanche of Léon », cacao nibs, ginger-brioche & elderflower-infused fig coulis	CHF 28.00

Meat & fish origins:

Foie gras (Fra), Venison (Ger or CH)

Dear customer, upon request, our staff will be happy to inform you about dishes that can trigger allergies or intolerances.

Prices include 7.7% VAT



Main courses
Vegetarian

Variation of autumn vegetables CHF 28.00

Fish

Fish of the day (depending upon availability) CHF 43.00

Meat

Wild boar cheeks candied with black shallots, roasted onion emulsion,
seasonal garnish & homemade spätzli CHF 37.00

Slow-cooked Bierschwein pork belly (15 hours), celeriac & cherry wood smoked potatoes CHF 41.00

Deer fillet medallions, wild berry jus, seasonal garnish & homemade spätzli CHF 43.00

Roasted saddle of wild venison, game sauce & seasonal garnish (for 2 persons) CHF 58.00

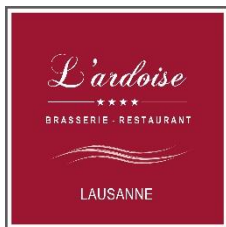
Swiss prime rib (\pm 800gr for 2 people) roasted with fleur de sel
seasonal vegetables & artisanal french fries CHF 56.00
(per pers)

Meat & fish origins:

Beef (CH), Pork (CH), Wild boar (Ger), Deer (CH or Ger), Venison (CH or Ger), Fish (depending upon availability)

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Children's menu

(Solely served for children)

Homemade ground beef patty (100% Simmental beef) served with artisanal french fries	CHF 15.00
Chanterelle ravioli, pumpkin & hazelnut sauce	CHF 12.00

Les petits plaisirs

Assorted Swiss cheese platter selected by our chef (4 different kinds of cheese)	CHF 12.00
Dark chocolate lava cake (70% Duarta bio) & duo of salted caramel	CHF 15.00
Crocus Sativus infused crème brûlée	CHF 15.00
Ardoise gourmande	CHF 13.00
Café gourmand	CHF 15.00
Swiss artisanal scoop of ice cream	CHF 5.00
SORBETS : Falernum, Blue-label Absinthe, saffron, pear, prune / ICE CREAM : chocolate, vanilla, pistachio, Japanese pepper, hazelnut	

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