

“Autumn colors and flavors”

Chopping board of autumn flavors fr. 28,00

Pheasant terrine with red onion jam fr. 22,00

Dried venison meat with croutons of chantarelles and gruyère fr. 24,00

Beef-eye eggs with Alba truffle fr. 22,00

Sautè with pumpkin flowers, potatoes and pioppini fr. 22,00

Beef tartare all'Albese fr. 32,00

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Pappardelle with wild boar sauce fr. 18,00

Risotto with chantarelles and sausage fr. 20,00

Tagliolini with truffles fr. 26,00

Tagliolini with mushrooms fr. 18,00

Ravioli stuffed with deer with fondue fr. 20,00

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Sliced Angus with porcini mushrooms and baked potatoes fr. 38,00

Escalope with mixed mushrooms with risotto fr. 38,00

Roe deer medallions flavored with Alba truffles fr. 46,00

with spätzle, chestnuts and Brussels sprouts

Wild boar morsels with polenta fr. 30,00

Deer fillet with blueberries fr. 38,00

with spätzle, pears with Merlot, red cabbage

• On reservation •

Roe deer in "Baden Baden" fr. 62,00 p.p.