

DINING

All prices are in CHF, including 8.1% value added tax.

Origin of bread and baked goods: Switzerland. Fish: Switzerland. Meat and poultry: Switzerland, Austria and France.

We are happy to provide detailed information about possible allergens in our dishes.

APÉRO

COCKTAILS

GLÜCKSGRIFF rose wine, jasmin tea syrup, basil	18.00
PINEAU & FINO Pineau des Charentes 4y, Fino Sherry, lemon	18.00
PPS C. Dully Pineau Des Charentes, Pandan Falernum, Supasawa, prosecco, soda	18.00
NEGROHNI non – alcoholic gin, non – alcoholic vermouth, hint of blackberry	14.00

NATURAL WINE / SPARKLING WINE

PREIS / DL

SCHAUM	EXTRA BRUT, Fred Loimer, Langenlois, Kamptal	12.00
WEISS	RADICI, N Francesco Vitali, Wir Komplizen, Schaffhausen 2022	9.50
ORANGE	SAUVIGNON BLANC, N Rebenhof, Steiermark 2018	11.00
ROT	BLAUFRÄNKISCH ASTRAL, N Andreas Gsellmann, Gols, Burgenland, 2021	10.50

HOMEMADE SODAS

PREIS / 3 DL

Ginger & lemon	6.00
Grapefruit & pink pepper chinotto	6.00
Blackcurrant & basil	6.00

STARTERS

Winter roots soup with caramelised celeriac, Black garlic and parsnip chips	18.00
Tartar of Limousin beef in marrow bone, pickled vegetables, straw potatoes, egg yolk cream and toasted sourdough bread	27.00
Barley soup with raw venison ham, dried venison salsiz, Pumpkin seed oil and purslane	20.00
Variation of beetroot with black walnuts, fermented blueberries and chervil	19 .00
Lamb's lettuce with pears, grapes and caramelised nuts, Schnebel Kuh cheese, sprouts and verjus vinaigrette	21.00
Carpaccio of smoked Appenzell duck breast, with black salsify aioli, Engadine sea buckthorn and wild herbs	28.00
Open raviolo filled with pike mousse, salmon trout roe and herb hemp seed oil, pickled cucumber and purslane	27.00

MAINS

Celeriac steak, marinated in sherry with miso sauce, broad bean puree, fermented pointed cabbage, winter truffles and roasted onions	38.00
Smoked pike-perch fillet with apple-potato mash, burnt cream and sauerkraut	48.00
Veal fillet from the charcoal grill, with veal liver praline, Port wine sauce, winter vegetables and saffron maluns	54.00
Acquerello risotto with Blaues Hirni cheese from Emmental, hazelnut crumble, roasted walnuts and parsnip chips	37.00
Beef cheek braised in Swiss stone pine jus with Bramata from Rheintal, roasted leeks and carrots	49.00
Fried quail ballotine, with Venere risotto, patisson pumpkin, and black currant sauce	52.00
Chamois entrecôte from the charcoal grill in a hazelnut coating, with juniper jus, brioche dumplings, parsnip puree and flower sprouts	56.00

DESSERT

Semifreddo with hazelnut liqueur, fir sapling espuma, speculoos crumble and blood orange gel	17.50
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Baumkuchen–chocolate mousse bar with buckthorn jelly, buckthorn berries and salted caramel ice cream	19.50
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Cheese plate, served with fruit bread and fig – apple – mustard, with Schnebel Cow, Hemp Mutschli, Gagged Coward, Dolly and Capricorn	22.00
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A duo of sweets, with a coffee or an espresso	12.00
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Homemade scoop of lemon or raspberry sorbet	5.00
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SPIRITUOSEN

Here is a small selection from our range of spirits,
Ask about our bar menu with over 250 whiskeys & rums

CALVADOS, 2cl

Pays D'Auge Reux 1996 25y, 54.6%	13.00
C. Dully Selections, Single Cask	

WHISKY, 4cl

Glen Moray 2008 12y, 55.4%	21.00
Single Malt, Schottland, Speyside	
– Honig, gekochter Apfel, weisse Steinfrüchte	

Bowmore 10y Tempest Batch 6, 54.9%	21.00
Single Malt, Schottland, Islay	
– Tropenfrüchte, maritim, vollmundig	

Smooth Ambler Scout Bourbon 7y, 50.0%	19.00
Bourbon, USA	
– Vanille, Gewürze, lieblich	

Appenzeller Säntis Malt

«Edition Dreifaltigkeit» 52.0% (Old Oak Beer Casks, getorft)	16.00
«Edition Himmelberg» 43.0% (Old Oak Beer Casks & Wine Cask Finish)	14.00
«Edition Sigel» 40.0% (Small Oak Beer Casks)	14.00

RUM, 4cl

Doorly's XO 10y, 40.0%	14.00
Melasse Rum, Barbados	
– Tabak, Kokosnuss, Caramel	

Guyana „Port Mourant“ 2005 11y, Labat, 45.0%	18.00
Melasse Rum, Guyana	
– Pilze, Kakaosüsse, Mentholnoten	

