

# Autumn Delicacies

## Autumn salads in a Grana Padano basket

pan-fried quail egg, bacon crisp,  
pumpkin and honey vinaigrette | 18.50

## Lamb's lettuce

pan-fried bacon, egg, croûtons | 17.50  
with sautéed wild mushrooms + 3.–

## Pumpkin soup

pumpkin seed oil, roasted pumpkin seeds | 13.50

## Spätzli pan

autumn vegetables, apple compote | 29.50

## Venison stew

bacon, mushrooms, herbs, croûtons,  
Brussels sprouts, red cabbage, homemade spätzli,  
glazed chestnuts, red wine pear | 38.50

## Roe deer strips

mushroom cream sauce, Brussels sprouts,  
red cabbage, homemade spätzli,  
glazed chestnuts, red wine pear | 44.50

## Venison entrecôte

Barolo gravy, Brussels sprouts, red cabbage,  
homemade spätzli, glazed chestnuts,  
red wine pear | 43.50

## Pan-fried pheasant breast

mushroom crust, venison gravy, Brussels sprouts,  
mashed pumpkin, homemade spätzli | 41.50

## Homemade wild boar ravioli

vegetables, sage butter | 30.50

## Whole roe deer saddle (for two or more people)

served in 2 courses, wild mushroom sauce,  
Brussels sprouts, red cabbage, homemade spätzli,  
glazed chestnuts, red wine pear | 68.– per person

**Restaurant Terrasse**  
SCHWELLENMÄTTELI 

On request, we will gladly inform you about the origin of our products,  
as well as ingredients that may cause allergic and intolerant reactions.

 gluten-free  lactose-free  vegetarian  vegan | all prices in CHF incl. Tax | 26.09.