





# Autumn's menu 2023 – Game Menu




## Soup & Starters

<i>Pumpkin soup with pistacchio pieces</i> 	12.50
<i>The cassolette of fresh chanterelles with herbs</i> 	17.00
<i>Game terrine &amp; mesclun salad, honey &amp; lime dressing</i>	14.50
<i>Salad « Hubertus »</i>	16.00
<i>Sliced deer and venison on seasonal salad, croutons &amp; nuts with honey &amp; lime dressing</i>	



## Main plates

<i>Deer stew « à l'ancienne », garnished with bacon, onion and croutons, served with spaetzli, red cabbage and chestnuts</i>	31.50
<i>“Vigneron” Venison tender cutlets tender cutlets prepared according to an old Grisonne recipe with cream &amp; cognac</i>	43.50
<i>Wild boar filet mignon with pepper sauce</i>	42.50
<i>Deer entrecote with boletus in cream sauce</i>	44.50
<i>The special garnish plate</i> 	27.50
<i>Homemade fresh spaetzli or buttered linguine, red cabbage, brussels sprouts, grapes, poached pear, chestnuts &amp; cranberry jam</i>	



*Our plates are garnished with fresh homemade spaetzli or linguine, red cabbage, brussels sprouts, grapes, poached pear, chestnuts & cranberry jam*

Gluten-free  Vegetarian   
Including statutory vat





*Our Speciality*  
*From 2 people...*

*Saddle of Venison « Grand Veneur »*  
*Garnished with chestnuts, poached pear, red*  
*cabbage, brussels sprouts, grapes, fresh homemade*  
*spaetzli & cranberry jam*  
*(2 services)*

*66.00 per person*



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