



Game Menu 2026



SOUPS & STARTERS

Pumpkin soup, coconut & mild curry  12.50

Artisanal Vol-au-vent with fresh chanterelles  19.50

Venison Terrine  16.50

served with mixed greens & maple syrup vinaigrette

« Hubertus » Game Salad  18.50

Fresh salad with figs, hazelnuts, pomegranate seeds served with tender slices of deer and venison

 vegetarian alternative without meat served with gorgonzola cheese 15.50

MAIN DISHES

Traditional Venison civet (stew) 35.00

garnished with cubed bacon, small onions & croutons,
served with homemade buttered spaetzli, red cabbage & chestnuts

« Vigneron » Venison medallions 46.00

tender medallions prepared with an old Graubünden recipe,
in cream & cognac sauce

Wild boar filet mignon, poivrade sauce 45.50

Deer entrecôte « St-Gotthard » with chanterelles
& Humagne rouge wine reduction 47.00

Vegetarian game platter  30.00

Homemade fresh spaetzli or buttered linguine, red cabbage,
Brussels sprouts, grapes, poached pear, chestnuts and cranberry jam

Spaetzli Gratin with chanterelles  32.00



Our meat dishes are served with homemade fresh spaetzli or buttered linguine, red cabbage, Brussels sprouts, grapes, poached pear, chestnuts, and cranberry jam



OUR SPECIALTY

FOR 2 OR MORE PEOPLE...

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

69.50 per person

