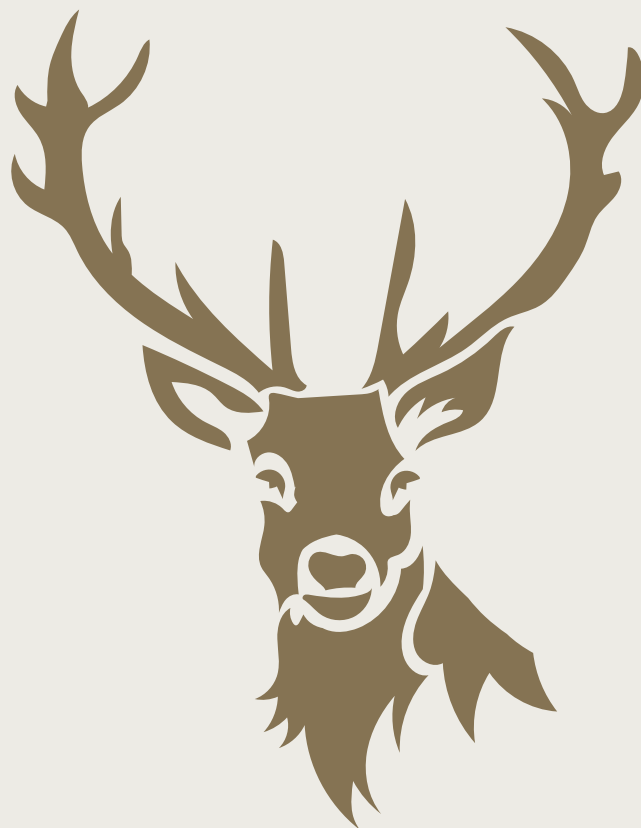




AUTUMN DELIGHTS

FROM THE BLUMENTAL KITCHEN





STARTERS

Lamb's Lettuce Salad CHF 15.00 (small) CHF 19.00 (large)

with fried bacon strips, garnished with egg and croutons

Venison Terrine CHF 21.00

with Cumberland sauce, garnished with lamb's lettuce salad and forest mushrooms

SOUPS

Cream of Pumpkin Soup CHF 10.00 (small) CHF 12.00 (large)

topped with whipped cream and pumpkin seeds

PASTA

Lasagne «Hunter Style» CHF 28.00

with savory minced game meat, forest mushrooms, and a homemade game sauce

Penne Cacciatore CHF 36.00

with sliced venison (red and roe deer) in a creamy chestnut sauce
complemented by crispy bacon, chili peppers, and garlic



MAIN COURSES


Venison Stew «Bernese Oberland Style» CHF 32.00 (small) CHF 37.00 (large)
with crispy bacon, wild mushrooms, red cabbage, chestnuts, grapes
and homemade spaetzle

Sliced Venison (red and roe deer) «Blumental Style» CHF 34.00 (small) CHF 39.00 (large)
in a creamy game sauce with cranberries, chestnuts,
grapes, Brussels sprouts, and homemade spaetzle

Escalope of Venison «Mirza» CHF 38.00 (small) CHF 43.00 (large)
with game cream sauce, red cabbage, Brussels sprouts, and homemade spaetzle,
garnished with stuffed apple, red wine-poached pear, and grapes

Entrecôte of Venison 180g CHF 44.00
with game cream sauce, red cabbage, Brussels sprouts, and homemade spaetzle,
garnished with stuffed apple, red wine-poached pear, chestnuts, and grapes

VEGETARIAN

Vegetarian Game Season Platter CHF 32.00 
with red cabbage, Brussels sprouts, and homemade spaetzle,
garnished with stuffed apple, red wine-poached pear, chestnuts, and grapes

DESSERTS

Warm Plums poached in Red Wine CHF 12.00 (small) CHF 15.00 (large)
served with creamy cinnamon ice cream

Coupe Nesselrode CHF 12.00 (small) CHF 15.00 (large)
Vanilla ice cream with sweet chestnut purée
served with meringue and whipped cream



VENISON MENU

COMPOSED BY OUR HEAD CHEF

Venison Terrine

with Cumberland sauce, garnished with lamb's lettuce salad and forest mushrooms



Cream of Pumpkin Soup

topped with whipped cream and pumpkin seeds



Escalope of Venison

with game cream sauce, red cabbage, Brussels sprouts, and homemade spaetzle,
garnished with stuffed apple, red wine-poached pear, and grapes



Warm Plums poached in Red Wine

served with creamy cinnamon ice cream

Menu without starter CHF 51.00

4-course-menu CHF 60.00