

# Wild Times

## Starters

CHF

Pumpkin cream soup with cream topping  
and pumpkin seed oil



10.90

Lamb's lettuce „Mimosa“  
with chopped egg and bacon

14.90

Vegetarian beetroot stew

with homemade herbs-Gnocchi with walnut butter  
- As main dish with red cabbage and Brussels sprouts

19.90

33.40

## Vegetarian dishes

Vegetarian autumn dish

Seasonal vegetables combined with our autumn garnishes,  
fried Spaetzli and mushroom cream sauce

29.90

## Main dishes with meat



Classic roe deer stew „Hubertus“

34.40

Wild boar steak with orange-pistachiosauce\*

35.90

Vension pot with tender venison (roe deer and venison)

With cranberry cream sauce

37.90

Roe deer escalope „Mirza“

45.90

All main dishes are served with our homemade Spaetzli, Brussels sprouts, red cabbage and our typical venison garnishes.

(\* Hazelnut Spaetzli with the wild boar steak)