

## THE HUNT

### Starters

Autumn salad with deer and parmesan shavings	16.00
Carpaccio deer with truffle oil	19.00
Fricassee of chanterelles +	15.00
Terrine of boar with hazelnuts	16.50
Pumpkin cream +	11.50

### Gibier

Fillet of deer with berries from the woods, ruccola	41.00
Deer Medallions Saint-Hubert	43.00
Fillet of deer with peppers	45.00
Civet deer, spatzli and red cabbage	28.00
Sliced roe deer with cream, apple, red cabbage and spatzli	32.00
Roasted sausage, spatzli, apple and red cabbage	22.00
Rösti (sausage + chanterelles), green salad	22.50
Autumn salad with deer and parmesan shavings	24.50

The dishes with a + are suitable for vegetarians

## Starters

Green salad	+	6.00
Mixed salad	+	8.50
Garlic shrimp cassoulette		16.00
Thai style shrimp cassoulette		17.00
Small goat cheese croutons salad	+	15.00
Small beef carpaccio with parmiggiano shavings and toasts		16.00
Small beef tartar with grappa and toasts		16.00
Salmon tartar and toasts		17.00
Fish soup		12.00
Terrine of duck foie gras in figs, toasts		18.00
Gratinated blood sausage with apples		12.00

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## Pasta

Safran tagliatelle with ham and salad		23.00
Napoli tagliatelle and salad	+	22.00
Salmon tagliatelle and salad		25.00

## Kid's corner

Chicken nuggets, fries		15.00
Perch filets (½ serving), fries		20.50
Portion of fries	+	6.00
Napoli tagliatelle (½ portion)	+	12.00

## Röstis

Rösti « Négociants » (sausage with pistachios, mustard sauce)		25.00
Rösti « du Berger » (tomatoes, goat cheese)	+	23.00
Rösti with vegetables	+	21.00
Rösti « du boucher » (lardons, onions and cheese)		23.00

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## **Fish**

Salmon tartar, toast and fries	28.00
Perch filets « meunière », tartar sauce, fries and salad	31.00
Bass filets with stuffed tomatoes, boiled potatoes and salad	34.00
Garlic shrimps with rice, salad	28.00
Thai shrimps with rice, salad	28.00
Verbena salmon steak, boiled potatoes, salad	26.00
Frog legs « provençale » with rice and salad (2 people minimum)	31.50
Baked bream, boiled potatoes, salad	29.00

## **Grill on a slate**

Horse fillet with fries and vegetables	35.00
Beef fillet with fries and vegetables	38.00

## Brasserie dishes

Goat cheese croutons salad	+	23.00
Negociants salad with duck breast, parmesan cheese		25.00
Beef tartar with grappa, fries and toasts		28.00
Salmon tartar with fries and toasts		28.00
Beef carpaccio		28.00
Gratinated blood sausage with apples, baked potatoes		23.00
Beef skirt steak with shallots, fries and salad		25.00
Pork steak with mustard sauce, fries and salad		24.00
Sliced veal Zurich style, rösti and salad		31.00
Sliced beef with red curry, rice, salad		32.50
Sliced beef Stroganoff style, rösti, salad		32.50
Horse medallions, homemade butter, fries and salad		25.00
Breaded porc cutlet, fries and salad		21.00
Beef filet mignon with mustard sauce, tagliatelle and salad		34.00
Confit knuckle of lamb, boiled potatoes and vegetables		28.00
Yellow chicken supreme with truffle oil, tagliatelle, vegetables		28.00
Roasted suckling pig, fries and salad		28.00

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## Desserts

Le café gourmand, with a choice of coffees or teas and 3 sweets	8.50
Tarte Tatin	6.50
Tarte Tatin with Ice	7.50
Tarte Tatin with Cream	7.50
Tarte Tatin with Ice and Cream	8.50
Pana cota with red berries	7.50
Lemon tartlet	6.00
Chocolate mousse	6.50
Raspberry hot and cold	9.50
Crème brûlée	8.50
Red berry gratin	10.00
Prunes with Armagnac and cinnamon ice cream	11.50
Chocolate profiteroles	9.50
Coupe Danemark	9.50
Coupe Mont-Blanc (vanilla ice-cream, meringue, vermicelles, whipped cream)	11.50
Chestnut Vermicelles	9.50
Iced coffee	9.50
Colonel	12.00
Valaisan sorbet	12.00
Flambéed parfait moka	9.50
Iced cream or sorbet scoop	3.20
(Vanilla, chocolate, strawberry, moka, cinnamon, apricot, caramel, pistachio, lime, mango, blackcurrant, pear, pineapple)	
Whipped cream	2.00

Some desserts aren't available after 22h00. Please ask your waiter for details.

Thank you for your understanding.