

November

Description	Addition	Price
Pumpkin soup	VEGETARIAN	12.00
Lamb's lettuce	with egg, bacon and croûtons	14.50
Dried deer carpaccio	with figs, goat cheese	24.50
	crumble, caramelized walnuts and rosemary	29.50
Duck foie gras	with brioche toast and fig confit	24.50
Saddle of venison	with cassis juice, glazed pumpkin, potato gratin and chestnuts	44.00
Sliced venison	with cranberry sauce, red cabbage, chestnuts, and spaetzle	36.00
Venison escalope	with deer cream sauce, red cabbage, chestnuts, cranberry apple and spaetzle	38.50
Pumpkin ravioli (Patrizia Fontana)	with sage butter, pumpkin seeds, parmesan and sprouts	27.50
Autumn plate	Spaetzle, red cabbage, sprouts, glazed chestnuts and cranberry apple with deer cream sauce	24.50
		+ 2.50
Vermicelles Portion		9.50
Vermicelles Mini		6.50
Vermicelles Coupe		12.50
Tepid plum	with cinnamon ice cream	11.50

Description	Addition	Price
Birnenwald Punch	non alcoholic	5.50
Birnenwald Punch	with 2cl rum	8.50
Birnenwald spritzer	non alcoholic	5.50
Birnenwald Spritz	with Prosecco	13.00
Valbruna DOC 2016	La Prendina, Monzambano, Lombardei	10cl 7.50
	Grape Variety: Sauvignon Blanc	75cl 52.50
Amarone della Valpolicella DOC 2013	Campo Casalin, Michele Castellani, Marano	10cl 11.00
	Grape Variety: Corvina, Rondinella, Molinara	75cl 75.00