

## COLD AND WARM STARTERS

	<u>As a starter</u> CHF	<u>As a main</u> <u>course</u> CHF
Mixed tender leaf salad	8.-	
Mixed seasonal salad with fresh garden herbs	14.-	
Pochouse (fresh-water fish soup) rouille sauce, croutons	14.-	
Cream of pumpkin and red kuri squash soup, salted granola	15.-	
Country bread topped with creamy "Petitrenaud" morel mushrooms	22.-	39.-
Venison carpaccio with walnut oil, parmesan pickles and autumnal salad	22.-	
Home-made roebuck and venison terrine with pistachio, served with chutney, pickled chanterelle mushrooms and country bread	19.-	

## FRESH GAME \*

"Grandmother's" venison* stew (croutons, onions, diced bacon, mushrooms)	AU	36.-
*Pan-fried rib-eye steak noisettes, cranberry sauce	AU	53.-
*Red deer filet mignon, gingerbread sauce	AU	49.-
*Chamois rib-eye roast, pepper sauce	AU	54.-
Young wild boar cheeks slow-cooked in red wine	EU	38.-

*Served with traditional game side dishes (Botzi pears PDO, apples, chestnuts, Brussels sprouts, red cabbage, beetroot, grapes) and home-made spätzli made with flour from the Echallens mill*

## SEASONAL MAIN DISHES

Braised lamb shank in vin cuit, Botzi pear <i>Fresh French fries, seasonal vegetables</i>	NZ	42.-
Grilled "Viande de nos Monts" rib-eye steak, home-made butter <i>Fresh French fries, seasonal vegetables</i>	200g. CH	46.-
Swiss Autumn Game Dish <i>"Home-made" spätzli made with flour from the Echallens mill, Botzi pear PDO, apples, chestnuts, Brussels sprouts, red cabbage, grapes, beetroot</i>		33.-

*VAT 8.1 % included*

## SPECIALITIES OF THE AUBERGE

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Perch fillets meunière or with almonds				from
* fresh from Lake Geneva, freshly farmed in CH or FR or freshly imported	180 g.	CH, F, EU		45.-
(*as per deliveries and catch of the day)				to
<i>Green salad, French fries or steamed potatoes, tartar sauce</i>				41.-
Hand-cut "Viande de nos Monts" steak tartare,	150 g.	CH		32.-
Toasted bread and butter			<i>additional serving of French fries</i>	5.-

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## Seasonal menu

Home-made roebuck and venison terrine with pistachio, served with chutney

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Cream of pumpkin and red kuri squash soup,

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Pan-fried venison and red deer noisettes with cranberries  
Spätzli and traditional game side dishes

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Our cheesemakers' board

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Autumnal delight

Chestnut purée, kirsch, vanilla ice cream, meringue and whipped cream

**Complete menu CHF 93.-, without terrine CHF 78.-**

*No changes accepted*

***Birthdays, parties, surprise events***  
***Ask for our gift vouchers on a spatula***

## BOTTLED WINES OF THE MOMENT

<i>White wine</i>			1 dl	2 dl	3 dl	5 dl
• "Calamin" Grand Cru, Domaine Jean Duboux, Riex	2023	<b>Btl. 48.-</b>	7.20	14.40	21.60	36.--
• "Doral", crossing Chardonnay-Chasselas Josiane Malherbe, Grandvaux	2022	<b>Btl. 48.-</b>	7.20	14.40	21.60	36.--
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<i>Red wine</i>						
• "Humagne" Château de Glérolles, St-Saphorin	2020/21	<b>Btl. 58.-</b>	8.80	17.60	26.40	44.--
• "Mondeuse" Union Vinicole, Cully	2021/22	<b>Btl. 52.-</b>	7.90	15.80	23.70	39.50

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