

COLD AND WARM STARTERS

	<u>As a starter</u> CHF	<u>As a main course</u> CHF
Mixed tender leaf salad	8.-	
Mixed seasonal salad with fresh garden herbs	14.-	
Pochose (fresh-water fish soup) rouille sauce, croutons	15.-	
Cream of pumpkin and red kuri squash soup, salted granola	15.-	
Country bread topped with creamy "Petitrenaud" morel mushrooms	23.-	40.-
Venison tataki with sesam oil, beetroot chutney and autumnal salad	22.-	
Home-made deer 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 deer rib-eye steak noisettes, cranberry sauce	AU	53.-
*Venison filet mignon, gingerbread sauce	AU	52.-
*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 vegetarian 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

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

Seasonal menu

Home-made deer terrine with pistachio, served with chutney
...
Cream of pumpkin and red kuri squash soup,
...
Pan-fried venison and deer noisettes with cranberries
Spätzli and traditional game side dishes
...
Our cheesemakers' board
...
Autumnal delight
Chestnut purée, kirsch, vanilla ice cream, meringue and whipped cream

Complete menu CHF 94.-, without terrine CHF 79.-
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 Xavier Fonjallaz, Epesses	2024	Btl. 48.-	7.40	14.80	22.20	37.--
• "Sylvaner" de Vilette Peppmeier & filles, Lutry	2024	Btl. 42.-	6.90	13.80	20.70	34.50
<i>Red wine</i>						
• "Humagne" Château de Glérolles, St-Saphorin	2022	Btl. 59.-	9.--	18.--	27.--	45.--
• "Mondeuse" Union Vinicole, Cully	2023	Btl. 49.-	7.60	15.20	22.80	38.--
