



RESTAURANT

Hunting Menu

Amuse-bouche

Venison : Venison berlingot flavored with juniper, shallots, red port sauce and olive oil sabayon

Chamois : A la Royale, black garlic, tangy beetroot and lemon balm

Partridge : Wood-fired roast, stuffed leg, leek, truffle and gin-flavored jus

Hind : Fillet in puff pastry, hazelnut, mushroom texture flavored with tarragon

Pear : Pear texture, pecan nuts, bourbon pepper and bergamot

Menu : CHF 155.-

Menu without hind : CHF 135.-