

Starters, soups	CHF
Mixed salad with strips of vegetable and croutons on homemade dressing (G)	13
Lamb's lettuce on French dressing	13
- with egg, bacon and croutons (G)	16
- with cheese shavings	17
Rootbeet carpaccio with roasted pumpkin seeds, pumpkin-chutney und horseradish	15
- with smoked trout	22
- with gratinated goat cheese and honey	22
Beef tartar refined with cognac, toast and butter aside (G/L)	22 / 33
Smoked Swiss Alpin salmon with blinis and honey-mustard sauce (G/L)	27
Fried Foie Gras with fruit chutney and brioche (G/L)	27
White wine soup „Eglisau style“ with homemade croutons (G/L)	14
Mushroom essence with fried mushrooms	12
A small refreshment: "Mulled wine" Granité	5
Hirschen classics	
Capuns Sursilvans, speciality from Grisons	26 / 31
Stuffed mangold cooked in milk-bouillon, gratinated with cheese (G/L)	
Creamy Risotto with pumpkin slices and roasted pumpkin seeds (L)	24
Moules Frites (L) „First come, first serve“	34
Fried perch filet from the canton of Valais with potatoes and spinach (G/L)	45
Crispy fried pike-perch	34
With young potatoes and spinach leaves or with salad (G/L)	
Fried char with fennel-orange-vegetable, Risotto und herbal oil (G/L)	42
Fried prawns with lemon-ricotta Ravioli (G/L)	35
Veal chop on gray with pumpkin and roasted potatoes (L)	57
Braised calf cheeks with mashed potatoes and celery and root vegetables (L)	45
Alsace tarte flambée	20
With bacon, onions and cream fresh (G/L)	
Vegetarian tarte flambée	
With raclette-cheese, potatoes, onions and cream fresh (G/L)	21
You'll find more dishes on the back side!	

Autumn specials

CHF

Succulent escalope of venison with creamy sauce (L)	44
Deer ragout with homemade croutons and bacon (G/L)	39
Breaded escalope of wild boar (G/L)	34
Vegetarian autumn plate with homemade Spaetzle (G/L), red cabbage with figs, brussel sprouts (L), chestnut and pumpkin (cranberries upon request)	31

Recommendation for two or more:

Small mixed salad on homemade dressing (G)
or:
White wine soup with homemade croutons (G/L)

Delicious saddle of venison from the oven carved at your table
with second serving

A small sweet surprise and coffee

3-courses per person CHF 72

Along with all the venison dishes, we serve homemade Spaetzle (G/L), red cabbage with figs, brussel sprouts (L) and chestnuts (cranberries upon request)

Desserts

Lukewarm chocolate cake with red wine pear and williams-pear sorbet (G/L)	14
Caramel flan with roasted almond slivers and whipped cream (L)	10
Chestnut vermicelli with meringue, marinated cherries, whipped cream und tuille (G/L)	9 / 13
“Affogato al caffè” One scoop of vanilla ice cream poured over with espresso	7
Small sweet surprise and coffee	8

You will find our choice of ice cream on our Dessert menu

Our meet is of Swiss origin
venison: Austria, Germany, New Zealand
Foie Gras: France
Perch and char of Swiss origin (breed)
Pike perch of wild origin, Germany
Prawns: Vietnam (breed)

Pls inform us for your possible intolerances and allergies. We are happy to give you advice or you ask for our special menu.
G = Gluten L = Lactose

Basically ice cream can contain traces of wheat. That's why all our ice creams are declared "with Gluten".

All prices are in Swiss Francs 7.7% VAT included