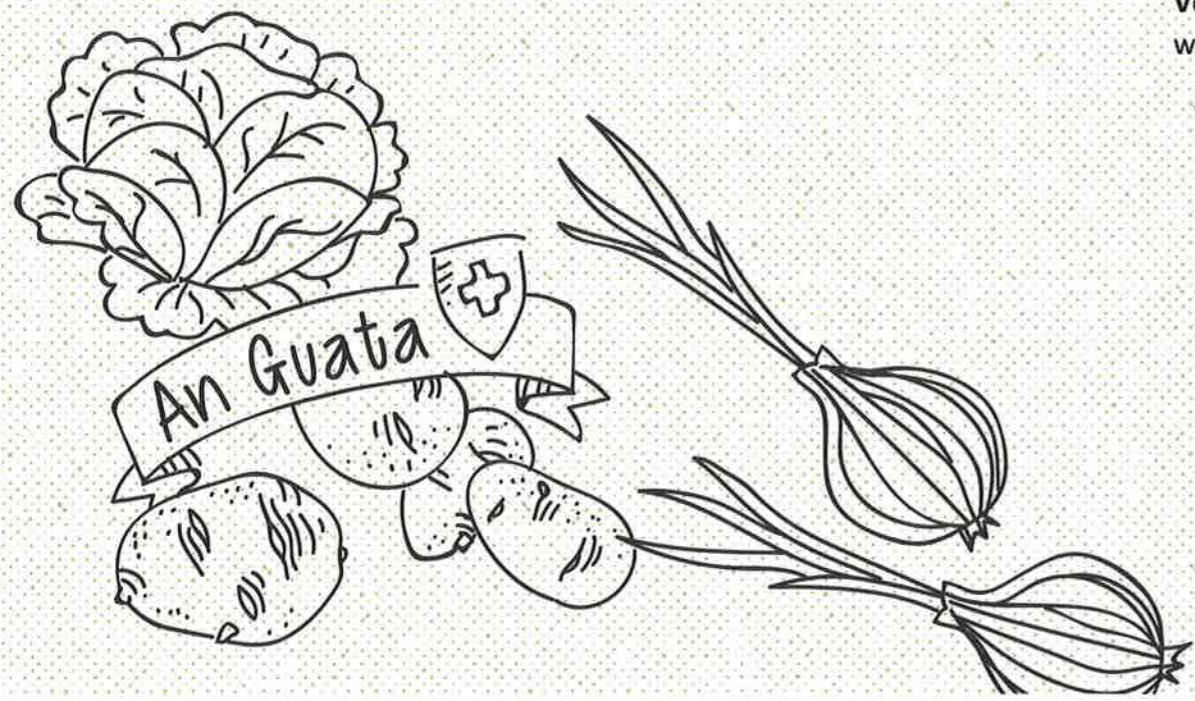


## SOUPS

<b>Soup of the week</b>	9.00
<b>Venison bouillon</b> with pancake strips and capun	11.00

## STARTERS

<b>Green salad</b>	6.50
<b>Mixed salad</b> with cucumber, tomato and radishes	8.00
<b>Field salad</b> with bacon and egg	13.00
<b>«Käseschnitte»</b> Bread with melted Swiss cheese	13.00
<b>Bruschetta</b> with chanterelles	14.00

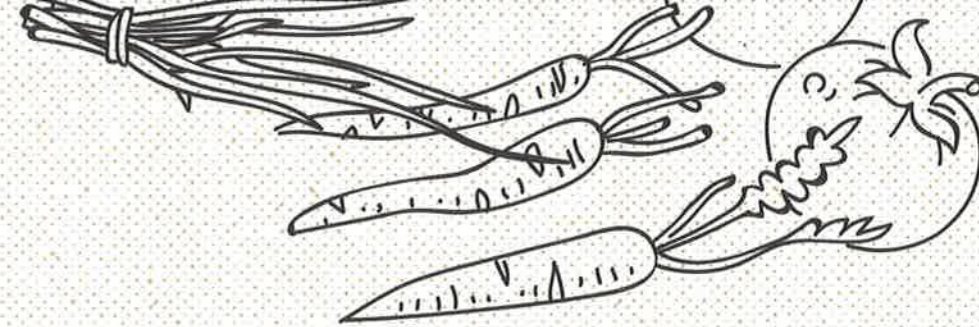


## MAIN COURSES

<b>«Fleischkäse» from the oven</b> with mashed potatoes and daily vegetables	20.00
<b>Pork escalope</b> with noodles, mushrooms and daily vegetables	24.00
<b>Sliced veal meat Zurich style</b> with noodles and daily vegetables	36.00
<b>Braised beef cheeks</b> with mashed potatoes and daily vegetables	32.00
<b>Perch fish fritters</b> with sauce tartare and salad	31.00
<b>Trout Fillet</b> with noodles and daily vegetables	32.00

## LOCAL EVERGREENS

<b>Engadiner curd-«pizokels»</b> with chard, bacon and cheese	22.00
<b>Pizzoccheri</b> with savoy cabbage, potatoes, spinach and cheese	24.00
<b>Venison Capuns</b> with deersalsiz, gratinated cheese and creamsauce	28.00



## VENISON

<b>Patrick's venison meat loaf</b> with mashed potatoes, chestnut, red cabbage and mountain cranberries	26.00
<b>Roe deer escalopes with cognac sauce</b> with spaetzle, chestnut, red cabbage and mountain cranberries	39.00
<b>Deer Saltimbocca</b> with spaetzle, chestnut, red cabbage and mountain cranberries	30.00
<b>Jugged roe deer</b> with spaetzle, chestnut, red cabbage and mountain cranberries	32.00
<b>We serve to every venison dish:</b> Pickled onions, bacon, bread croutons, herbs and poached pear	

## DESSERTS

<b>Apple juice cream</b>	7.00
<b>«Swiss Kiss»</b> apricot, sour cream, amaretti	7.00
<b>Burned custard</b>	7.00
<b>«Coupe Nesselrode»</b> Sweet chestnut puree with whipped cream and vanilla ice cream	9.00
<b>Plum compote with vanilla ice cream</b>	7.00

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