

WILDCARD

22.09 - 14.11.2026

Cream of pumpkin soup With seeds and pumpkin oil	10.50
Spätzli vegetable pan	25.50
Vegetarian Wild Plate In a delicate wild cream sauce, served with homemade spaetzle, red cabbage, Brussels sprouts, and pears with cranberries and chestnuts.	28.50
Venison ravioli With wild cream sauce	27.50
Venison pepper Served with homemade spaetzle, red cabbage, Brussels sprouts, pears, cranberries and chestnuts.	38.50
Venison strips In a delicate wild cream sauce, served with homemade spaetzle, red cabbage, Brussels sprouts, and pears with cranberries and chestnuts.	41.50
Saddle of venison For advance orders, from 2 persons	Pro Person 65.00

DESSERT

Vermicelli With meringues and cream	10.50
Nesselrode Coupe With vermicelles, meringues, whipped cream, and vanilla ice cream	14.50

WINE OF THE MONTH

Edizione Cinque Autoctoni 2021 14.5%	1 dl 7.50
Five local table wines—Red Wine Edition, Italy, various regions. Deep, dark purple. Rich, complex aromas of black cherries, plums, and black currants, with notes of vanilla and spices.	75 cl 56.00
Full-bodied on the palate with soft, round tannins. Very lingering finish.	
Grape varieties: Primitivo, Negroamaro, Sangiovese, Montepulciano, Black Malvasia	