

SMALL HUNGER

FOCACCIA | PUMPKIN | HERBS | PUMPKIN SEEDS  6.00

MARINATED OLIVES | MAMMOTH CHEESE  9.50

PARKHOTEL PLATE | FOR 2 PERSONS 29.00

MOSTBRÖCKLI | RAW HAM | MAMMOTH CHEESE

MARINATED OLIVES | DRIED TOMATOES | TÊTE DE MOINE
CAMEMBERT

STARTERS

LEAF SALAD | ROASTED SEEDS | CROUTONS | DRESSING  12.00

MIXED SALAD | ROASTED SEEDS | CROUTONS | DRESSING  14.00

LAMB'S LETTUCE | BACON | EGG | CROUTONS 15.00

VENISON CARPACCIO 25.00

LINGONBERRY VINAIGRETTE | PECORINO CHESSE | PINE NUTS
ROCKET

FLAMBÉED PUMPKIN  22.50

BURRATA | CRISPY PUMPKIN SEEDS | SHISO CRESS
PUMPKIN SEED OIL

SOUPS

SOUP OF THE DAY | RECOMMENDATION OF THE DAY 11.00

HOKKAIDO PUMPKIN CAPPUCINO  15.00

PUMPKIN SEED OIL ICE CREAM | PUMPKIN BRITTLE

AUTUMN DELIGHTS

CRUNCHY CHICKEN 32.00
 BELUGA LENTILS | MIXED VEGETABLES
 COCONUT LIME SAUCE

MARINATED POT ROAST | CELERIAC POTATO PURÉE 34.00

JUGGED VENSION 35.00
 MIRZA APPLE | RED CABBAGE | CHESTNUTS
 BRUSSELS SPROUTS | CURD SPAETZLE | LINGONBERRIES

ESCALOPES OF DOE VENSION 42.00
 MEDIUM (COOKED) | RED CABBAGE | CHESTNUTS
 MIRZA APPLE | LINGONBERRIES | BRUSSELS SPROUTS
 CURD SPAETZLE

DOE VENSION TENDERLOIN 52.00
 RED WINE SAUCE | PARSNIP PURÉE | BREAD DUMPLINGS

FISH

FRIED SEA BASS FILLET (ES) 44.00
 VERMOUTH FOAM | WILD MUSHROOMS | LEEK
 POTATO PEARLS

VEGETARIAN

"WALK IN THE WOOD"  29.00
 MIRZA APPLE | LINGONBERRIES | RED CABBAGE | CHESTNUTS
 PUMPKIN SWEET AND SOUR | BRUSSELS SPROUTS
 WILD MUSHROOM SAUCE | CURD SPAETZLE

TRUFFLE RAVIOLI FROM BURGDORF  22.00 | 32.00
 PARMESAN FOAM | FIGS | FRIED ONIONS
 TRUFFLE OIL

DAILY RECOMMENDATION | ON REQUEST  26.50

OUR CLASSICS

VEAL CORDON BLEU	48.00
KALTBACH GRUYERE CHEESE HAM	
AUTUMN VEGETABLES FRENCH FRIES	
BREADED PORK ESCALOPE	29.00
AUTUMN VEGETABLES FRENCH FRIES	
CRISPY PERCH FILLETS WALLIS	43.00
TARTAR SAUCE AUTUMN VEGETABLES BOILED POTATOES	
BEEF ENTRECÔTE IN A PAN BONE MATURED	180 g 52.00
DO IT YOURSELF AT THE TABLE	300 g 72.00
CAFÉ DE PARIS AUTUMN VEGETABLES	
YOUNG FRIED POTATOES	
BEEF TATAR	110 g 24.50
VEGETABLE PICKLES TOAST	220 g 38.00
MILD SPICY HOT YOUR CHOICE	
SERVED WITH FRENCH FRIES	+5.50

FROM THE VILLAGE CHEESE DAIRY

CRÈME BRÛLÉE OF GOAT CHEESE
PLUM CHUTNEY | PINE NUTS



17.00

DESSERT

CAFÉ GOURMAND



CAFÉ CRÈME OR ESPRESSO | SWEET SEDUCTION

9.50

DUBAI TIRAMISU



MASCARPONE CREAM | CHOCOLATE BISCUIT | PISTACHIO
POACHED PEAR

14.50

APPLE FRITTERS | VANILLA ICE CREAM



13.50

COUPE NESSELRODE | VERMICELLES | EMMENTAL MERINGUE
WHIPPED CREAM | VANILLA ICE CREAM



13.50

VERMICELLES | EMMENTAL MERINGUE | WHIPPED CREAM



10.00

HOMEMADE ICE CREAM / SORBET PER SCOOP

5.00

TONKA BEAN ICE CREAM



BAKED APPLE ICE CREAM



QUINCE SORBET



PEAR AND SAFFRON SORBET



WE HAVE MARKED VEGETARIAN DISHES WITH  AND VEGAN DISHES WITH A  FOR YOU.

FOR INFORMATION ON ALLERGENS IN THE INDIVIDUAL DISHES, OUR STAFF WILL BE HAPPY TO PROVIDE YOU WITH INFORMATION.

ORIGIN: UNLESS OTHERWISE STATED, WE SERVE SWISS MEAT.

VENISON: EU/NZ

OUR PRICES ARE QUOTED IN CHF AND INCLUDE VAT.