

SLIGHTLY HUNGERY

FOCACCIA PUMPKIN HERBS CREAMY PUMPKIN TOPPING 	6.00
MARINATED OLIVES MAMMOTH CHEESE 	8.50
PARKHOTEL PLATE FOR 2 PERSONS	29.00
MOSTBRÖCKLI RAW HAM MAMMOTH CHEESE	
MARINATED OLIVES DRIED TOMATOES TÊTE DE MOINE	
CAMEMBERT	

STARTERS

MIXED LEAF SALAD ROASTED SEEDS CROUTONS DRESSING  OR 	12.00
MIXED SALAD ROASTED SEEDS CROUTONS DRESSING  OR 	14.00
LAMB'S LETTUCE BACON EGG CROUTONS	15.00
HUNTER'S SALAD TENDER VENISON STRIPS NUT GRANOLA	21.00 29.00
LINGONBERRY VINAIGRETTE GRAPES WILD MUSHROOMS	
CRISPY JAMMY EGG 	18.50
CELERIAC MOUSSELINE SPINACH BLACK GARLIC	

SOUPS

SOUP OF THE DAY RECOMMENDATION OF THE DAY	11.00
PORCINI MUSHROOM & COFFEE CREAM SOUP 	15.00
CROUTONS SMOKED PAPRIKA OIL	
PUMPKIN SOUP PUMPKIN SEED OIL ICE CREAM PUMPKIN BRITTLE 	15.00

AUTUMN DELIGHTS

CORN-FED CHICKEN BREAST FR MASSAMAN CURRY CHESTNUTS BUTTERNUT SQUASH RED LENTILS BASMATI RICE	33.00
INVOLTINI CACCIATORE BRAISED BEEF ROULADE WITH BACON RED WINE SAUCE WILD MUSHROOMS DRIED TOMATOES POLENTA STICKS	36.00
HOUSE-MARINATED VENISON STEW EU MIRZA APPLE RED CABBAGE CHESTNUTS BRUSSELS SPROUTS LINGONBERRIES CURD SPAETZLE	35.00
VENISON ESCALOPE EU COOKED MEDIUM-RARE LINGONBERRIES CREAM SAUCE RED CABBAGE CHESTNUTS MIRZA APPLE BRUSSELS SPROUTS CURD SPAETZLE	42.00
VENISON ENTRECÔTE EU BLACK CURRANT JUS VARIETY OF CARROTS HAZELNUT CROQUETTES	48.00

FISH

PAN-FRIED SEA BASS FILLET ES RIESLING FOAM SAVOY CABBAGE CONFIT POTATO SLICES	44.00
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VEGETARIAN

«FOREST WALK» MIRZA APPLE LINGONBERRIES RED CABBAGE CHESTNUTS SWEET AND SOUR PUMPKIN BRUSSELS SPROUTS WILD MUSHROOM SAUCE CURD SPAETZLE	29.00
TRUFFLE RAVIOLI FROM BURGDORF  GRANA PADANO FOAM FIGS FRIED ONIONS TRUFFLE OIL	22.00 32.00
TODAY'S SPECIAL UPON REQUEST 	26.50

OUR CLASSICS

VEAL CORDON BLEU KALTBACH GRUYÈRE CHEESE HAM AUTUMN VEGETABLES FRENCH FRIES	48.00
BREADED PORK ESCALOPE AUTUMN VEGETABLES FRENCH FRIES	29.00
VALAIS PERCH CRISPERS TARTAR SAUCE AUTUMN VEGETABLES BOILED POTATOES	43.00
BEEF ENTRECÔTE IN A COPPERPAN BONE AGED	180 g 52.00
DO IT YOURSELF AT THE TABLE	300 g 72.00
CAFÉ DE PARIS AUTUMN VEGETABLES BABY ROAST POTATOES	
BEEF TATAR	110 g 24.50
VEGETABLE PICKLES TOAST	220 g 38.00
CHOICE OF PREPARATION: MILD SPICY HOT SERVED WITH FRENCH FRIES	+5.50
COLOURFUL MIXED SALAD WITH EGG	31.00
DRESSING OF YOUR CHOICE CAFÉ DE PARIS CHICKEN BREAST	

FROM THE VILLAGE CHEESE DAIRY

GOAT CHEESE CRÈME BRÛLÉE  17.00
 PLUM CHUTNEY | PINE NUTS

DESSERT

CAFÉ GOURMAND  9.50
 CAFÉ CRÈME OR ESPRESSO | SWEET SEDUCTION

KAISERSCHMARRN  14.50
 HONEY PLUMS | AMARETTO ICE CREAM

TARTE TATIN  14.50
 NUT CARAMEL | CHAI ICE CREAM

COUPE NESSELRODE  13.50
 VERMICELLES | EMMENTAL MERINGUE | WHIPPED CREAM
 VANILLA ICE CREAM

VERMICELLES  10.00
 EMMENTAL MERINGUE | WHIPPED CREAM

HOMEMADE ICE CREAM / SORBET PER SCOOP 5.00

CHAI ICE CREAM 

AMARETTO ICE CREAM 

QUINCE SORBET 

PEAR & WILLIAMS SORBET 

VEGETARIAN DISHES ARE MARKED WITH  AND VEGAN DISHES WITH .

UPON REQUEST, WE ARE ALSO HAPPY TO PREPARE SELECTED DISHES FOR YOU IN A VEGAN VERSION.

FOR INFORMATION IN **ALLERGENS** IN THE INDIVIDUAL DISHES, OUR STAFF WILL BE HAPPY TO ASSIST YOU.

ORIGIN: UNLESS OTHERWISE STATED, WE SERVE **SWISS MEAT AND SWISS BAKED GOODS**.

VENISON: EU / NZ

OUR PRICES ARE STATED IN **CHF AND INCLUDE STATUTORY VAT**.