

STARTERS

Green Salad	6.50 -
Mixed Salad <i>Small or Large portion</i>	9. -/16.50 -
"Le Pâté en Croute", homemade <i>with Deer and Wild boar meat (Ibérique and France)</i>	19. -
Foie Gras (FR) <i>Quince and brioche bread by Schmid bakery</i>	25. -
Squash Soup <i>Whipped cream and squash oil</i>	14. -
Deer Tartar <i>Walnut oil and cheese "Tête de moine" AOP</i>	19.50 -
"L'Oeuf parfait", The perfect egg <i>Mushrooms and Wild game juice Alcala brother wild boar ham (+8.-)</i>	19.50 -
Alcala brothers wild boar ham (CH) <i>from Vaumarcus</i>	25. -



MAINS

Roe Deer Rib Steak (FR) <i>Spätzlis and Wild game garnish</i>	54. -
Wild boar Cheek (Ibérique) <i>of Alcala's brothers, Confit - Spätzlis and Wild game garnish</i>	39.50 -
Pigeon Filet (FR) <i>Spätzlis and Wild game garnish</i>	36. -
Pata Negra Pluma (Ibérique) <i>of Alcala's brothers, Spätzlis and Wild game garnish</i>	45. -
Wild boar Knuckle-end (Ibérique) <i>of Alcala's brothers, Confit, Spätzlis and Wild game garnish</i>	38.50 -
Deer Stew (Ibérique) <i>of Alcala's brothers, Spätzlis and Wild game garnish</i>	35. -
Fallow Deer tenderloin (DE) <i>Spätzlis and Wild game garnish</i>	45. -
The Zander fish (CH) <i>Red Wine Sauce, vegetables and smashed potatoes</i>	42. -
The Trout (CH) <i>Nantais butter sauce, vegetables and smashed potatoes</i>	36. -
Homemade Gnocchi with Morel mushrooms <i>Morels, and Creamy Parmesan Sauce</i>	42. -

LES CLASSIQUES

Cheese Fondue moitié/moitié <i>(minimum 2 persons) 200gr per person, potatoes +6.-</i>	25 pp. -
Charcuterie Board (CH) <i>Cured beef, salami, raw prosciutto, dry bacon</i>	22.50 -
Beef Tartar (CH) <i>with bread, salad and french fries / Small portion</i>	37. -/31. -
Simental Rib steak (CH) <i>Café de Paris butter, french fries and vegetables</i>	44. -
Neuchâtel Sausage IGP (CH) <i>From Perroud butcher, baked in the oven with pastry and mustard with salad</i>	34.50 -

CHEESE AND DESERTS

4 cheeses selection (Maison Sterchi from Neuchâtel)	16. -
Val de Ruz Honey <i>Honey financier, honey cream and yogurt ice cream</i>	15. -
Autumn Freshness <i>Savoie sponge cake, spiced foam and pear sorbet</i>	13. -
Chestnut-Chocolate Fondant <i>Quince sorbet</i>	15. -
Chestnut Pavlova <i>Meringue, whipped double cream and chestnut</i>	15. -
"Crème brûlée" <i>with Larusée absinthe</i>	12. -
Sweet pastries variety	13. -
Homemade Ice creams and Sorbets <i>Vanilla, Chocolat, Chestnut, Coffee</i> <i>Lemon, Pear, Quince</i> <i>Whipped cream 2.-</i>	4.50 - the scoop

Dear Customer,
If you have allergies or intolerances, we are happy to tell you what ingredients
are in our dishes.
Please note that any changes to the dishes may cost extra.