



## Flavors of Autumn



### Starters

CHF

**Lamb's lettuce** with bacon, mushrooms & croutons

16.00

**Pumpkin soup** with amaretto and whipped cream \*

11.50

### Game dishes

**Vension cutlet on cognac cream sauce**  
spätzli, red cabbage and chestnuts

44.00

**Vension tenderloin strips with porcini sauce**  
crispy butter rösti and cranberry apple

45.00

**Ravioli filled with venison stew**  
Cognac cream sauce and cranberry apple

29.50



### Wine Recommendation

**Poppone IGT 2022**  
Antonutti, Italia

CHF 77 / 0.7 l bottle



At lunchtime & for dinner you can select from **the entire menu !**  
Between 2 pm and 6 pm you can order all dishes marked with a **red star \***



# Autumn Menu

## Starters & Soups

CHF

|                                                  |               |
|--------------------------------------------------|---------------|
| <b>Mixed salad *</b>                             | 13.00         |
| <b>Green Salad *</b>                             | 11.00         |
| <b>Beefsteak Tartar *</b>                        | 22.00 / 35.50 |
| on your choice with cognac, calvados or whisky   | +3.50         |
| Egg yolk                                         | +3.50         |
| French fries                                     | +6.50         |
| <b>Consommé Celestine</b> with sliced pancakes * | 11.00         |

## Meat

|                                                          |             |
|----------------------------------------------------------|-------------|
| <b>Veal liver</b> with apple calvados sauce *            | 38.00       |
| and crispy butter rösti                                  |             |
| <b>Winkelried pan</b>                                    | 39.50       |
| Pork fillets with porcini - cream sauce & cheese spätzli |             |
| <b>Fillet of Black Angus beef</b> with spicy peppersauce | 200 g 49.50 |
| seasonal vegetables and tagliatelle                      |             |

---

## For 2 or more people:

|                                             |       |          |
|---------------------------------------------|-------|----------|
| <b>Chateaubriand</b> with spicy peppersauce | 450 g | pp 52.00 |
| french fries and seasonal vegetables        |       |          |

---



# Autumn Menu

## Fish

CHF

**Fried whitefish fillet** «Vierwaldstätter-Art» 39.50  
with capers, tomatoes, boiled potatoes and seasonal vegetables

**Fried pike-perch fillet** with sliced apples and nuts 37.50  
Saffron risotto and seasonal vegetables

**Crispy fried pike knusperli** with boiled potatoes \* 35.50  
and homemade tartar sauce

## Vegetarian

**Autumn platter with Spätzli** 29.50  
Red cabbage, chestnuts, seasonal vegetables, and cranberry apple  
additionnal porcini mushroom sauce +3.50

**Homemade gnocchi** on a pumpkin cream sauce \* 29.50  
with grapes and nuts

## Snacks

**Winkelried plate** \* 27.50  
50 g smoked Black Forest Ham / 50 g Engelberger dry- aged sausage  
50 g. Parmesan cheese Grana Padano



CHF

|                                                          |       |
|----------------------------------------------------------|-------|
| <b>Caramelköpfl *</b>                                    | 8.90  |
| <b>Tiramisù *</b>                                        | 9.90  |
| <b>Panna Cotta with mango *</b>                          | 9.90  |
| <b>Plum Cake *</b>                                       | 7.50  |
| <b>Vermicelli, with meringues and cream *</b>            | 13.50 |
| <b>Oven fresh apple strudel with vanilla ice cream *</b> | 12.80 |
| Portion of whipped cream                                 | 1.60  |
| <b>Coupe Nesselrode *</b>                                | 13.50 |
| vanilla ice cream, vermicelli, meringues and cream       |       |

### Declaration

Please do not hesitate to ask our staff about ingredients in our dishes that may trigger any allergies or intolerances

### Origin of the products used

|            |                           |         |             |
|------------|---------------------------|---------|-------------|
| Deer       | Austria                   | Venison | Austria     |
| Beef       | Switzerland, Argentina    | Pork    | Switzerland |
| Veal       | Switzerland               |         |             |
| Pike perch | Estonia                   | Perch   | Germany     |
| Whitefish  | Switzerland, Lake Lucerne |         |             |