

Autumn card

Venison carpaccio with Porcini Mushroom Vol-au-Vent	22.50
Pumpkin-Chestnut Cream Soup	10.50 / 16.50
Autumn Salad with Figs, Chanterelles, Walnuts and Caramelized Goat Cheese	12.50 / 18.50
Cocoa Ravioli filled with Venison in Game Sauce	26.50
Homemade Mushroom-Chestnut Ravioli in Sage Butter with Sautéed Chanterelles	24.00
Wild Boar Cheeks in Their Own Jus with Wild side dishes	38.50
Grilled Venison Entrecôte with Game Sauce, Porcini Mushrooms and Wild side dishes	42.50
Braised Venison with Stockalper Gin and Wild side dishes	36.50
Roast Venison from Valais with Wild Berry Sauce and Wild side dishes	40.50

Wild side dishes:

Caramelized chestnuts, braised red cabbage, Spätzle, pears in red wine, lingonberry jam

LA TERRAZZA

