

// Winter menu

Paté de la Campagne
with red cabbage - pear- salad
and caramelized walnuts

Braised veal cheeks with kale,
homemade pappardelle noodles
and brussels sprout leaves

Apple crumble cake with salted caramel,
apple compote and sour cream ice cream

3 course // 52

// Spielweg menu

Terrine of goose liver
with chocolate "fleur de sel" and brioche

Roasted wild black pudding with grilled scallop,
mashed potatoes, spinach and horseradish foam

Medium roasted back and braised haunch
of local deer with black salsify,
thyme semolina dumplings and prunes

Dacquoise chocolate slice with sour cherry compote
and sour cherry sorbet

Homemade Spielweg cheese from our cheese dairy

4-course // 82

5- course with cheese // 87

// Starters

Lukewarm served smoked salmon trout with colorful beetroot vegetables, mashed beetroots,
wheat and lamb's lettuce // 17,50

Roasted breast of wild duck glazed with teriyaki, pumpkin, maroons and lamb's lettuce // 16,50

Paté de la Campagne with red cabbage - pear- salad and caramelized walnuts // 14,50

Crunchy pork belly, cooked 18h by 75° with Asian cabbage salad, sweet potatoes and peanuts // 15

Terrine of goose liver with chocolate "fleur de sel", quinces glee black nuts and brioche // 22

Wild Boar Dim Sum filled with root vegetables, chick peas, lemon grass, soy sauce // 14,50

Roasted and gratinated marrowbone of local beef with roasted sur dough bread,
"fleur de sel" and small salad // 14,50

// Vegetarian starters

Salad of red cabbage and rye sourdough bread with slices of peach,
walnuts and black nut chutney // 14,50

Smoked and baked tofu with Asian cabbage salad, sweet potatoes and peanut // 13

// Soups

Soup of the day (always vegetarian) // 7

Local clear broth with sliced crêpes // 8

Tom Kha Gai soup (Asian chicken coconut soup) with venison filet,
coriander and chili oil from Sabines chili tree // 16

// Spielweg Classic Mains

Trout filets "miller style" with spinach and steamed potatoes // 24

Sauté from sweetbreads and kidney with mixed vegetables,
thin noodles and Pommery-mustard sauce // 26

"Wiener Schnitzel" from back of wild boar with hazelnut crumbing,
savoy cabbage and carrot vegetables, Spätzle and cold stirred cranberries // 28,50

Roasted wild black pudding with grilled scallop,
mashed potatoes, spinach and horseradish foam // 31

// Main courses

On skin roasted Skrei-loin (winter cod) with tomato artichoke chickpea ragout, ducca, celery parsley salad, gnocchi and mint yogurt // 36

Fried plaice filet with fresh cheese ravioli, cauliflower mash, roasted cauliflower and peas and ginger foam // 28

Braised veal cheeks in tomato sugo with kale, homemade pappardelle noodles and brussels sprouts leaves // 28

Medium roasted back and braised haunch of local deer with black salsify, thyme semolina dumplings and prunes // 37

Red Thai curry with roasted wild boar filet, Pak Choi, mini corn, swiss chard, sugar snaps, jasmine rice, fresh cilantro and mint // 34

Local poulard served in 2 courses:

- 1- roasted breast with grilled shrimps, sage, broccoli, crustacean foam
- 2- pho with Wan-Tan of the haunch, cilantro and mint // 45

// Vegetarian mains

Mashed potatoes with tomato artichoke chickpea ragout, ducca, celery parsley salad and poached egg// 23,50

Vegan (without the egg) // 21,50

Ricotta ravioli with roasted cauliflower, cauliflower mash and peas ginger foam // 26,50

Red Thai vegetable curry with Pak Choi, mini corn, swiss chard, sugar snaps, jasmine rice, fresh cilantro and mint // 23

// Dessert menu

1 Scoop of Fox Lady Gin tonic sorbet // 4

1 Scoop homemade sorbet // 3,50
raspberry / cassis / strawberry / passion fruit / quince / mango

1 scoop homemade ice cream // 3,50
vanilla / 80% Valrhona chocolate / sour cream / cinnamon blossom

1 scoop homemade sorbet/ ice cream with liquor (gin/ vodka / rum) // 8,50

Three kind of our own quince - Parfait, Espuma and sorbet with apple and quince compote and baked crumble // 12

Dacquoise chocolate slice with sour cherry compote and sour cherry sorbet // 14

Apple crumble cake with salted caramel, apple compote and sour cream ice cream// 13

Cured cheese dumplings with preserved rum fruits, vanilla foam and cinnamon blossom ice cream // 13

Any of these desserts in a small portion // 8.50

// Cheese from our own dairy

Homemade alpine cheese, Munster cheese and ricotta- fresh cheese // 8.50

13 month aged alpine cheese shaved or in one piece with walnut oil // 9.50

24 month aged alpine in one piece // 15