

# FALL-FEELINGS AT HOFGARTEN

*Fresh, local and surprising. Be inspired by our culinary offer and feel the joy of market fresh diversity, which is brought to you by our Chef Mathias Loosli and his crew..*

## *Starters and salads*

1/2 1/1

Colorful fall salad with hazelnut dressing,  
celery-julienne, dried cranberries and roasted nuts 12.50

Lettuce salad with French dressing  
with fresh figs, bacon strips and croutons 16.50

Onsen egg with mashed parsnip,  
mustard caviar and Shiso cress and chervil oil 14.50

Beetroot carpaccio with fried scallops,  
pickled pumpkin, miso mayonnaise and walnuts 24.50

## *Classics*

Beef tartar from a local butcher,  
served with small salad, toast and butter 29.50 39.50

## *Soups*

Soup of the day, please ask your waiter 10.50

Pumpkin-coconut soup with pumpkin seed oil 12.50

Turnip cabbage cream soup with organic salted ham 13.50

## *Vegetarian*

1/2 1/1

Creamy polenta from Ticino,  
with braised Hokkaido pumpkin, lamb`s lettuce and yogurt sauce 28.50

	1/2	1/1
Saffron risotto with Dallenwil goat's cheese, caramelized walnuts and Shiso cress	23.50	29.50
“Hubertus plate” Puff pastry with mushrooms, red cabbage, brussels sprouts, glazed chestnuts and homemade Spätzli		29.50
Very thin Ravioli filled with ricotta cheese, Hazelnuts butter, pumpkin cubes and Chervil oil	27.00	37.00

## *Meat / Poultry*

Viennese veal goulash with sour cream, creamy Ticino polenta and glazed thyme beans		41.00
Pink roasted rack of lamb with red wine jus with baked potato gnocchi and ratatouille		44.00
Sliced deer with cranberry sauce, served with homemade Spätzli, brussels sprouts and red cabbage	39.00	46.00
Deer entrecôte with port wine jus, saffron risotto and braised pumpkin	37.00	43.00

## *Fish / Seafood*

Rainbow trout fillet from Römerswil with pumpkin seed oil, homemade tagliatelle and parsnip mousseline		38.50
Fried pikeperch fillet with miso mayonnaise, Venere rice and sautéed savoy cabbage	33.00	39.00

Declaration:

Veal= CH	Rainbow trout fillet = CH
Vension = CH/Graubünden	Scallops= JAP
Lamb = IR	Pikeperch = EST

Please ask our staff in case of any food intolerance.