

## Wine & Dine

### Nüsslisalat

Karamellisierte Zwiebel & Haselnuss-Crumble  
Kartoffel-Vinaigrette

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### Fleischvogel

Bauernspeck, Herbstpilze, Karottensalat & Kartoffelstock

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### Mascarpone-Crème

Geröstete Pflaumen & Mohn

## Weinbegleitung

### Venezia Giulia

Volpe Pasini - DOC Friuli  
Pinot Grigio

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### Paco Garcia

Crianza DOCa Rioja  
Tempranillo, Garnacha

CHF 98.00 inklusive Wasser, Kaffee & Tee

Zusatzglas Weisswein CHF 10.00

Zusatzglas Rotwein CHF 12.00

## Wine & Dine

### Lamb's Lettuce

Caramelized Onion, Hazelnut Crumble & Potato Vinaigrette

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### «Veal Bird»

Farmer's Bacon, Autumn Mushrooms, Carrot Salad & mashed Potatoes

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### Mascarpone Cream

Roasted Plums & Poppy Seeds

## Wine Pairing

### Venezia Giulia

Volpe Pasini - DOC Friuli  
Pinot Grigio

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### Paco Garcia

Crianza DOCa Rioja  
Tempranillo, Garnacha

CHF 98.00 including Water, Coffee & Tea

Additional Glass of white Wine – CHF 10.00

Additional Glass of red Wine – CHF 12.00