

„TOTALLY GOOSY & WILD GAMES“

at **R**estaurant **E**xtrablatt

STARTER

CHF

GLAZED, SMOKED WILD DUCK BREAST

*WITH GRAIN SALAD, RED BEETS, RED WINE SHALLOT, VINEGAR PLUM,
QUINCE-HONEY GEL, AND ZIGER CHEESE-NUT PRALINE*

32,50

WARM QUAIL BREAST

*WITH PORT WINE GLAZE, PUMPKIN PURÉE, ZUCCHINI-APPLE TARTAR, FRISÉE,
PUMPKIN SEED CRUNCH, BEECH, MUSHROOMS, AND MICROGREENS*

28,50

SOUP

CREAMY SOUP OF PORCINI MUSHROOMS & CHESTNUT

WITH BRUSSELS SPROUT LEAVES, VANILLA, COFFEE, AND POTATO STRAW

16,50

ESSENCE OF FARM GOOSE

WITH MISO, ROOT VEGETABLE PEARLS, DUMPLINGS, AND GINGER

16,50

MAIN COURSES

CRISPY, PINK ROASTED FARM DUCK BREAST

*WITH ORANGE JUS, APPLE RED CABBAGE, STUFFED MINI ROAST APPLE, AND
BOHEMIAN DUMPLING SOUFFLÉ*

38,50

CONFIT GOOSE LEG

*WITH MUGWORT JUS, GLAZED CHESTNUTS, CREAMY ROOT VEGETABLES,
POTATO-APPLE MASH, AND RHEINTAL PEAR GEL AND CHIP*

46,50

JUICY PHEASANT BREAST

*ON CHAMPAGNE-SAUERKRAUT WITH GLAZED WHITE TURNIPS,
BACON-BREADCRUMBS, POTATO SNOW AND BLACK WALNUT*

42,00

STUFFED, BLACK-FEATHERED GUINEA FOWL BREAST

*WITH WHITE WINE BEURRE BLANC, ROASTED HOKKAIDO PUMPKIN PURÉE
WITH CINNAMON, MINI CARROTS, AND POMME PONT NEUF*

44,50

DEAR GUESTS,

UPON REQUEST AND WITH ADVANCE NOTICE, WE ARE HAPPY TO PREPARE A WHOLE FARM GOOSE,
CARVED AT THE TABLE WITH TRADITIONAL SIDES FOR 6 PEOPLE.

PRICE PER PERSON: 52,00 CHF

FOR FURTHER QUESTIONS, OUR SERVICE TEAM IS HAPPY TO ASSIST YOU.

LOOKING FOR THE PERFECT PRESENT? HOW ABOUT A HOTEL- OR RESTAURANT VOUCHER?



About ingredients in our dishes that may cause allergies or intolerances,
our staff will be happy to provide information upon request.

Prices in CHF, including VAT.
Executive Chef Markus Lindner