



Indian Summer 2011

Compose individually your menu, you can change, add or skip a course.

We will provide advice for you

Indian Summer I

CHF 88

Colourful marked salad with seasonal marinated mushrooms and fried back of venison served with figs-pear vinaigrette

CHF 19

Parsnip Cappuccino and sausage „vaudoise“ served with leech vegetable

CHF 12

Roasted back of irish pasture lamb with spicy mustard gravy served with “au gratin potatoes” and ratatouille provençal with thyme

CHF 43

Tiramisu of immeresed plumbs of port wine with hot wine punch, diced “Läckerli” and cinnamon ice cream

CHF 14

Indian Summer II

CHF 113

Variety of smoked and sautéed breast of „Barberie“ duck served with a sweet-sour salad of stewed Puy-Lentils and glazed apples with fig vinaigrette

CHF 19

Creamy Curry-Pumpkin-Soup served with skewed Tandoori-Chicken on lemon grass and mango chutney

CHF 14



Restaurant

Filet of pike perch topped on roasted marinated vegetables
served with herb-, „beurre blanc“
CHF 21

Filet of veal on spicy mushroom-bacon goulash with capsicum
served with Acquerello-risotto, refined with raw milk Vacherin
and Vincotto gravy
CHF 45

Warm almond paste flan served on compote of sour cherry with
a hint of Amaretto and sour cream ice cream
CHF 14

Indian Summer III
CHF 127

Mariage of smoked deer ham and deer medaillon served with
marinated Vincotto-Red Cabbage Salad on nuts-sherry vinaigrette and
cranberry-horseradish
CHF 21

Glazed duck liver in foam of sunchoke with celery
CHF 22

Baby lobster topped on creamy leek with mustard patatli and pesto-
gnocchi
CHF 25

US Fillet of Beef with red wine vegetables served with a bouquet
from the marked and truffeld sweet mashed potatoes
CHF 45

Varieties of black and white chocolate
mousse, warm tartlet, and apricot salad served with sour cream ice



cream and white chocolate sauce
CHF 14

Indian Summer IV
CHF 138

Tartar, marinated fillet and sauted steak of salmon trout served with
crunchy rösti und mustard-dill dip
CHF 22

Cappuccino of carrots and ginger with carpaccio of smoked lamb
CHF 15

Saltimbocca of turbot with sage wrapped in smoked ham topped on
truffeld creamy sauerkraut
CHF 27

Roasted tender fillet of deer with port wine–scallots served with quark
pizokel, Bresaola and balsamico-red cabbage
CHF 51

Selection of raw cow milk cheese specialities with dried fruite
chutney
CHF 9

Light Grand-Marnier-Flan topped on marinated apricots in maracuja
soup and passion fruit sorbet
CHF 14

Bitte beachten Sie unsere Mindestvorlauffrist von drei
Arbeitstagen

Kleingedrucktes...



ASCOT

Restaurant

Herkunft falls nicht anders deklariert: Rindfleisch: USA (kann mit Hormonen, Antibiotika und /
oder antimikrobiellen Leistungsförderern erzeugt worden sein); Kalb: Schweiz; Lamm:
Neuseeland; Geflügel: Schweiz.
Alle Preise inkl. MwSt.