

The season

In this part of the menu card
we create our seasonal menus,
depending on the market offer

Our chef **Jean Luc Boutilly**
loves to inspire you with his creations

Soups of the season

- Daily soup** 11.50
Daily fresh cooked
„as long as it's available”
- Consommé de chasseur** 14.00
Homemade game broth with sherry,
served with root vegetables and stuffed Raviolini

Starters of the season

- Terrine de Canard à l'Orange** 22.00
Homemade duck tureen, refined with Portwine and pistachios,
served with a pumpkin salad, refined with oranges,
served with toast and butter
- Autumn salad „French style“** 19.00
Seasonal leaf salads with honey-mustard dressing,
served with lukewarm, French goat cheese
and slices of wild boar ham

Main courses of the season

- Entrecote de Sanglier „Jamaika“** 48.00
Tender fried Entrecôte of wild boar
served on pumpkin cubes with pineapples, green pepper
and cranberries, refined with orange liqueur,
served with Jasmine rice 
- Filet de Boeuf „St. Petersburg“** 47.00
Fried stripes of beef fillet with an intensive paprika sauce
with stripes of bell pepper, pickled cucumber, mushrooms
and pearl onions, refined with Wodka,
served with homemade Butter spaetzle 
- Tranche de Saumon à l'Alsacienne** 43.00
Fried salmon steak served on pickled cabbage,
garnished with fried bacon, served with a creamy saffron sauce
and parsley-potatoes 
- Pumpkin ravioli „Jägerstübli“** 33.00
Pumpkin ravioli with a fresh cheese sauce,
refined with herbs, garnished with grapes,
cranberries and pear slices 

Today's suggestion
Please ask us for the today's suggestion



All dishes with this sign can be ordered
in small versions (Reduction of CHF 6.00 / dish, starters CHF 3.00)

Game in the Waid

On this page our chef **Jean-Luc Boutilly** enchants you with our autumn game creations

Civet de Chevreuil „St Hubert“

Homemade venison ragout with pickled onions, bacon and bread croutons, served with red cabbage, butter spaetzle, glazed chestnuts and poached pear with cranberries

37.50


Escalopes de Chevreuil „Grand Veneur“

In butter fried escalopes of venison with an creamy game sauce, refined with Grand Marnier, served with homemade red cabbage, butter spaetzle, glazed chestnuts and poached pear with cranberries

47.50


Emincé de Chevreuil „Die Waid“

In butter fried slices of venison with a creamy game sauce, garnished with chestnuts, grapes, cranberries, wood mushrooms, served with homemade butter spaetzle

44.00


Le délice du Braconnier

Homemade game sausage served on pickled cabbage with fried slices of bacon and homemade butter hash brown, served with an intensive onion sauce

34.90


Salade „du Chasseur“

In butter fried slices of venison with wood mushrooms, grapes and cranberries, served on lamb's lettuce with honey-mustard dressing, garnished with walnuts and pear

35.00


Symphonie d Automnes

Homemade butter spaetzle with fried wood mushrooms, served with red cabbage, glazed chestnuts and poached pear with cranberries

(If you prefer: Served with a creamy game sauce)

35.00




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The classics


Our classic dishes
are popular in our restaurant since years
„Never change a famous dish“

Soups classic

Carrot-mango soup	14.50
Creamy soup of carrots and mango, refined with Asian spices, served with a fried giant shirmp	
Tomato cream soup	13.50
with Mozzarella pearls and Gin	
Soupe de Potiron	14.00
Homemade pumpkin cream soup with honey and ginger, garnished with roasted pumpkin seeds	

Starters classic

Goat fresh cheese tureen	17.50
Tureen of fresh goat cheese in the pepper- nut shell, garnished with salad with balsamic dressing	
Beef carpaccio (Swiss)	21.00
with lemon-pepper marinade, garnished with rocket and parmesan cheese	
	Main course 35.00
Crostini	
with goat cheese, truffle oil and olives	10.00
with a fried ragout of tiger prawns and chorizo	12.00
with a tartar of dried tomatoes	10.00
with garlic and walnut	10.00
Crostini plate	19.80
4 different crostini with tartar of dried tomatoes, garlic, with a ragout of tiger prawns and chorizo, fresh goat cheese with olives and truffle oil, garnished with thinly sliced Parma ham	
Lamb's lettuce	
with chopped egg	13.50
with fried bacon	14.50
with fried bacon and hacked egg	16.50
Leaf salad	12.00
Seasonal and colourful leaf salads	
Mixed Waid salad	15.30
Seasonal colourful mixed salad , with feta cheese, fresh fruits and grains	
Our dressings	
French, Italian, honey-mustard or balsamic dressing	

 All starters with this sign
can be ordered as a EXTRA-small portion.
(Deduction CHF 3.00 per portion)

Main courses

classic

Sliced veal „Zurich style“	43.50
Tender sliced veal (Switzerland) in a creamy mushroom sauce, flavoured with cognac, served with golden butter hash browns	
Sliced veal liver „Winzer Art“	42.00
Tender fried veal liver with a Grappa sauce with red onions, grapes, cranberries, bacon and apple slices, served with hash browns	
Cordon Bleu of veal	46.00
Breaded veal escalope (Switzerland) filled with much Gruyere cheese and cooked ham, served with French fries and seasonal vegetables	
Lamb filets „Sydney“	45.50
Tender lamb fillet (New Zealand) gratinated with a herb crust, with an intensive Port wine sauce, served with Alsatian potato cake and our seasonal vegetables	
Cubes of monk fish „Ammerschwihr“	43.00
Fried cubes of monk fish with pearl onions, mushrooms, carrots and bacon, with an intensive Pinot Noir sauce, refined with Aceto Balsamico, served with butter spaetzle	
Homemade pumpkin-potato stew „Creole Style“	33.00
with a coconut sauce with spring onions, chilli, refined with Exotic spices, garnished with deep fried banana in a almond mantle	

Barbecue

Grilled corn poulard (France)		
with one breast	110 Gram	28.00
with two breasts	220 Gram	36.00
Grilled cutlet of pork (Switzerland)	350 Gram	38.00
Tender and juicy		
Grilled, tender beef fillet (Irish Foyle)	200 Gram	59.50
Black angus grilled beef-Entrecôte (Irish)	250 Gram	56.00
Grilled steak of salmon (Scotland)	200 Gram	39.50

Served with:

Homemade herb butter
or
creamy green-pepper sauce
or
Liquid chilli-garlic butter with red onions

One side dish of your choice

Basmati rice, Parmesan risotto, French fries,
hash browns, Tagliatelle, Alsatian potato cake, butter spaetzle
seasonal vegetables or seasonal salads

Additional side dish: Fr. 8.90

Additional seasonal vegetables or salads Fr. 9.80



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Cold Dishes

Classics

Rich mixed salads with egg	23.50
Salmon variation „Edinburgh“ Smoked Scottish salmon and a slice of hot smoked salmon served with a small salad bouquet, horse radish cream and mustard- dill dip with honey. Served with toast and butterr	28.00
Main course	38.00
Cold plate (220 Gram) From 2 pm Zurich smoked ham in a pepper coat, farmer bacon in a herb mantle, smoked Swiss sausage and air dried beef, served with mountain cheese (depending on the market offer) garnished with onions, pickled cucumber and tomato slice	36.50
Salad of boiled beef Boiled beef salad with Pennette, red onions, tomatoes and boiled egg with a honey-mustard dressing, garnished with white chicory	26.00
Cheese plate „Swiss Mountain“ (150 Gram) From 2 pm A variation of different Swiss cheese (depending on the market offer) with plum-cranberry chutney	27.00
Beef tartar „Die Waid“ Served with a bouquet of seasonal salads. As desired: mild or spicy. with crispy brioche toast and butter	35.00
Smaller portion of Tatar	22.00
Sausage salad garnished (with mixed salads)	24.50
Sausage salad without mixed salad	18.50
Sausage-cheese salad garnished (with mixed salads)	24.50
Sausage- cheese salad without mixed salad	18.50
Tuna salad garnished (with mixed salads)	24.50
Tuna salad without mixed salad	18.50
Sandwich with salami, cheese or ham	10.00
Sandwich with air dried beef	12.00



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