

Culinary start tot he evening...

Homemade dried meat

CHF 23.00

with salsiz, pumpkin chutney and pickled porcini mushrooms

Soups

Roasted Pumpkin cream soup

CHF 16.00

with fried venison strips

Swwet potato-corn soup

CHF 15.00

with fried chicken ailerons

Appetizers

Leaf lettuce salad

CHF 12.50

with vegetable strips

Mixed salad

CHF 14.50

salad bouquet with marinated vegetable

Leaf lettuce salad

CHF 17.50

with crispy fish

Nut salad

CHF 19.50

with fried veal liver strips

Hand-cut beef fillet tartare

CHF 28.00

with homemade garlic bread

Venison carpaccio

CHF 21.00

with parmesan and cranberries

Giant prawns in garlic-chili oil


CHF 28.00

with homemade garlic bread

Traditional Falkenburg dishes...

Homemade Veal-meatloaf served with pumpkin mashed potatoes and vegetables	CHF 34.00
Chicken Cordon-bleu (filled with salsiccia and pecorino) served with French fries and vegetables	CHF 39.00
Spicy sliced veal with red curry sauce with paprika, courgettes, carrots, peas and potatoes	CHF 44.00
Pig's head cheek braised in Merlot with truffle duchesse and vegetables	CHF 39.00

From the creative Falkenburg kitchen

Pulled lamb shoulder duels with lamb chops in thyme breading served with baked potato cubes	CHF 47.00
Beef fillet medaillon served on a hot stone with vegetables, herb butter and side dish of your choice	CHF 54.00
Deer pepper  served with wild vegetables and spaetzli	CHF 36.00
Wild boar cordon bleu (stuffed with wild boar ham and tilsiter) served with sweet potato fries, vegetables and banana chutney	CHF 46.00
Saddle of venison served on hot stone with red cabbage, brussels sprouts, chestnuts and spaetzli	CHF 56.00

From the waters

Whole fried trout stuffed with prawns on lime risotto	CHF 48.00
Gilthead bream in the variation carousel (fried, pickled, tatar and carpaccio) with stuffed caccavalles	CHF 46.00

Vegetarian and vegan dishes

Vegetarian autumn plate with mushroom	CHF 34.00
Vegan autumn roulade served on lukewarm red cabbage salad	CHF 38.00
Oven-baked, spicy marinated Hokaido pumpkin served on its puree and raw marinated Brussels sprout leaves	CHF 31.00

Salad bowls

also available with mixed salad (price +3.-CHF)

- with Chicken Cordon-bleu	CHF 31.00
- with wild boar cordon bleu	CHF 38.00
- with chicken Ailerions	CHF 36.00
- with whole freid trout stuffed with crevette farce	CHF 34.00
- with beef fillet medaillon	CHF 44.00

Chicken:	Switzerland/Frifag
Veal:	Switzerland
Lamb:	Australia
Pork meat:	Switzerland
Beef fillet::	Argentina
Beef:	Switzerland

Tap water service:	3 dl	CHF 2.00
	5 dl	CHF 3.00

All prices are in Swiss francs including 7.7 % VAT