



AUTUMN MENU

WITH REGIONAL GAME MEAT

SOUPS

SOUP OF THE DAY 9

 **PARSNIP PUMPKIN SOUP** 12
refined with pear and vanilla, served with kale chips

CHESTNUT SPINACH SOUP 13
with a hint of tonka bean and a meat skewer

vegan preparation with roasted walnuts

SALADS

 **LAMB'S LETTUCHE** 13
with grapes and fried chanterelles
in an autumnal cinnamon dressing

COLOURFUL AUTUMN SALAD 12
with dates wrapped in wild boar cured ham
with cranberry dressing


vegan preparation with dates wrapped in zucchini

 **SEASONAL GREEN SALAD** 10.5

 **SEASONAL MIXED SALAD** 12.5

STARTERS

VENISON TATAR REFINED WITH GIN 22
garnished with a salad bouquet and served with toast and butter

 **KOHLRABI PARSNIP TATAR** 19
refined with apple and chervil, served with toast and butter

MAIN COURSES

VEGETARIAN / VEGAN

-  **HOMEMADE SPINACH PUMPKIN STRUDEL** 33
with almond crème fraîche, chia and fried chanterelles
on red cabbage-pepper sauce

-  **CREAMY FERRON RISOTTO** VEGETARIEN OR VEGAN 30
refined with grapes, pumpkin, kale, dates and rosemary

-  **GNOCCHI ON CURRY FOAM** 31
served with pumpkin cubes, chestnuts, spinach
and shepherd's feta cheese

-  **FIG HONEY RAVIOLI** 30
with goat cheese sauce, colorful herb stalk and roasted walnuts

-  **GAME SIDE DISHES** 31
tumeric spaetzli, red cabbage, chestnuts, Brussels sprouts and chanterelles

Enjoy our homemade pasta. A product prepared at our in.house food manufacture, headquart are located at Tinamo AG in Aarau0.







MEAT

PEPPERED VENISON STEAK	38
refined with cinnamon and chocolate turmeric spaetzli, red cabbage, chestnuts and Brussels sprouts	
SAUTÉED VENISON STRIPS	39
in pear-cognac cream sauce with a hint of vanilla turmeric spaetzli, red cabbage, chestnuts and Brussels sprouts	
VENISON SCHNITZEL	43
with sautéed chanterelles, on cranberry jus with gin turmeric spaetzli, red cabbage, chestnuts and Brussels sprouts	
PORK TENDERLOIN	37
with stewed dried prunes wrapped in bacon jus and potatoe gnocchi	
ROASTED RACKS OF LAMB	43
with thyme crust, fig honey Ravioli and saffron sauce with chervil	
ROTER TURM SPAGHETTI	33
with beef cubes, chorizo salami and mushrooms on a light tomato cream sauce	

FISCH

SWISS SALMON TROUT FILLET WITH SAFFRON-CHERVIL SAUCE	40
served on Risotto with grapes, pumpkin, spinach, dates and rosemary	

DESSERT

	CHESTNUT PUMPKIN MOUSSE with plump compote	12
	CRANBERRY CINNAMON CRUMBLE with plump sorbet	13
	VERMICELLES with hazelnut ice cream	12 +3
	WHITE ICE CREAM COFFEE whipped white coffee ice cream and cream	11 with cherry brandy + 2
	THE CLASSIC FROM DENMARK Bourbon vanilla with warm chocolate sauce and cream	12
	ROTER TURM Plump compote, hazelnut ice cream, wild berry coulis and cream	12
	PLUMP DAZE whipped plump sorbet sprayed with mirabelle plumb schnapps	13

ICE CREAM

Pistachio
Cinnamon
Hazelnut
Chestnut
Bourbon Vanille
White coffee
Fior di Latte with wild berry sorbet

Kugel 4.20
mit Rahm + 1.50

SORBET

Plum
Pear

Kugel 4.20
mit Rahm + 1.50

A RESTAURANT WITH A SOCIAL MISSION

The Roter Turm restaurant is a place for drinking and dining, and it also serves as a workplace and learning field for people with disabilities. Our sponsor is TRINAMO AG in Aarau. Our concept includes a balanced diet-diverse, seasonal and innovative.

SUPPLIERS

We buy our meat exclusively from the butcher Metzger Müller in Baden.

The hunting company Wasserschloss, Eichbrunne & Freienwil and Weissenstein supplies us with game meat.

Fish and crustaceans are supplied by Dyhrberg AG, Dörig & Brandl.

Jehle Gastro AG in Mellingen supplies us with fresh fruit and vegetables.

Our pasta variations and bread are produced in TRINAMO AG's food production facility in Aarau.

The risotto rice from Isola della Scala is supplied by Vini Sacripanti in Wettingen.

Our first-class ice cream is distributed by Giolito AG in Bern.

TURM IS A SLOW FOOD DONOR

Slow Food aims to counter fast food and to preserve local food traditions. Food is meant to be prepared in a way which respects the environment and our health. Manufacturers should receive a fair payment.

All our meat and fish originate from Switzerland, unless otherwise declared.

ALLERGIES / INTOLERANCES

Upon request, our staff are happy to inform you about ingredients that may cause allergies.

MEAT AND FISH DECLARATION

All our meat and fish originate from Switzerland, unless otherwise declared.

PRICES

All prices are in Swiss francs and including VAT