

AUTUMN 2017

Game Menu

CHF

Bite size grilled **Deer** with foie gras, apple and grape chutney and a Merlot red wine sauce 60
Supreme of **Willow Ptarmigan** glazed with Petite Arvine, and served with a pear
And plum chutney _____ 70

Young Grey Partridge and wild mushroom consommé served with toasted
Baguettes and Vino Santo _____ 60

Partridge fricassé with spring onions and flavoured with Alba white truffles _____ 90

Oven roasted **Woodcock** with shallots and a strong « Salmis » jus _____ 120

Scottish Grouse with red berries delicately flavoured with fruit vinegar _____ 90

Wild Duckling « à l'orange » with an apple and ginger verjus _____ 80

Roasted **Grouse from the Valais** in a « Grain Noble » wine sauce _____ (made to order)

Pyrenean Wild Pigeon flambéed and served with a wild mushroom fricassée _____ 85

Pan-Fried **Saddle of Roe Deer** with oregano and cranberries _____ 90

Medaillons of **Red Stag** served pink, with a tasty « poivrade » sauce _____ 90

Pan-fried fillets of **Alpine Goat** with wild fruits and flavoured with vinegar _____ 95

Oven grilled saddle of Wild Sheep from the Valais seasoned with green peppercorns _____ 110

Saddle of Hare with a Muscat sauce _____ 100

Royale Hare « Hôtel de Ville » style _____ 110

If you would like to create a “whole game menu”
please contact the Maître d’Hôtel

Our gaming comes from **Switzerland, France, Germany, Austria** and **Great-Britain**.
Some rare products might unfortunately not be available at all time.