

APPETIZERS

CHF

Homemade Game terrine with cranberry chutney

26.00

Celery Apple Salad | black walnut

Smoked venison loin, quail breast & Game sausage

25.00

Pineapple relish | Herb salas

SOUPS

“Bergüner“style Game soup

14.50

Venison salami | | vegetable strips Wirz | Bread croûtons

Pumpkin soup with Ginger

15.00

Lemon grass ice cream | Pumpkin seeds and oil

Porcini mushroom cream soup with Gin

15.00

Garlic Croutons

SALADS

Wild herb salad

18.50

Dried venison | Fig-Dressing

Autumn salad «Hunter style»

18.00

Forest mushrooms | Bacon cubes

Lamb's lettuce salad with bacon and egg

17.00

Mixed salad

13.50

GAME SPECIALITIES

CHF

Jugged venison „Thorenberg“

39.50

Classically prepared and served with traditional accompaniments

Venison Escalope „a la mode du chef“

47.00

Wild mushroom sauce and served with traditional accompaniments

Rosa fillet of venison with nut crust

56.00

Piquant honey sauce and served with traditional accompaniments

Game-Duo (Deer Fillet & Jugged)

48.00

served with traditional accompaniments

Stripes of Game meat

42.00

Game cream sauce | Spätzli | Brussels sprouts | Chestnuts

HOUSE SPECIALITIES

Game Platter „chez Max“

52.00

Medallion of venison, (male) venison escalope, wild hare fillet and quail breast
All prepared individually, accompanied by two sauces and served with traditional accompaniments

Venison loin „Maximo“ (Minimum of 2 persons)

72.00 per person.

With fresh mushrooms and a rich game cream sauce and fruits and served with traditional accompaniments.

Calf liver (it has so long it has)

43.00

Rösti | Onions

Traditional accompaniments:

Fruit, Brussels sprouts, chestnuts and braised red cabbage.

Choice of starch accompaniments:

Spätzli (dumplings),
Potato-Wasabi puree, Porcini risotto

***SMALL PORTIONS CHF 3 REDUCED**

VEGI - GAME DISHES

CHF

Pear-Cheese Ravioli Elderberrysauce Dried figs	30.00
Spätzli (dumplings) pan Vegetables Mushrooms Mountain cheese	28.50
Porcini mushroom risotto Vegetables	32.00
Autumn vegetable plate Red cabbage Brussels sprouts Chestnut Seasonal vegetables Spätzli	34.00

MAIN

Pike-perch fillet and king prawns Potato wasabi puree Cream sauerkraut	46.00
Beef entrecôte with shallot confit Red wine sauce Bread dumpling Seasonal vegetables	48.00
Sliced veal with cream sauce "Zurich style" Rösti Mixed vegetables	46.00
Pork cordon-bleu Thorenberg Gravy French fries Vegetable	42.00
Pork steak Pepper sauce Green pepper Noodles Vegetable	37.00
Bratwurst house recipe Onion sauce Rösti, French fries or pasta	26.50
Pork schnitzel breaded French fries	30.00
Fitness plate Veal schnitzel Salads	39.00
Fried Freshwater Perch Salads Tartar sauce	36.00

***SMALL PORTIONS CHF 3 REDUCED**

AUTUMN MENU - MAXIMO

Smoked venison loin, quail breast & Game sausage

Pineapple relish | Herb salas

Pumpkin soup with Ginger

Lemon grass ice cream | Pumpkin seeds and oil

Pike-perch fillet and king prawns

Potato wasabi puree | Cream sauerkraut

Rosa fillet of venison with nut crust

Homemade Spätzli | Red cabbage | Chestnuts

Parfait Glace Grand Marnier

3 courses	CHF 82.00
4 courses	CHF 97.00
5 courses	CHF 112.00