

AESCHER

VENISON SPECIALTIES



Venison pate 18.5
salad / pears

Pumpkin soup 8
starter
maincourse 13

Jugged deer 34
spaetzle (Swiss egg pasta)
red cabbage / chestnuts

Venison meatloaf 29
creamed mushroom sauce
spaetzle (Swiss egg pasta)
red cabbage / chestnuts

Deer-cheese-sausage 27
creamed mushroom sauce
spaetzle (Swiss egg pasta)
red cabbage / chestnuts

Spaetzle (Swiss egg pasta) 23
mushroom cream sauce
red cabbage / chestnuts

Apple sorbet 12
stewed blueberries
crumble / whipped cream

Wine recommendation

Trachten wine Pinot Noir (CH) 12.5%
Tobias Schmid 0.5 l 27

Sonnenuhr (CH) 13.5%
Appenzell winemakers GmbH 0.75 l 49