cuisine

Hermanseck

dinner menu

starters

roasted pumpkin cream soup with sea buckthorn ravioli
and hazelnut dust
Fr. 14.50

crispy leaf salad served in a bowl
garnished with vegetables and roasted seeds, served with house dressing
Fr. 15.00

venison carpaccio under pine smoke
with lingonberry-juniper emulsion, pickled pear and potato crunch
Fr. 24.50

our **beef-tatar** and the **ravioli**
we also revommend as starters

main course

porcini ravioli in a light fennel foam
refined with grapes and hazelnut
Fr. 23.50 / Fr. 34.50

braised celeriac in shiitake dashi
with roasted macadamia nuts, jerusalem artichoke and wood sorrel oil
Fr. 32.50

we offer a 5% discount on bills of Fr. 150.00 or more
when one combined bill per table is paid in cash.

spätzli with a creamy wild mushroom sauce
red cabbage, glazed chestnuts and lingonberry apple
Fr. 42.50

hermans tatar with egg yolk mayonnaise,
pickled vegetables and crispy bao bread
Fr. 25.50 / Fr. 38.50
with french fries as a side: add Fr. 5.00

involtini of guinea fowl breast filled with figs and cured venison ham
on smoked salsify cream with confit leek
Fr. 41.50

braised wild boar cheeks in rosemary jus
with ticino plum polenta and pointed cabbage
Fr. 38.50

deer ragout in a creamy wild mushroom sauce
with spätzli, red cabbage, glazed chestnuts and lingonberry apple
Fr. 44.50

entrecôte of young venison under a chestnut crust
with spätzli, red cabbage and lingonberry apple
Fr. 52.50

hermans wienerschnitzel with lukewarm potato and cucumber
salad, cranberries and horseradish
Fr. 46.50

dessert

cardamom pavlova with preserved black cherries
sorrel parfait and chestnut crumble
Fr. 15.50

chocolate cake with liquid center,
and a scoop of sour cream and tonka bean
ice cream with caramel fleur de sel
Fr. 15.00 / approx. 15 min.

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