



S O M M E R L U S T

In case of incompatibilities, please inform us.

Prices in Swiss Francs, 7.7% Tax included.

### OUR EVENTS 2019

<u>1 October to 17 November</u>	vention & wine at the Rhine
<u>Tue/Wed/Thu, 24–26 December</u>	christmas pleasure
<u>Tuesday, 31 December</u>	gala dinner & party

### OUR WINE RECOMMENDATIONS:

<i>White</i>	1 dl	7,5 dl
<b>Alsace 2017</b>	8.50	59.00
Pinot blanc, Pinot gris, Auxerrois, Pinot noir, Muscat, Riesling, AOC Alsace, Domaine Marcel Deiss, France		
<i>Red</i>	1 dl	7,5 dl
<b>Hedinger Ambition Cabernet Dorsa 2016</b>	9.00	62.00
Hedinger Weingut & Kellerei, Wilchingen, AOC		
<i>Red</i>	1 dl	7,5 dl
<b>Château Moulin Haut-Laroque 2008</b>	13.00	85.00
Cabernet Sauvignon, Cabernet Franc, Malbec, Merlot; Bordeaux, France		



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## VENISON & WINE AT THE RHINE

### **Quartet from pumpkin**

**Pumpkin, pumpkin seed oil, pumpkin seed crumble, pumpkin granulate**

*France:* Alsace 2017

Pinot blanc, Pinot gris, Auxerrois, Pinot noir, Muscat, Riesling, AOC Alsace, Domaine Marcel Deiss, or

*Schaffhausen:* CW Cuvée Weiss 2017

Riesling-Silvaner, Chardonnay, Seyval Blanc, GVS Weinkellerei, AOC Schaffhausen

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### **Pralines from game**

**Cherry sauce, beetroot chips, chanterelles**

*France:* Château Moulin Haut-Laroque 2008

Cabernet Sauvignon, Cabernet Franc, Malbec, Merlot, AC Bordeaux / Fronsac, or

*Schaffhausen:* Urgewächs Alte Rebe Pinot Noir, 2016

GVS Weinkellerei, AOC Schaffhausen

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### **Venison steak with elder juice, pumpkin balls, Porto figs, glazed chestnuts, apple chutney**

*France:* Sablet rouge Les deux Anges 2017

Grenache, Syrah, Carignan, AC, Domaine de Cabasse, Côtes du Rhône, or

*Schaffhausen:* Hedinger Ambition Cabernet Dorsa 2016

Hedinger Weingut & Kellerei, Wilchingen, AOC Schaffhausen

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### **Vermicelles Sommerlust**

**Tonka bean cream, butter caramel chestnuts, meringues**

*oder*

**Choice of cheeses, fruit bread, fig mustard**

*France:* Muscat de Beaumes de Venise 2017

AC, Domaine de Beaumalric, Rhône, or

*Schaffhausen:* Hedinger Pinot Noir Dessertwein

Hedinger Weingut & Kellerei, Wilchingen, AOC Schaffhausen

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3-courses menu with wine\*: 89.00

3-courses menu without wine: 69.00

4-courses menu with wine\*: 105.00

4-courses menu without wine: 79.00

\*one glass per course

### **SPECIAL**

#### **SADDLE OF VENISON FROM LOCAL SCHAFFHAUSEN HUNTING AS 2-COURSES MENU**

(from 2 persons)

1. course with red cabbage and spaetzle
2. course fried pumpkin balls, Porto figs, glazed chestnuts, apple chutney

69.00 per person



SOMMERLUST

## VEGETABLE MENU

without any animal products

Potatoes, coriander leaves, pickled chanterelles, roasted mushrooms

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Trio of carrots

Carrot-coconut cream, pickled herbs, carrot chips, salty caramel

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Gnocchi made from pumpkin

Pumpkin cream, pumpkin chips, pickled vanilla pumpkin

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Pastinake Sous-Vide

White chocolate, parsley, granité

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- Starter 18.00
- II starter 18.00
- Main course 26.00/34.00
- Dessert 15.00
- Entire menu (4 courses) 79.00



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<b>STARTER</b>	Swiss Francs
Beef tartare, frozen mustard, capers, cucumber, egg, toast	25.00/33.00
Homemade goose liver terrine, pistachios, fig chutney, brioche toast	29.00
Crispy salad «Sommerlust», breadchips, puffed Quinoa, candied hazelnuts	14.50
Pumpkin soup, pumpkin seed oil, pumpkin seed crumbled, pumpkin granulate	15.00
<b>MAIN COURSE</b>	
<b>MEAT</b>	
Fillet of beef, topinambur, caramelized onions, teriyaki sauce	59.00
Delicate chicken breast, BBQ sauce, carrot ball, carrot cream, honey sauce	39.00
Venison steak with elder juice, Pumpkin balls, Porto figs, glazed chestnuts, apple chutney	48.00
Chateaubriand in the pan (from 2 persons)	65.00/person
Sauce cafe de paris, puree from topinambur, topinambur chips	
optional with bone marrow	+5.00
<b>FISH</b>	
Perch fillet, charcoal mayonnaise, apple chutney, topinambur	42.00
Pulpo from charcoal grill, chorizo, potatoes	25.00/33.00
<b>VEGETARIAN</b>	
Truffle explosion, ravioli, espuma, chive, truffles	28.00/36.00



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**DESSERT / CHEESE**

Parsnips sous-vide, white chocolate, parsley, granite	15.00
Vermicelles «Sommerlust», tonka bean cream, butter caramel chestnuts, meringues	16.00
Chocolate cigar «Sommerlust», whiskey, tobacco smoke, tonka bean icecream	16.00
Cheese variations, fruit bread, hard and soft cheese, fig mustard	18.00