

# Gourmet Menu

## Menu

cured Swiss river trout "Selection Belvédère"  
japanese flavors / peanut tofu / avocado and radish 38

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roasted pumpkin  
mushrooms / curry veluté / smoked goat cheese 34

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fillet of swiss pike perch  
miso-beurre blanc / cabagge / citrus fruits 42 / 59

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roasted deer loin  
parsley / braised celery / pear brioche 68

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chestnut tarte  
fig gelée / braised apple / anise cress 20

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## Tasting Menu

cured Swiss river trout "Selection Belvédère"  
japanese flavors / peanut tofu / avocado and radish 38

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roasted pumpkin  
mushrooms / curry veluté / smoked goat cheese 34

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fillet of swiss pike perch  
miso-beurre blanc / cabagge / citrus fruits 42 / 59

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crispy organic pig belly from Stans  
chestnuts / onions / orange 59

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roasted deer loin  
parsley / braised celery / pear brioche 68

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warm "Stanserfladen" cheese  
forest honey / mountain potatoes / black walnuts 24

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chestnut tarte  
fig gelée / braised apple / anise cress 20

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