



Autumn menu

15th September to 1st November 2020

Hotel-Restaurant Sonnenberg, Kriens

Declaration of origin

We obtain our products whenever possible from farmers on the Sonnenberg or regional suppliers and we only use Swiss meat.

Our fish come from sustainable European fisheries.

If you have any questions about allergens (gluten, egg, milk, soya, etc.) in our dishes, please contact our restaurant manager. We will be happy to inform you.

Milk products & ice cream: Emmi, Lucerne

Eggs: Family Bachmann, Malters

Deer: Hunting association Sonnenberg, Kriens

Fish: Switzerland

All prices are in Swiss Francs (CHF) including VAT.

Autumnal wine recommendation

White wines

Johanniter, 2018

Organic winery Sonnenberg, Kriens, Switzerland

Grape: Johanniter

8 per dl

52 per 7.5dl

Cuvée Kaiserin, 2019

Kaiserspan Weinbau, Gelfingen, Switzerland

Grapes: Riesling-Sylvaner, Pinot Noir

7.50 per dl

50 per 7.5dl



Red wines

Noblesse Vin de Pays Suisse, 2017

Le Petit Château, Môtier, Three Lakes Region, Switzerland

Grapes: Merlot, Cabernet Franc, Cabernet Sauvignon

8.60 per dl

60 per 7.5dl

Pinot Noir «Nouveau Salquenen», 2018

Adrian Mahier, Salgesch, Valais, Switzerland

Grape: Pinot Noir

7 per dl

46 per 7.5dl

Cuvée Sonnenberg – our house wine, 2017

Charles Rolaz, Vaud, Switzerland

Grapes: Cabernet Sauvignon, Merlot, Gamaret, Garanoir

7 per dl

49 per 7.5dl

Tasting menu

Let our team surprise you!

Tasting menu in three courses

74

64 vegetarian

Starters

Colorful leaf salad

with a homemade rosemary pear focaccia

10

Mixed salad

with a homemade rosemary pear focaccia

14

Autumn salad

Variation of leaf salads with an oregano apple vinaigrette and roasted walnuts, grapes and dried venison sausage

18

15 without sausage



Pumpkin cream soup

with pumpkin seeds, its oil and a rosemary pear focaccia

14

Pappardelle with grape fig sauce,
with roasted boletus and radicchio

18 starter portion

Venison from Sonnenberg

Our autumn greets with venison from the local and adjoining forest, hunted exclusively by the hunting association Sonnenberg, Kriens.

Venison escalope with Porto cranberry cream sauce

45

Jugged venison with hunter's set

36

Sliced venison with cream boletus sauce

43

Hunter's bratwurst with red wine shallot sauce

26

Saddle of venison with Porto cranberry cream sauce

carved at the table, without filet

available from 2 persons on advance order

54 per person

As a side dish we serve with every venison dish homemade butter spätzli, red cabbage, Brussels sprouts and chestnuts.

Autumn dishes for vegetarians

Autumn plate

Pastry filled with pumpkin mushroom cream sauce, in addition homemade butter spätzli, red cabbage, Brussels sprouts, chestnuts and a spicy pumpkin apple chutney

32

Pappardelle with grape fig sauce,
with roasted boletus and radicchio

27



Fried Sempacher whitefish fillets with cranberry cream sauce
with mashed sweet potatoes and sautéed savoy cabbage

32

You don't like vension nor fish?

Please ask for alternatives.

Sweet temptations

Strudel with caramelized pear

with vanilla ice cream (preparation time approx. 20 minutes)

16

Meringue

with whipped cream

8

Vermicelles

with meringue and whipped cream

10

+2 «Nesselrode» with vermicelles and vanilla ice cream (small)

+4 «Nesselrode» with vermicelles and vanilla ice cream (large)

Sugar dough tartlet

filled with cinnamon cream and red wine pears, served with a hazelnut parfait

18

Homemade cakes

Plum crumble

Pecan nut caramel cake

8

+1.50 whipped cream

Ice cream & sorbets from Emmi

Ice cream: vanilla*, strawberry, chocolate brownies, coconut, caramel, caffè croccante, hazelnut caramel croccante, tiramisù or pistachio

* also available lactose and gluten free

Sorbets: plum, berry chocolate or mango passion fruit

3.80 per scoop

+1.50 whipped cream or chocolate sauce or Ovomaltine crunchy sauce