



# Autumn menu

**15<sup>th</sup> September to 1<sup>st</sup> 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

## **Château Neuf-du-Pape AOC, 2016**

**Domaine Roger Sabon, Valais, Switzerland**

Grapes: Syrah, Mourvedre, Cinsault

8.50 per dl

65 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