



Autumn Specials



'Wild auf Wild' und Bündner Spezialitäten im This and This

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| AS1 | Hirschpfeffer (venison stew)
Serviert mit hausgemachten Spätzli, Rotkraut, Marroni, Silberzwiebeln und Preiselbeer-Konfitüre
Seasoned in a red wine sauce for 5 days, served with homemade Swiss style noodles, red cabbage, chestnut, pickled onion and cranberry chutney | 790 |
| AS2 | Hirschmedallions (venison steak)
Filet vom Hirsch an einer feinen Portweinsauce, serviert mit hausgemachten Spätzli, Rotkraut, Marroni und Preiselbeer-Konfitüre
Fillet of venison in a delicious port wine sauce served with homemade Swiss style noodles, red cabbage, chestnut and cranberry chutney | 790 |
| AS3 | Wildschwein Ragout (Wild boar ragout)
Serviert an einer rassigen Rotweinsauce mit Pappardelle Nudeln und Rotkraut
Served with a (little) spicy red wine sauce with pappardelle pasta and red cabbage | 590 |
| AS4 | Capuns
Das traditionelle Bündner Gericht mit hausgemachte Spätzliteig-Füllung und Landjäger, eingewickelt in Kuang Tung Blätter an feiner Gruyère-Crèmesauce
The traditional Graubünden dish with homemade filling and Swiss sausage, wrapped in Kuang Toong leaves with a delicious Gruyère cheese cream sauce | 540 |
| AS5 | Pizzoccheri con verdura (vegetarian)
Ein tradionelles Gericht aus dem Puschlav, zubereitet mit Pappardelle Nudeln, Gruyère und Parmesan Käse, Kartoffeln und Gemüse
A traditional dish from the Poschiavo region of Graubünden, prepared with pappardelle pasta, Gruyère and Parmesan cheese, potatoes and vegetables | 490 |

Our Autumn Specials are available throughout the month of October. As supply might be limited we suggest you to check <https://www.thisandthis.one> or call us at 063 213 3736 to verify availability.

*All prices are in Thai Baht and subject to 7% VAT. Other taxes and contribution to our salaries are included.
Please consider a small additional gratuity to express your satisfaction with our services and our staff.*