

Our autumn specials



Escargots

490/790

6 or 12 Escargots a la Bourguignonne - imported from France

Morel risotto

590

Our risotto served with morel mushrooms and green asparagus

Pork medallions with morel cream sauce

790

Served with Swiss style or fettucine noodles, Brussels sprout and cranberry chutney

Ostrich fillet

890

Served with all autumn side dishes*

Venison stew



990

Venison seasoned in red wine for 3 days, served with pickled onions and all autumn side dishes*

Elk tomahawk steak



1290

The tender tomahawk (bone-in ribeye) steak from the elk with all autumn side dishes*

Venison tenderloin



1690

The most tender part of the young roe deer (up to 450g per loin for 2 persons) with all autumn side dishes* - this dish can only be served for 2 persons, the price is per person

Vegetarian plate

590

All our autumn side dishes* served as a main dish

Swiss vermicelles dessert

390

Chestnut purée on crisp meringue topped with whipped cream, contains Swiss Kirsch liquor



Ostrich, venison and elk dishes are served with homemade Swiss style noodles, red cabbage, chestnut, Brussels sprout, pear and cranberry chutney.



All main dishes include a small serving of pumpkin soup



Meat origin: roe deer and elk from New Zealand / pork and ostrich from Thailand

All prices are in Thai Baht and subject to 7% VAT, service charge is not included.