

parkhuus

lunch menu

2 course 49

3 course 59

upfront

soup of the day

15

swiss leafes, pumpkin, nut bread croutons

16

duck breast ham, potato chips, herb cream,
belper knolle, babyleaf salad

22

swiss char, home-cured, mesclun, chanterelles,
fermented, gin, walnuts, red wine dressing, lemon jelly

25

main course

catch of the day

tp

venison stew from the jona forest, homemade spätzli,
red cabbage, bacon, champignons, croutons, parsley

46

tagliatelle, sage-butter sauce, young spinach,
swiss mushrooms, pumpkin, fermented, chives,
tomatoes, melted, sbrinz

34

swiss veal flank steak, charcoal-grilled, jus,
new potatoes, roasted, pumpkin, wood oven roasted, brussel sprouts

43

wine companion

glass white wine 1dl

2017 cuvee parkhuus, trotte löhningen, schaffhausen, switzerland

16

2016 antão vaz da pecequina branco, herdade da malhadinha nova, portugal

14

2015 bourgogne chardonnay, domaine francois carillon, burgundy, france

18

glass red wine 1dl

2016 syrah valais, cave des bernunes, valais, switzerland

17

2015 ehretstein pinot noir, weingut jürgen von der mark, baden, germany

16

2014 r serve de la comtesse, ch teau pichon longueville, pauillac, france

25

parkhuus

à la carte

local superfood bowl

quinoa from the eichhof, boiled, flax seeds, roasted, leek, root vegetables, beetroot, green beans, young spinach, grapes, tomatoes, confited, pumpkin and your choice of grilled swiss chicken suprême or local char fillet 39

fish

salmon on apple wood, medium-rare, wood oven roasted, sweet potato fries, glazed beetroot, walnut gremolata, honey-dill-mustard sauce 49

meat

from swiss meadows

farmer`s bratwurst from our butcher brönnimann, wood oven roasted, parkhuus mustard, hand-cut fries 29

veal chop, 400g, wood oven roasted, bread dumplings, creamy mushrooms, glazed kale, jus 78

limousin beef tenderloin, 190g, charcoal-grilled, onion relish, sweet potato mash, brussel sprouts, jus, potato chips 66

veal escalope, creamy forest mushrooms, fried potato dumplings, bacon brussel sprouts 56

butter: café de paris

warm sauces: red wine, mustard cream, pepper

something sweet

chestnut vermicelli, amarena cherries, gruyere double cream, vanilla ice cream 14

quince sherbet, confited elderflower, almond brittle 14

crumble of the day ice-cream, gruyere double cream 14