

# LUNCH

CHF

## SEASONAL MENU

Autumn salad with pumpkin  
dry sausage\*\*  
Gruyere and grape jam 16

Sautéed slices of beef  
with ceps  
Quinoa and Brussels sprouts 38

Chestnut mousse  
spiced kumquats  
and black currant meringue 15

Menu complete 49

KEY  
g for gluten free  
l for lactose free  
v for vegan available

\*HOF CREATION

\*\*HOF SUPPORT

Signature dish

Meat : Paulimetzg, Pasta: "Les délices de Barbara", Murten