

BOUTIQUE
HOTEL AUBERGE
LANGENTHAL

« The only way to get rid of temptation is to yield to it. »

Oscar Wilde

CHEF'S DAILY OFFER

We will be happy to advise you personally.

Very best regards

Kathrin Spillmann

Host

Andri Casanova

Host & Head chef

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MENU

Let us surprise you! We are pleased to show you a culinary selection.

4- cours menu CHF 112

5- cours menu CHF 126

Or as a vegetarian option

4- cours menu CHF 95

5- cours menu CHF 109

Additionally, you can select some cheese from our selection CHF 18

Wine pairing to our 4-course menu CHF 45

Wine pairing to our 5-course menu CHF 55

prices incl. 8.1% VAT in CHF

B O U T I Q U E
HOTEL AUBERGE
L A N G E N T H A L

STARTERS

TERRINE OF ARGOVIAN VENISON pumpkin chutney, pumpkin oil, salad	25
SOUP OF PARSLEY ROOT black trumpet, thyme, pine seeds	17
RAGOUT OF BOLETUS polenta, rosemary	26
LEAF SALAD seeds, house dressing	16
BREAST OF PARTRIGE beetroot, lingonberry, cinnamon	25

MAIN COURSES

CIVET OF SWISS WILD BOAR spätzli, red cabbage, chestnut, apple, lingonberry	42
RIB STEAK OF SWISS VENISON spätzli, red cabbage, chestnut, apple, lingonberry	53
SCHNITZEL OF SWISS DEER spätzli, red cabbage, chestnut, apple, lingonberry	52
STEAK OF SWISS VEAL parsley risotto, autumn vegetables	55
FILET OF SWISS SALMON saffron mashed potatoes, savoy cabbage, bacon	48
BAKED PUMPKIN kale, pear, barberry, cashew nuts	42

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DELICIOUS DESSERTS

TONKA BEAN CRÈME BRULÉE	17
poached Williams pear, pear sorbet	
VERMICELLES TARTLET	17
plum compote, cassis sorbet	
DARK CHOCOLATE CAKE	17
fig, sour cherries, hazelnut ice cream	
ICED COFFEE	11/16
with whipped cream	
DIFFERENT HOMEMADE ICE CREAM AND SORBET per scoop	6
with whipped cream	2
CHEESE SELECTION	up from 18
homemade fruit bread	

All prices incl. 8.1% VAT in CHF