



GASTHAUS TELL, ANDERMATT

STARTERS

MARROW BONE

ROASTED MARROW BONE WITH SEA SALT, PINK
PEPPER & LEMON SALSA

CHF 15.50

TELL SOUP

SEASONAL SOUP
ASK YOUR WAITER

CHF 13.50

GAME TERRINE

HOMEMADE

CHF 16.50

SALADS

LEAVY GREENS
MIXED

CHF 8.50

CHF 12.00

MAIN COURSES

WILD DUCK BREAST & PIE

SEARED WILD DUCK BREAST & WILD DUCK
BLUEBERRY PIE
SERVED WITH SAFFRON-HERB SPÄZLI &
BRUSSELS SPROUTS LEAVES

CHF 37.50

REH ENTRECÔTE WELLINGTON

ROE ENTRECÔTE WITH WILD MUSHROOM-DUXELLE
IN PUFFPASTRY
PORTWEINSAUCE
SERVED WITH BRUSSELS SPROUTS

CHF 41.50

SIEDFLEISCH

BEEF SLOWLY SIMMERED IN BROTH, SERVED WITH
TRADITIONAL HORSRADISH SIDES

CHF 27.50

BOBOTIE

CURRIED BEEF MINCE SPICED WITH HOMEMADE
APRICOT CHUTNEY. FINISHED WITH AN EGG WASH
& SERVED WITH YELLOW RICE AND RAISINS.

WILD MUSHROOM RAGOUT WITH BRAMATA

WITH WHITE CHEESY POLENTA

CHF 28.00

VEGAN VERSION IS AVAILABLE WITH RED LENTILS &
BUTTERNUT.

CHF 28.50

PASTA

HAUSGEMACHTE TAGLIATELLE MIT
BEEF RAGOUT CHF 26.50
TOMATO RAGOUT OR CHF 24.50
MUSHROOM RAGOUT CHF 26.50

BRAISED SHORT-RIB

BEEF SHORT-RIB MARINATED IN RED WINE &
SLOWLY BRAISED, SERVED WITH BRAMATA &
SAUTEED MUSHROOMS & BACON

CHF 33.50

DESSERT

VERMICELLI BAKLAVA

SERVED WITH CREAM & VANILLA ICE CREAM

CHF 12.50

HOT CAPE TIPSY PUDDING

WITH VANILLA CUSTARD

CHF 13.50

DON PIETRO

VANILLA ICE CREAM WITH
WHISKEY, KALUA OR AMARULA

CHF 12.50

MERINGUE

MERINGUE BOAT GARNISHED WITH SEASONAL
FRUITS

CHF 16.50

ASK ONE OF OUR STAFF FOR INFORMATION ABOUT INGREDIENTS
THAT COULD CAUSE ALLERGIES.