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 medaillons 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, morel cream sauce on demand

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.