Autumn time
at Krone Churwalden

Starters

Autumn salad (2/7) 14.50
with honey-mustard dressing
baked goats cheese, honey, thyme, fig and glazed walnut

Home-made pumpkin soup (8/10) 12.00
with ginger, candied pumpkin-seeds, chestnut foam and pumpkin seeds oil

Mains

Home-made deer ragout (1/4/9/10) 34.00
with home-made spätzle, brussel sprouts, home-made red cabbage, silver onion, bacon, croutons and pear with cranberries



Home-made wild boar patty (1/4/7/9/10/11) 29.50
with jus, home-made spätzle, brussel sprouts, home-made red cabbage and pear with cranberries

Venison-Entrecôte (1/4/10) 44.00
with jus, home-made spätzle, brussel sprouts, home-made red cabbage and pear with cranberries

Autumn without meat on a plate (1/4/7/10) 28.00
with mushroom cream sauce, home-made spätzle, brussel sprouts, home-made red cabbage and pear with cranberries

Dessert

Vermicelles (1/7/9) 13.50
with vanilla ice-cream, meringue and whipped cream

Wildmanufaktur Tamins GR

The meat for the wild boar patties is produced by «Wildmanufaktur» in Tamins GR. Gianni Parpan is a professional hunter with all of his heart and loves the countless quality products from our beautiful region.

wildmanufaktur.gr
natural wild products