

WELCOME TO S' PAUL RESTAURANT for dinner

SOUPS & STARTERS

STRONG BEEF SOUP WITH ROOT VEGETABLES

cliced pancakes | liver dumplings of the deer

6.8

with cheese dumplings 7.5

BEEF TATARE OF THE HIGHLAND BEEF

quail egg | pickled mushrooms | radish | Pommery mustard

24 big 28

BOUILLABAISSSE - FISH SOUP

scallop | fennel | semolina dumplings | char

19

HASHEEL DUMPLINGS OF THE DEER CALF

Braised cabbage | spice jus | puffed grams

16

BURRATINA

basil | colorful tomatoes | foccachia

19

COVER 5

MAIN DISHES

ROASTED CALF LIVER

smashed potatoes | black nut | bacon | fried onions

27

CATCH OF THE DAY FRIED IN BUCKWHEAT

Mushroom risotto | Sauce Beurre Blanc | radish

33

RIB EYE STEAK (250g)

Salad heart | patisson | jus | ajoli

49

PINK ROASTED DUCK BREAST

asparagus | potato | fig | stinging nettle

38

VEGETARIAN DISHES

HOMEMADE GNOCCHI

Mountain cheese foam | raspberry | spinach
24

CREAMY SAUCE WITH MUSHROOMS

Herb dumplings | quail egg | green salad
26

Homemade Agnolotti (Pasta)

cauliflower | nut butter foam | rowan berries
24

DESSERTS

CREME BRULÉE

with homemade Sorbet
13

CURD DUMPLINGS

with apricot roaster
14

CAKE WITH RASPBERRY; POPPY AND CURD with homemade sorbet
9.8

OUR GOURMET MENU

SUMMER PUMPKIN & PEPPER

Verjus | baked zucchini flower | Watermelon | sheperd's cheese

SALMON TROUT CEVICHE

yoghurt | garden cucumber | flax seeds | red onion

CARABINERO

peas | mint | hazelnut | vineyard peach

FOIE GRAS & DUCK

apricot | pine nuts | PX - Vinegar | poppy seeds - brioche

MOOSHIE WARM & COLD

Onion | mushrooms | grant | orange

AMARENA CHERRY

mascarpone | buckwheat | dark chocolate | buckwheat | tarragon

4 COURSE 118 | 5 COURSE 136 | 6 COURSE 158

If you would like to have pairing wine, please ask our staff. 😊