

## Specials



### Starters

Fresh Harty Irish Oyster 6 Pieces 610.-  
Served with shallots vinegar and fresh lemon

Grilled Fresh Porcini Mushrooms with Rocket Lettuce 410.-  
Served with balsamic-olive oil dressing, garlic and shaved parmesan

Chesa's Chicken Liver Mousse 410.-  
Served with shallot confit and toast

Avocado and Maguro Tartar 450.-  
Served with crème of balsamic

Assorted Cold Red Deer Meat and Salami Platter 460.-  
Served with pickles

Swiss Style Ox-Mouth Salad 380.-  
Tossed with vinaigrette dressing on organic greens

Mushroom Ravioli topped with Chanterelles 440.-  
On a white wine cream sauce

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### Main Courses

Pan-Fried Norwegian Salmon Fillet with Chanterelles 590.-  
Served with boiled potatoes and creamy spinach

Roe Deer Chops on Cranberry-Gravy Reduction 980.-  
With Brussels sprouts, red cabbage, spätzli

Grilled Wild Boar Sausage 560.-  
Served on peppercorn sauce with Brussels sprouts  
red cabbage & spätzli

Roasted Roe Deer Saddle min. 2 per. 45min.  
Per person 1,500.-  
With mushroom sauce, vegetables, poached pear,  
cranberry sauce & spätzli

Roe Deer Medallions on Mixed Mushroom Sauce 890.-  
With Brussels sprouts, red cabbage, spätzli poached pear  
and cranberry

Wild Red Deer Stew "Hirsch Pfeffer" 750.-  
Topped by walnuts ,bacon, mushrooms and served with "spätzli"

Grilled Wild Boar Tenderloin with Fresh Porcini 810.-  
Served with Brussels sprouts, red cabbage & spätzli

Swiss Farmers Style Pork Sausage 480.-  
on braised dried green beans and potatoes

Braised Australian Angus Beef Short Rib 750.-  
Served with mash potatoes and vegetables

Black Onyx Rib Eye (min. 2 Person)  
per person 200gr. 980.-  
Served with your choice of garnish and red wine reduction



*Government Tax & 10% Service Charge will be added*

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