

Restaurant
MOOSRANK
BIM WISI Pia & Wisi Jori-Böhi
Tel.: 041 711 18 85
Info@moosrank.ch
www.moosrank.ch
6340 Baar



Dienstag bis Samstag ab 10⁰⁰ geöffnet
since 1984 „topl“

Starter's

- Mixed Salad with dry Wild Boar Ham** (AT) Fr.19.50
- Mixed Salad with Elk Liver** (NZL) Fr.20.50
- „Autumn Salad“**
with mushrooms, pickled onions, bacon and croûtons
Fr.22.50
- Dried Wild Boar Ham** (AT)
with our house bread & Butter Fr. 18.50/Fr.28.00
- Homemade Terrine of Deer**
with Sauce Cumberland
and house bread (CH) Fr.22.50
- Consommé of Deer with Meat** Fr.12.50

inkl.7.7 % Vat

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Main Courses

Jugged Deer „Jägerart“ (AUT)
with Dumplings, Red Cabbage, Chestnut, Apple with Red Bilberries
Fr.39.00

Wild Boar Steak with green Peppersauce (HU)
with Dumplings, Red Cabbage, Chestnut, Apple with Red Bilberries
Fr.43.00

Elk Steak with a Creamy Ginsauce (HU/AT)
with Dumplings, Red Cabbage, Chestnut, Apple with Red Bilberries
Fr.47.00

Sliced Deer „Diana“ (AT/SLO)
with Dumplings, Red Cabbage, Chestnut, Apple with Red Bilberries
Fr.43.00

Deer Cutlet „St.Hubertus“ (AT/HU)
with Dumplings, Red Cabbage, Chestnut, Apple with Red Bilberries
Fr.47.00

Chamois Cutlet with Bacon and Mushroom (SLO)
with Dumplings, Red Cabbage, Chestnut, Apple with Red Bilberries
Fr.49.50

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Saddle of Deer „Baden-Baden“ (SLO/HU)

(minimum 2 Pers., env. 35 Min.)
with Dumplings, Red Cabbage, Chestnut, Brussel Sprouts,
Apple with Red Bilberries', Pineapple and Pear

Fr. 59.00/Person

Menu of Venison

Ab 2 Personen

Homemade Terrine of deer
House Bread and Butter

Consommé of venison
with Meat

Mixed Salad
with Dried Wild Boar Ham

Deer cutlet „St. Hubertus“
Dumplings
Red cabbage, chestnut
Apple with red bilberries

Marinated fruits with homemade Ice Cream

Fr. 77.00 / Person

inkl. 7.7 % Vat

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zum Dessert

Vermicelle		Fr. 11.00
Coupe Nesslerode		
home made Vanilla-Ice and vermicelle		Fr. 14.50
Marinated fruits		
With homemade Ice cream		Fr. 14.50

Digestiv

Mirabelle				
Etter, Zug	41%	2cl		Fr.10.00
Weichsel Kirsch (Cherry Brandy, an old specialty from Zug)				
Etter, Zug	43%	2cl		Fr.12.50
Red Williams				
Heiner, Oberwil/Zug	40%	2cl		Fr.13.50
Jeninser Marc 1999				
Schlegel Jenins	42%	2cl		Fr. 9.50
Vieille Pomme Royale				
Etter, Zug	30%	2cl		Fr. 8.50