

Starters

Venison Consommé with Partridge Ravioli

12 €

*Fancy Salad with Sherry Dressing and Pan Fried
Goat Cheese Medallions coated with Bacon*

12 €

*Our Homemade Marinated Salmon with a
Honey & Mustard Sauce and a Salad Bouquet*

15 €

*Smoked Wild Boar Ham with a Horseradish
Cream and Lamb's Lettuce Salad*

16 €

*Homemade Game Ravioli with
Creamy Mushrooms*

17 €

Main Courses

*Venison Ragout served with "Spätzle" and an
Apple stuffed with Cranberries*

24 €

*Pulled Wild Boar with a Cranberry Sauce,
Savoy Cabbage
and Pan Fried Bread Dumplings*

24 €

*Supreme of Guinea Fowl with a Chives Sauce,
Vegetables and Potatoes au Gratin*

25 €

*Fillet of Beef with a Pepper Corn Sauce,
Vegetables and Potatoes au Gratin*

29 €

*Red Deer Medallions with a Mushroom Sauce,
Vegetables and Potatoes au Gratin*

32 €

*Stone Bass Fillet with a White Wine Sauce,
Spinach and a Saffron Risotto*

27 €

Our Set Game Menu

Compliment of the Chef

★ ★ ★

*Smoked Wild Boar Ham with a Horseradish
Cream and Lamb's Lettuce Salad*

★ ★ ★

Venison Consommé with Partridge Ravioli

★ ★ ★

*Red Deer Loin with a Juniper Sauce,
Savoy Cabbage and Potatoes au Gratin*

★ ★ ★

*Light Blood Orange & Campari Mousse
with Pistachio Ice - Cream*

55 €

By Advance Order

Our Recommendation for min. 2 people

*Roast Saddle of Venison served with
a Juniper Sauce, Glazed Chestnuts,
Cranberries, Red Cabbage and "Spätzle"*

37 € p.P.

Our Red Wine Recommendation

2022 Pepe Mendoza Tinto

*Monastrell - Giró - Alicante Bouschet
DO Alicante*

0.75l

22 €