


GAME SPECIALITIES



Salads and starters

Autumn plate 	15.00
leaf salads apple fig nuts orange-fig-mustard dressing	
Slices of young deer ²	18.00
apple-pumpkin chutney salad bouquet	
Roe-deer terrine	19.00
Waldorf salad stewed plums brioche toast ¹	

Soups

Pumpkin cream soup 	13.00
caramelised almonds	

Vegetarian

Vegetarian autumn plate 	32.50
spaetzle brussel sprouts red cabbage mushrooms chestnuts apple with cranberries mushroom cream sauce	
Boletus ravioli 	31.00
sage butter spinach chestnuts parmesan	

Game Dishes

Jugged roe-deer ²	39.00
mushrooms pearl onions croutons	
Fillet of wild boar ⁴	39.00
Calvados cream sauce	
Venison entrecôte ²	44.00
shitake ginger butter sauce	
Roe-deer medallions ²	49.00
chanterelle sauce	

all game specialities are served with
spaetzle | brussels sprouts | red cabbage
chestnuts | poached apple with cranberries