

Game Specialities

Starters and Salads

Field salad with egg, bacon and bread croutons	12.50
Field salad with chicken liver, olive oil, walnuts and grapes	14.50
Game salad: salad in season with venison (roe deer), appel, orange and grapes	18.50
Autumn salad with warm mushrooms, bacon, onions, walnuts and parmesan	14.—
Pumpkin soup with diced bacon and cream	9.—
Game bruschetta with venison (roe deer) strips, mixed mushrooms and fruit	16.50

Main Dishes

Game ravioli with boletus mushrooms and cream sauce	23.50
Pot-stew master-hunter's style with rice, pumpkin, courgettes, mushrooms and fruit	24.50
Venison (deer) escalope with blueberry sauce, spaetzle, brussels sprouts and egg mushrooms	29.50
Sliced venison (roe deer) and mixed mushrooms with game cream sauce, spaetzle, grapes, chestnuts and mountain cranberries	33.—
Jugged venison (roe deer) master-hunter's style with champignons, bacon, red cabbage, pearl onions, grapes, pear filled with mountain cranberries and spaetzle	32.—
Venison entrecôte (deer) winegrower's style medium, with game cream sauce, garnished with grapes, chestnuts and pear filled with mountain cranberries, with brussels sprouts, red cabbage and spaetzle	39.—
Hare fillets with cognac cream sauce, pear, red cabbage and spaetzle	35.-
Pheasant breast fillet with blue-plum cream sauce, pear, grapes, chestnuts and spaetzle	27.—
Pizza hunter's style with sliced venison (roe deer), egg mushrooms and oregano	24.—
Pizza arugula with tomatoes, dried venison (deer) meat, garden rocket and parmesan	26.—
Spaetzle plate with red cabbage, chestnuts, grapes and pear filled with mountain cranberries	24.—

Sweets

Vermicelles (chestnut puree) on orange fillets	9.50
small	7.50
Coupe Nesselrode: vanilla ice-cream, meringue, vermicelles (chestnut puree)	11.50
Appel strudel with vanilla sauce	9.—
Cinnamon ice-cream with stewed blue plums	8.—
Panna cotta with berries	9.—

Wine Recommendation

Italy:	<i>Insoglio del Cinghiale, Toscana IGT</i>	1 dl	7.—
	<i>Ripasso Valpolicella DOC</i>	1 dl	6.—
Spain:	<i>Murviedro Reserva Valencia DO</i>	1 dl	6.-
Sauser	<i>(new, gassy, turbid wine drawn off during fermentation, pasteurized)</i>	1 dl	2.50