



Venison

Starters

Forest mushroom soup

12.50

Lamb's lettuce

with free range egg, bacon and bread croutons
18.50

Leaf salad

with sautéed mushrooms
14.50

Main dishes

Jugged venison «hunter style» (Austria)

with mushrooms, bacon, pearl onion and bread croutons
served with spaetzle, red cabbage and glazed chestnuts
41.00

Saddle of venison

with Calvados cream sauce, spaetzle, red cabbage
with chestnut, brussels sprouts and cranberry apple
49.00

Venison entrecôte

with homemade herb butter,
spaetzle, brussels sprouts and cranberry apple
46.00

Veggie autumn plate

with spaetzle, brussels sprouts, red cabbage with glazed
chestnuts and cranberry apple
35.00

Desserts

Plum sorbet with Vieille Prune

14.50

Homemade blueberry cream slice

15.50

Vermicelles

with meringues and whipped cream
13.00

Coupe Nesselrode

Vermicelles with meringues, vanilla ice cream
and whipped cream
15.00

Apricot hazelnut cake

9.00

Autumn special

Suuser

per dl 4.50