



# Venison

## Starters

### Forest mushroom soup

12.50

### Lamb's lettuce

with free range egg, bacon and bread croutons

18.50

### Leaf salad (V)

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 (V)

9.00

## Autumn special

### Suuser

per dl 4.50