



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

37.00

Saddle of venison

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

43.00

Venison entrecôte

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

41.00

Veggie autumn plate

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

32.00

Desserts

Plum sorbet

with Vieille Prune

14.50

Homemade blueberry cream slice

14.50

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 4.00