

## Our Set Game Menu

*Compliment of the Chef*

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*Smoked wild boar ham with creamy horseradish  
and lamb's lettuce salad*

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*Venison consommé with  
partridge ravioli*

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*Red deer loin with a mushroom sauce,  
vegetables and potatoes au gratin*

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*Blood orange & Campari froth with  
espresso ice - cream*

38 €

### *Our special recommendation for min. 2 persons*

*Saddle of Venison roast in the oven with  
juniper sauce, red cabbage, glazed chestnuts  
and "Spätzle"*

27 €

### *Our Red Wine Recommendation*

**2016 Manso**

100% Tempranillo

DO Ribera del Duero

0.75l 16 €

## Starters

*Venison consommé with partridge ravioli*

9 €

*Fancy salad with sherry dressing and pan fried  
goat cheese medallions with bacon*

9 €

*Smoked wild boar ham with creamy horseradish  
and lamb's lettuce salad*

11 €

*Scallops with balsamic lentils and beetroot*

12 €

*Pigeon terrine with foie gras and  
pumpkin chutney*

14 €

## Main Courses

*Tender braised venison ragout served with an  
apple stuffed with cranberries and "Spätzle"*

18 €

*Supreme of guinea fowl with a fine herbs jus,  
vegetables and potato gnocchi*

18 €

*Veal steak with a mushroom sauce,  
vegetables and potatoes au gratin*

21 €

*Fillet of Beef with a green pepper sauce,  
vegetables and potatoes au gratin*

21 €

*Roast leg of venison with a juniper sauce,  
Savoy cabbage and "Spätzle"*

22 €

*Red deer medallions with a mushroom sauce,  
vegetables and potatoes au gratin*

25 €

*Fillet of wild caught hake with a saffron  
sauce, spinach and risotto*

20 €