

Starters

Venison consommé with partridge ravioli

9 €

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

9 €

*Our homemade marinated salmon with a
honey & mustard sauce and lamb's lettuce salad*

10 €

Scallops with balsamic lentils and beetroot

12 €

*Pigeon terrine with foie gras, sweet wine aspic
and saffron brioche*

14 €

Main Courses

*Venison ragout with red cabbage and a
potato & savoy cabbage cookie*

17 €

*Duck breast with a orange & pepper sauce,
red cabbage and potatoes au gratin*

19 €

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

21 €

*Veal steak with a mushroom sauce,
vegetables and gnocchi*

21 €

*Roast red deer loin with a juniper sauce and
potato & Savoy cabbage cookies*

24 €

*Tuna burger with sesame, a wasabi cream
and avocado*

19 €

*Pan fried fish fillets with a beetroot sauce,
green asparagus and saffron risotto*

20 €