

Starters

Venison Consommé with Partridge Ravioli

10 €

Fancy Salad with Sherry Dressing and Pan Fried Goat Cheese Medallions coated with Bacon

12 €

Our Homemade Marinated Salmon with a Honey & Mustard Sauce and a Salad Bouquet

Smoked Wild Boar Ham with a Horseradish Cream and Lamb's Lettuce Salad

15 €

Pan Fried Scallops with Yellow Lentils 16€

Main Courses

Venison Ragout served with "Spätzle" and an Apple stuffed with Cranberries

22 €

Tender Braised Wild Boar Cheeks with Savoy Cabbage and Pan Fried Bread Dumplings

24 €

Duck Breast with an Orange & Pepper Sauce, served with red cabbage Potatoes au Gratin

25 €

Sliced Fillet of Beef in a Mushroom Sauce with Vegetables and Potatoes au Gratin

25 €

Fillet of Beef with a Pepper Corn Sauce, Vegetables and Potatoes au Gratin

27€

Loin of Atlantic Hake served with creamy Sauerkraut and Fine Herbs Potatoes

26 €

Pan Fried Monk Fish Medallions with a White Wine Sauce, Leek and Saffron Risotto