

### *Starters*

*Venison Consommé with Partridge Ravioli*

*12 €*

*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*

*15 €*

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

*16 €*

*Homemade Game Ravioli with  
Creamy Mushrooms*

*17 €*

### *Main Courses*

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

*24 €*

*Supreme of Guinea Fowl with a Chives Sauce,  
Vegetables and Potatoes au Gratin*

*25 €*

*Sliced Venison in a Mushroom Sauce with  
Vegetables and "Spätzle"*

*28 €*

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

*29 €*

*Red Deer Loin with a Juniper Sauce,  
Savoy Cabbage and Potatoes au Gratin*

*32 €*

*Stone Bass Fillet with a White Wine Sauce,  
Spinach and a Saffron Risotto*

*27 €*