

Venison dishes

For starters or in between

Wild boar in aspic sea buckthorn vinaigrette, carrots,
and chanterelle mushrooms
10.00

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Minced venison patties with red cabbage salad, wild
lingonberries, walnuts and grapes
9.00

ACGM

Clear venison broth with sherry, semolina dumplings,
carrots, peas and fresh thyme
7.50

ACGLO

Main dishes

Leg of roe deer medium done, with creamy lentils,
potato dumpling with crispy
crackling, Brussels sprout leaves,
thyme gravy 27.00

ACGLMO

Leg of wild hare in root vegetable sauce, with sliced
dumpling, lingonberry pear 21.00

ACGL

Filled roll of wild boar in mushroom - bacon - caper and
Dijon mustard sauce, with fresh pasta
25.00

ACGLMO

Duet of roe deer saddle of roe deer & ragout,
lingonberry & quark slice, sliced
dumpling 29.00

ACGLMO

Duet of deer saddle & braised, in red wine & root
vegetable sauce, rosemary gravy, fried
polenta, cabbage chips 31.00

ACGMO

With venison we recommend a glass of Blaufränkisch!