

Venison dishes

For starters or in between

Clear venison broth with Sherry 8.-
Semolina dumpling, carrots, peas, thyme

Dumpling filled with venison 12.-
with red cabbage salad, walnuts, grapes, plums

Fillet of roe deer, medium 18.-
*with truffled potato creme, cherries in port
and sweet Brussels sprout leaves*

Main dishes

Filled roll of wild boar a la chef 25.-
in Dijon mustard sauce, spinach & herb gnocchi

Duet of roe deer 36.-
*Saddle of roe deer, medium, and tagout in red wine sauce,
celeriac creme, chestnut dumplings, Brussels sprout leaves*

Leg of wild hare in root vegetable sauce 23.-
with fried sliced quark dumplings

With venison we recommend a glass of Blaufränkisch