

Our Menu from 12 to 14 & 17:30 till 21:00

| Soup's | <u> I Starters</u> |
|--------|--------------------|
| | |

| Wild boar aspic with a salad bouquet | € 12,00 |
|---|---------|
| Ceasar Salad Romaine lettuce, cherry tomatoes, parmesan, chicken breast strips, Ceasar Salad Sauce | € 14,50 |
| Hearty vegetable stew v_{egan} | € 6,50 |
| Pumpkin and ginger soup | € 7,50 |
| Beef goulash soup with fresh baguette | € 8,00 |
| Venison consommé with Flädle | € 6,00 |

<u> Main Course - Meat</u>

| Goulash from local wild boar, with fried mushrooms, cranberry jelly and home - made spaetzle | € 23,00 |
|--|---------|
| Lamb carree with cognac sauce with bacon beans and rosemary potatoes | € 26,00 |
| Pork fillet fried in one piece in a mushroom cream sauce with homemade knöpfle and vegetables | € 24,80 |
| Tenderly braised beef cheeks with gravy with seasonal vegetables and dauphine potatoes | € 24.80 |
| Rump steak with herb butter with French fries OR side salad | € 28.00 |



Main Course - Fish

| Fried local trout from the nearby river - Wisper, in one piece served with new potatoes and marinated leaf salad | € 24,00 |
|---|---------|
| Salmon chop with white wine sauce with chard and vegetable rice | € 25,00 |
| Black halibut in a lobster sauce with sugar snap peas and saffron risotto | € 26,80 |

<u> Main Course - Vegetarian</u>

| Hearty vegetable stew in a large soup bowl | € 10,50 |
|---|---------|
| Mediterranean vegetable noodles View | € 14,00 |
| Fresh chanterelles with salad VEGAN | € 14,50 |
| Pumkin risotto | |
| Fresh chanterelles with potatoes hash brown | € 17,50 |
| Dessert | |
| | |
| Bayleys Panna Cotta with fruits | € 7,50 |
| Chocolate cake with sorbet | € 7,50 |
| Créme Brûlee, served with a cup of espresso | € 8,50 |

Fine selection of cheese with fig mustard and fresh baguette \notin 13,00

General information about the Menu

Our prices include service charges and the current statutory value added tax.

In the event of intolerances or allergies, our service staff will be happy to advise you on the ingredients!

- (1) With preservative
- (2) with flavour enhancer
 - (3) with dye
 - (4) contains phosphate

| Snack Menu | JAGDSCHLOSS | |
|---|---------------------------------|--|
| from 11 am till kitchen closing | $\star \star \star \star \star$ | |
| Hearty vegetable stew | € 6,50 | |
| Classic Spundekäs with pretzel | € 7,50 | |
| Beef goulash soup with fresh baguette | € 8,00 | |
| Home - made quiche – updated daily & fresh from the oven | € 7,50 | |
| Baked Potatoes with fresh herbal quark and according to your taste : | € 8,50 | |
| + hearty roastbeef + fried chanterelles | € 8,00 € 5,00 | |
| Hearty sandwich with optional | | |
| – Chicken breast | € 11,50 | |
| – Roastbeef | € 12,50 | |
| – mixed vegetables | € 9,50 | |
| Fine selection of cheese with fig mustard and fresh baguette | € 13,00 | |
| Goulash from local wild boar,, | | |
| with fried mushrooms, cranberry jelly and home - made spaetzle | € 23,00 | |
| Mixed cup of ice cream with cream ^{1,2,4} | € 5,80 | |
| Vanilla, chocolate, strawberry – without cream | € 5,00 | |
| Last but not least : | | |
| Iced chocolate with cream / Iced coffee with cream | € 6,80 | |
| Créme Brûlee, served with a cup of espresso | € 8,50 | |

Chocolate cake with sorbet

Last but not least :

€ 7,50

All day, daily updated selection of cakes – your waiter will be happy to advise you

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In the event of intolerances or allergies, our service staff will be happy to advise you on the ingredients (1) With preservative (2) with flavour enhancer (4) with dye (5) contains phosphate