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## APPETIZERS

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### Roast Deer

venison sirloin, horseradish, beetroot, bread

50g **6,90€**

### Duck pate

duck liver, cranberries, bread

100g **5,50€**

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## VENISON SPECIALTIES

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### Venison goulash

red wine, root vegetables, plum jam, red onion,  
homemade dumplings

160g/160g **9,90€**

### Wild boar

roasted beetroot, horseradish sauce, potato  
pancake

160g/200g **14,90€**

### Deer

venison sirloin, oak, risotto, white wine,  
parmesan

160g/200g **17,80€**

### Roe deer

sloe wine, rosehip sauce, hazelnuts,  
homemade potato croquettes

160g/160g **18,90€**

### Deer burger

bun, deer shoulder, salad, tomato, bacon,  
cheddar, BBQ, mayo, egg

200g/200g **10,90€**



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## SOUPS

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### Pheasant broth

homemade noodles, root vegetables, meat

0,30l **3,50€**

### Sour potato soup

potatoes, mushrooms, eggs, dill

0,30l **3,90€**

### Farmer's garlic soup

ham, cheese, garlic, croutons

0,30l **3,50€**

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## FIT MEALS

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### Pappardelle aglio olio

homemade pasta, olive oil, garlic, chilli

350g **9,50€**

### Shepherd's salad

smoked cheese, lettuce, hazelnuts,  
cranberries, apple

350g **9,90€**

### Cesar salad

chicken breast, bacon, romaine lettuce, cherry  
tomatoes, croutons, caesar dressing

350g **11,50€**

### Meat rucola salad

sirloin sirloin, rucola, parmesan,  
honey-mustard dressing

350g **13,90€**

### Mushroom risotto

mushrooms, white wine, butter, broth,  
parmesan

400g **11,90€**

### Salmon

lemon butter, grilled vegetables

200g/200g **18,90€**

## TRADITIONAL MEALS

### Potato dumplings

sheep cheese with roasted bacon and spring onion

350g **8,50€**

with sauerkraut and roasted bacon

400g **7,50€**

### Fried schnitzel / Fried cheese

pork / chicken or cheese, butter potatoes

160g/200g **10,90€**

## KID'S MENU

### Chicken slice / schnitzel / cheese

home fries, fruit compote / salad

80g/100g/50g **5,90€**

### Salmon "fish fingers"

fried salmon pieces, butter potatoes

80g/100g **7,90€**

### Pancakes

with nutella, whipped cream and fruit

160g **4,50€**

## SNACKS

100g	<b>Steak Tartare</b>	<b>11,90€</b>
	6 pieces of toast, garlic	
200g	<b>Home deer sausage</b>	<b>6,50€</b>
	mustard, horseradish, bread	
250g	<b>Traditional region cheese</b>	<b>6,90€</b>
50g	<b>Roasted almonds</b>	<b>2,90€</b>

The weight of the food is stated in the raw state. Half portions are charged 75% of the price of the meal. The ala carte menu is for groups of up to 12 persons.

## STEAKS

200g

<b>Deer sirloin</b>	<b>19,90€</b>
<b>Beef sirloin</b>	<b>18,50€</b>
<b>Duck breast</b>	<b>12,50€</b>
<b>Pork sirloin</b>	<b>9,50€</b>
<b>Chicken breast</b>	<b>8,50€</b>

**Sauces** 80g **2,50€**

- with goose liver and mushrooms
- vegetables ragu with bacon and egg
- barbecue
- creamy mushrooms

## SIDE DISHES

200g

<b>Potatoes</b>	<b>2,50€</b>
boiled / baked / home fries	
<b>Potato pancake / croquettes</b>	<b>2,80€</b>
<b>Steamed rice</b>	<b>2,20€</b>
<b>Butter dumplings</b>	<b>2,20€</b>
<b>Stewed / grilled vegetables</b>	<b>3,90€</b>
<b>Fresh vegetable salad /</b>	<b>3,50€</b>
carrot / cucumber / tomato	

## DESERTS

### Blueberry homemade pasty

potato dough, blueberries, poppy, butter

120g **5,90€**

### Chocolate "lava" cake

chocolate, raspberries, ice cream

120g **4,90€**

### Pancakes with mascarpone cream

mascarpone, maple syrup, nuts

200g **5,90€**

Allergen menu on request from the staff.  
Food preparation takes 25 minutes.  
Prices are valid from 1. 8. 2022