#### APPETIZERS

#### **Roast Deer**

venison sirloin, horseradish, beetroot, bread

50g **6,90€** 

# **Duck** pate

duck liver, cranberries, bread

100g **5,50€** 

### Steak tartare

beef, garlic, bread

100g **13,50€** 

#### VENISON SPECIALTIES —

## Venison goulash

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

160g/160g **12,50€** 

## Wild boar

roasted beetroot, horseradish sauce, potato pancake

160g/200g **16,50€** 

## Deer

venison sirloin, oak, risotto, white wine, parmesan

160g/200g **18,90€** 

## Roe deer

sloe wine, rosehip sauce, hazelnuts, homemade potato croquettes

160g/160g **19,50€** 

## Deer burger

bun, deer shoulder, salad, tomato, bacon, cheddar, BBQ, mayo, red onion

200g/200g **11,90€** 

#### SOUPS

## Pheasant broth

homemade noodles, root vegetables, meat

0,301 **3,90€** 

## Sour potato soup

potatoes, mushrooms, eggs, dill

0,301 **4,50€** 

# Farmer's garlic soup

ham, cheese, garlic, croutons

0,301 **3,90€** 

#### FIT MEALS

# Pappardelle aglio olio

homemade pasta, olive oil, galic, chilli

350g **9,50€** 

### Ceasar 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 **19,50€** 





#### TRADITIONAL MEALS -

## Potato dumplings

sheep cheese with roasted bacon and spring onion

350g **8,90€** 

#### Fried schnitzel / Fried cheese

pork / chicken or cheese, butter potatoes

160g/200g **12,50€** 

#### **Duck liver**

roasted duck liver on onion, sourdough bread

200g **9,90€** 

#### KID'S MENU -

## Chicken slice / schnitzel / cheese

home fries, fruit compote / salad

80g/100g/50g **6,90€** 

## Salmon "fish fingers"

fried salmon pieces, butter potatoes

80g/100g **7,90€** 

#### **Pancakes**

with nutella, whipped cream and fruit

160g **4,90€** 

### **SNACKS**

100g	<b>Steak Tartare</b> 6 pieces of toast, garlic	13,50€
200g	Home deer sausage mustard, horseradish, bread	6,90€
250g	Traditional region cheese	7,50€
50g	Roasted almonds	3,00€

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

Deer sirloin	19,50€
Beef sirloin	19,50€
Duck breast	14,50€
Pork sirloin	10,50€
Chicken breast	9,50€

Sauces 80g 2,50€ - with goose liver and mushrooms

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

——— SIDE DISHES —			
200g			
Potatoes	2,50€		
boiled / baked / home fries			
Potato pancake / croquettes	2,90€		
Steamed rice	2,50€		
Butter dumplings	2,50€		
Stewed / grilled vegetables	3,90€		
Fresh vegetable salad /	3,90€		

## **DESERTS**

carrot / cucumber / tomato

#### Blueberry homemade pasty

potato dough, blueberries, poppy, butter

120g **6,50€** 

## Chocolate "lava" cake

chocolate, raspberries, ice cream 120g **4,90€** 

## Pancakes with mascarpone cream

mascarpone, maple syrup, nuts

200g **6,30€** 

Allergen menu on request from the staff. Food preparation takes 25 minutes.

Prices are valid from 1, 1, 2024

