

## Our venison specialities

Fresh pumpkin soup with pumpkin kernel oil  
and pumpkin seeds  
€ 4,50

Ragout of deer with fresh mushrooms and cranberries, fried dumplings and lamb's lettuce  
with walnuts in a savory dressing  
€ 17,90

Tender stewed haunch of venison  
on juniper-deer sauce with cranberries,  
Burgundy pear and red cabbage,  
boiled potatoes  
€ 22,50

Breast and leg from duck with quince-honey sauce,  
yellow carrots with ginger and orange, potatoe strudel  
€ 21,50

Medaillons from deer calves' back  
with a parched fruit crust on elder sauce,  
Brussel sprouts and potatoe waffle  
€ 24,90

Tender hare back on marjoram sauce with sour cherries  
and walnuts, spicy pumpkin and mashed potatoes  
€ 24,90

From 6th November to 26th December:

Tender breast and haunch of roast goose  
on fine orange sauce, red cabbage and potatoe dumplings  
€ 23,50

By your order in advance we serve  
a whole „Martins“ goose for 4 persons  
with vegetables of the season and two variations of potatoes  
€ 99,00