



Our venison specialities . . .

. . . ending 31.01.2026

Pumpkin cream soup with pumpkin seed oil	€ 7,50
Savoury wild bolognese on tarragon spaghetti	€ 18,50
Wild boar schnitzel with Camembert cheese and cranberries baked, sweet potatoes	€ 26,50
Ragout of deer with fresh mushrooms and cranberries, fried dumplings and lamb's lettuce with salad	€ 27,50
Tender stewed haunch of venison on juniper-deer sauce with cranberries, Burgundy pear and red cabbage, spaetzle	€ 30,50
Medaillons of deer veal back on grapes jus with Brussels sprouts and rosemary potatoes	€ 34,50
Baking ham from wild boar with cream sauerkraut and napkin dumplings discs	€ 28,50

From 9th November to 26th December:

Tender breast and haunch of roast goose on fine orange sauce, red cabbage and potatoe dumplings	€ 33,50
By your order in advance we serve a whole „Martins“ goose for 4 persons with vegetables of the season and two variations of potatoes	€ 155,00