

NOW IT'S GETTING WILD ...



STARTERS & SOUP

Cream of Pumpkin
with pumpkin seed oil **7.90 €**

Pumpkin Bruschetta
with herbs and fine spices **8.50 €**

GAME SPECIALITIES

Game Bolognese
served with tagliatelle **22.50 €**

Wild Boar Schnitzel
topped with Camembert and cranberries · sweet potato fries **32.50 €**

“Poacher’s Stew” of Local Fallow Deer
fresh mushrooms · cranberries · pan-fried bread dumplings · lamb’s lettuce **30.50 €**

Braised Venison Haunch
pomegranate sauce · red-wine poached pear · swede · crispy potato rösti **31.50 €**

Venison Loin Medallions
grape jus · beetroot & apple vegetables · rosemary potatoes **35.50 €**

Wild Boar Roulade
beet molasses jus · pear & onion ragout · pumpkin mash **32.50 €**

GOOSE SPECIALITIES

9 November – 26 December

Pomeranian Roast Goose – Breast
orange sauce · red cabbage · potato dumplings **35.50 €**

Whole Martin’s Goose for 4 persons
by advance reservation
2 seasonal vegetables · two potato specialities **159.00 €**

Please reserve your Martin’s Goose in advance.