WILD SEASON





GAME FROM LOCAL HUNTING

Pumpkin Cream Soup 7,50 €

Pink Roasted Wild Boar Roast Beef on Red Cabbage Salad with grapes, nuts and lingonberry vinaigrette 18,00 €

Main Courses

Braised Venison Leg in Juniper Cream Sauce served with

Black salsify and bread dumpling slices 24,50€

Pink Roasted Saddle of Venison on Port Wine Sauce served with cremini mushrooms and croquettes 31,00€

VENISON RAGOUT SERVED WITH HOMEMADE "SPÄTZLE", RED CABBAGE
AND LINGONBERRY PEAR 20,50€

Dessert

Warm Chocolate Soufflé with Rum-Soaked Fruits and Vanilla Ice Cream 9,50 €

TO ACCOMPANY OUR GAME DISHES, WE RECOMMEND:

Dornfelder, strong, dry or Roter Veit, Cuveé, full bodied, medium dry from the winery Hans Wirsching, Iphofen



