

AUTUMN MENUE

SOUPS

Pumpkin soup with pumpkin seeds oil	14.50
Game consommé with game meat and truffles	17.00

STARTERS

Roasted poultry liver with grape sauce served with brioche	17.50
Roasted wild boar fillet with herbes served on autumn salad with figs	18.50
Wild rabbit terrine with morels served on field salad and cranberry relish	26.50
Homemade duck terrine served with caramelized apples, toast and butter	28.00

PASTA

Homemade spinach dumplings with game meat pearls and venison sauce	35.50
Ravioli filled with mushrooms served on cabbage and brown butter	31.50

FISH

Pike-perch fillets baked with herbes served on pumpkin risotto and brusseles sprouts leaves	45.50
Roasted sole fillets and lobster served on mashed brussels sprouts with lobster sauce and steamed potatoes	56.00
Roasted gurnard fillets with morels served on cabbage and home made potatoe dumplings	49.50

MEAT

Roast Saddle of venison served with red cabbage, brussel sprouts, chestnut and homemade dumplings only for 2 pers. upward 5 p.p.	63.00
Roasted venison chops on cassis sauce served with pumpkin dumplings and brussel sprouts	48.00
Game meat stripes with a gin cream sauce served with home made dumplings and baby apple	38.50