

Roter Hirsch	OUR RECOMMENDATION	0.75L	30.00
Exclusive Durbacher Jäger-Cuvée			
Heinrich Gies Merlot		0.75L	32.00
Germany Pfalz 2020 dry			
Heinrich Gies Merlot		1.5L	44.00
Germany Pfalz 2020 dry			
Roter Cuvée		0.75L	35.00
Germany Pfalz Matthias Gaul			
Ursprung		0.75L	38.00
Germany Pfalz Markus Schneider Cuvée aus Cabernet Sauvignon, Merlot und Portugieser dry			
Spätburgunder		0.75L	25.00
Germany Baden Durbacher Kochberg Spätburgunder QbA dry			

JÄGER'S BREADS

We use crusty sourdough bread

- Jäger's bread greeting** 6.00
Two types of bread with salted butter and sour vegetables | ^{AG,2,4}
- Warm farmer's bread** 8.00
Thuringian liver sausage in a pot and mustard pickle | ^{AC,G,I,L,2,7,10}
- Goose rilette** 8.00
on bread with apple compote and wild herbs | ^{A,2,3,7,8}
- Wild mushroom bread** 9.00
Pickled saddle of venison / venison ham and fresh herbs | ^{A,1,4,7}
- Waiting bread board** 33.00
- for 4 people -
Ideal as a starter - selection of all breads | ^{AC,G,I,L,1,2,3,4,5,7,8,10}



JÄGER'S HOME KITCHEN

- Chicken fricassee**
- from Brandenburg chicken -
Peas, carrots and
mashed potatoes | ^{AG,I,7}
17.00
- Forester goulash**
Potato dumplings and
bread butter | ^{AC,G,I,8}
17.00
- Königsberger Klopse**
Meatballs with caper sauce, herb mash
and marinated ringlets | ^{AC,I,L,8}
17.00
- Berlin liver**
Veal liver with melted onions, mashed potatoes
and caramelized apple rings | ^{AG,8}
19.00
- Viennese Schnitzel**
cauliflower and
bread butter | ^{AC,G,8}
28.00

SHARING IS CARING

- Moose back**
- for 2 people -
Moose fillet with Brussels sprouts,
field beans, potato noodles,
mashed potatoes and gravy | ^{AG,8}
69.00

DESSERT

- „Kalter Hund“**
of white and dark chocolate,
plus orange sorbet | ^{AC,G,1,2,7,8}
8.00
- Christmas pudding**
old German style | ^{G,1,2,4,7,8}
8.00
- Half-baked chocolate cake**
Pistachio ice cream and caramel sauce | ^{AC,E,G,1,2,3,4,7,8}
9.00
- Cheese with heart**
- Hearty board -
Cheese platter with fig mustard, savory biscuits
and bread | ^{AC,E,G,I,1,2,3,4,8}
16.00
- Sweet board**
- Dessert plate -
I want everything | ^{AC,E,G,1,2,4,7,8}
22.00

APPETIZERS

- Hackepeter**
with red onions, organic egg yolk,
cucumber triplets and small capers | ^{AC}
13.00
- Wild ragout fin**
from deer and wild boar, small meadow mushrooms
in the puff pastry pie and cheese thalers | ^{AC,G,I,8}
14.00
- Beetroat & Goat**
colorful beetroots with goat cheese
and leaf salads | ^{G,I,8}
14.00
- Appetizer platter**
- for 2 people -
Game pâté, duck liver mousse and piglet brawn
with cranberries and herb remoulade | ^{AC,G,1,2,4}
21.00

VEGAN

- Red cabbage strudel** 18.00
Potato cream and tuber stock | ^{A,2,5,7}
- Cabbage & Cabbage** 19.00
- Cauliflower meets sprouted cabbage -
Breadcrumbs and herb sour cream | ^{AG,8}
- Savoy cabbage roulade** 19.00
Beetroot pearl barley, celery cream
and root broth | ^{A,E,G,8}

RECOMMENDATIONS

FROM THE CHEF

- Wild boar cheeks**
Broad bean and
mashed potatoes | ^{AG,8}
23.00
- Beef roulade**
Apple red cabbage and
pan noodles | ^{AG,I,L,2,3}
24.00
- Venison rump steak**
Bacon-brussels-sprouts and
celery puree | ^{G,I,8}
25.00
- Moose on a spit**
Moose medallions with venison bacon,
sprouts and schupfnudeln | ^{AC}
26.00

IT BURNS

- Kaiserschmarrn**
(flambéed at the table)
- for 2 people -
colorful plums and
vanilla ice cream | ^{AC,G,2,4,7}
18.00

SALADS

- Rapunzel salad** 13.00
Raspberry dressing, caramelized walnuts
and toasted pumpernickel | ^{A,E,L,7}
- Colorful chicory salad** 16.00
flamed sheep cheese and
smoked duck ham | ^{AG,1,2,3}

SOUPS

- Chestnut cream soup**
Baked parsley | ^{AG,I,8}
8.00
- Forest broth**
Root straw and
baking peas | ^{AC,G,I,8}
8.00

FISH

- Monkfish**
Fillet, leaf spinach and
celery puree | ^{A,D,G,8}
28.00

CAKE

- Apple cinnamon crumble**
Sweet cream | ^{AC,E,G,7,8}
4.50