



JÄGER & LUSTIG

REGIONAL • LECKER • HAUSGEMACHT

Lorem Ipsum

DRINKS

SPRITZER	
Helene Spritzer	0,20l 6.50
Pear juice, Riesling	
Hugo	8.50
Riesocco®, Elderflower syrup, fresh mint, soda, lime juice	
Helga	8.50
Riesocco®, raspberry syrup, fresh mint, soda, lime juice	
Schwarze Heidi	8.50
Riesocco®, elderflower syrup, fresh mint currant juice, lime juice	
Tini	8.50
Riesocco®, strawberry juice, rhubarb, mint	
Kalte Ente	8.50
Lemon liqueur, sugar, white wine, Riesocco, lemon	
Aperol Spritz	8.50
Aperol, Riesocco®, fresh orange, soda	

PROSECCO & RIESECCO

Riesocco - Perlwein ⁵ dry	0,10l 6.50
	Fl. 0,75l 33.00
Dursecco Rosé ⁵	Fl. 0,75l 36.00
Durbacher Edelmann ⁵ Prosecco, dry	Fl. 0,75l 25.00
	Fl. 1,50l 38.00
	Fl. 3,00l 70.00
Durbacher Edelmann Rosé ⁵ Prosecco, dry	0,10l 6.50
	Fl. 0,75l 30.00
	Fl. 1,50l 40.00

WHITE WINE

Gelber Muskateller ⁵ QbA dry, Rheinhessen von Spieß	0,20l 8.00
König Riesling ⁵ Riesling QbA dry	0,20l 8.00
Durbacher Grauburgunder ⁵ QbA dry	0,20l 8.50
Durbacher Plauelrain ⁵ Scheurebe, late harvest - high residual sweetness	0,20l 8.00
Weißburgunder ⁵ QbA, Weingut Krebs, Pfalz	0,20l 10.00
Kaitui ⁵ Markus Schneider, Pfalz Sauvignon Blanc	0,20l 11.00

ROSÉ WINE

Durbacher Rosé ⁵ QbA dry	0,20l 7.50
	Fl. 0,75l 25.00

RED WINE

Roter Hirsch Exclusive Durbacher Jäger-Cuvée	0,20l 9.00
Durbacher Kochberg Spätburgunder ⁵ QbA dry	0,20l 8.50
Heinrich Gies Merlot ⁵ Pfalz, dry	0,20l 8.50
Ursprung Cuvée ⁵ Markus Schneider, Pfalz (Tumult in the glass)	0,20l 10.00

LIQUEUR WINE / VERMOUTH

Belsazar Red	5cl 6.50
Belsazar White	5cl 6.50
Belsazar Rosé	5cl 6.50

BEER

ON TAP	
Spaten Hell ⁵	0,50l 5.00
Trüber Werner ⁵ cloudy natural pilsner	0,50l 5.50
Jäger Land - Pils ⁵	0,50l 5.20
Schwarzer Löwe ⁵ Dark beer from Bavaria	0,50l 5.50
Franziskaner Hefeweizen ⁵	0,50l 5.50
Apple-Radler ⁵	0,50l 5.00
Lemon-Radler ⁵	0,50l 5.00
Orange-Radler ⁵	0,50l 5.00
Pear-Radler ⁵	0,50l 5.00
Beer-Spritz ^{A,1,4,7} Aperol, Sprite, Beer	0,50l 5.00
Potsdamer ^{A,7} Raspberry barrel soda, Beer	0,50l 5.00

LONGDRINKS

Gin Tonic ^{1,2} with Beefeater Dry Gin	9.00
Vodka Lemon ^{A,1,2} with Absolut Vodka	9.00
Scotch Cola ^{A,1,9} with Johnnie Walker Red	9.00
Bourbon Cola ^{A,1,9} with Jim Beam	9.00
Jack Daniel's Cola ^{A,1,9}	9.00
Campari Orange	9.00
Monkey 47 Gin Tonic	11.00

CLEAR & CARAWAY

Three Sixty Vodka ^A 4cl 6.00
Sash und Fritz ⁵ German wheat vodka
Grasovka ^A 4cl 6.00
Helbing Kümmel ^A 4cl 6.00
Linie Aquavit ^A 4cl 6.00
Otto von Schrot und Korn ^A Double grain with style / oak barrel

TRESTER

Durbacher Marc von Riesling	4cl 7.00
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BITTERS

Ramazzotti 4cl 5.00
Averna 4cl 5.00
Underberg 2cl 4.00
Unicum 4cl 5.00
Fernet Branca 4cl 5.00
Campari ⁵ 4cl 5.00
Cynar Artichoke / Heart schnaps 4cl 6.00
Jägermeister 4cl 5.00

WHISKEY

Evermann ^{A,1} 4cl 8.00
The whiskey from the Black Forest

SCOTCH

Johnnie Walker Red ^{A,1} 4cl 6.00
Johnnie Walker Black ^{A,1} 4cl 8.00
Johnnie Walker Green ^{A,1} 4cl 11.00
Johnnie Walker Blue ^{A,1} 4cl 19.00

MALT

Glenfiddich 12 Y ^{A,1} 4cl 9.00
Glenfiddich 18 Y ^{A,1} 4cl 12.50
Lagavulin 16 Y ^{A,1} 4cl 10.00
The Dalmore 12 Y ^{A,1} 4cl 8.00
The Dalmore 15 Y ^{A,1} 4cl 12.00
The Dalmore 18 Y ^{A,1} 4cl 19.00
Loch Lomond 12 Y ^{A,1} 4cl 7.00
Glenmorangie 10 Y ^{A,1} 4cl 9.00
Glenmorangie 14 Y ^{A,1} 4cl 14.00

AMERICAN

Jack Daniel's ^{A,1} 4cl 8.00
Jim Beam ^{A,1} 4cl 7.00

RUM

Havana Club 3 Years 4cl 5.00
Havana Club 7 Years 4cl 8.00

Our food and drinks may contain allergens. For more information, please contact our service staff.

Additives:
1 colouring agent - 2 preservatives - 3 antioxidants
4 flavour enhancers - 5 sulphur - sulphites
6 ferrous salts - 7 sweetener - 8 milk protein
9 caffeinated - 10 nitrite salting
11 surface treatment - 12 quinine
Allergene:
A gluten - B crustaceans - C egg (and products)
D fish - E nuts (and traces) - F soy (and products)
G milk products - lactose - H crustaceans
I celery (and traces) - J sesame and peel fruits
K lupine - L mustard (and traces)

All prices in euros including statutory VAT.
Spelling mistakes, changes and errors reserved.
Design by: www.jayben.de

ZIEGLER

Old Apple 4cl 11.00
Old Plum 4cl 12.00
No. 1 Wild Cherry 4cl 20.00

BRANDY

JÄGER'S BREADS

We use crusty sourdough bread

Jäger's bread greeting	6.00
Two types of bread with salted butter and sour vegetables A.G.2,4	
Warm farmer's bread	8.00
Thuringian liver sausage in a pot and mustard pickle A.C.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 - for 4 people -	33.00
Ideal as a starter - selection of all breads A.C.G.I.L.1,2,3,4,5,7,8,10	

APPETIZERS

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

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 A.G.1,2,3	

JÄGER'S HOME KITCHEN



Chicken fricassee

- from Brandenburg chicken -
Peas, carrots and mashed potatoes | A.G.I.7

17.00

Forester goulash

Potato dumplings and bread butter | A.C.G.I.8

17.00

Königsberger Klopse

Meatballs with caper sauce, herb mash and marinated ringlets | A.C.I.L.8

17.00

Berlin liver

Veal liver with melted onions, mashed potatoes and caramelized apple rings | A.G.8

19.00

Viennese Schnitzel

cauliflower and bread butter | A.C.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 | A.G.8

69.00

DESSERT

„Kalter Hund“
of white and dark chocolate, plus orange sorbet | A.C.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 | A.C.E.G.1,2,3,4,7,8
9.00

Cheese with heart
- Hearty board -
Cheese platter with fig mustard, savory biscuits and bread | A.C.E.G.L.1,2,3,4,8
16.00

Sweet board
- Dessert plate -
I want everything | A.C.E.G.1,2,4,7,8
22.00

RECOMMENDATIONS

FROM THE CHEF

Wild boar cheeks
Broad bean and mashed potatoes | A.G.8
23.00

Beef roulade
Apple red cabbage and pan noodles | A.G.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 | A.C
26.00

IT BURNS

Kaiserschmarrn
(flambéed at the table)
- for 2 people -
colorful plums and vanilla ice cream | A.C.G.2,4,7
18.00

CAKE

Apple cinnamon crumble
Sweet cream | A.C.E.G.7,8
4.50

SOUPS

Chestnut cream soup

Baked parsley | A.G.I.8
8.00

Forest broth

Root straw and baking peas | A.C.G.I.8
8.00

FISH

Monkfish
Fillet, leaf spinach and celery puree | A.D.G.8
28.00