

DRINKS

WINE BY GLASS

WHITE

Gelber Muskateller ⁵	0,20l	8.50
von Spiess, QbA dry, Rheinhessen,		
Weißburgunder Spiess ⁵	0,20l	8.50
Rheinhessen, dry		
König Riesling ⁵	0,20l	8.50
Riesling QbA, dry		
Grauburgunder ⁵	0,20l	8.50
Durbacher QbA, dry		
Kaitui ⁵	0,20l	11.00
Markus Schneider, Pfalz, Sauvignon Blanc, dry		

RED

Heinrich Gies Merlot ⁵	0,20l	8.50
Pfalz, dry		
Roter Hirsch ⁵ <small>QbA recontribution</small>	0,20l	9.00
Durbacher Jäger-Cuvée		
Ursprung Cuvée ⁵	0,20l	11.00
Markus Schneider, Pfalz, Tumult in the glass, dry		

ROSÉ

Durbacher Rosé ⁵	0,20l	8.50
QbA dry		

BOTTLED WINES

EXCLUSIVE JÄGER & LUSTIG BOTTTLINGS

Klingelberger Riesling ⁵	Fl. 1,50l	45.00
Durbacher QbA dry		
Grauburgunder ⁵	Fl. 1,50l	45.00
Durbacher QbA dry		
Roter Hirsch ⁵ <small>reco-destination</small>	Fl. 1,50l	45.00
Durbacher Jäger-Cuvée		
Durbacher Rosé ⁵	Fl. 1,50l	45.00
QbA dry		

WHITE

Klingelberger Riesling ⁵	Fl. 0,75l	25.00
Durbacher, QbA dry		
Grauburgunder ⁵	Fl. 0,75l	26.00
Durbacher, QbA dry		
Gelber Muskateller ⁵	Fl. 0,75l	33.00
QbA dry, Rheinhessen, von Spiess		
Sauvignon Blanc & Riesling ⁵ „Granit Gewächs“	Fl. 0,75l	35.00
Durbacher, dry		
Weißburgunder Spiess ⁵	Fl. 0,75l	38.00
Rheinhessen, dry		
Kaitui ⁵	Fl. 0,75l	39.00
Markus Schneider, Pfalz, Sauvignon Blanc, dry		

RED

Spätburgunder ⁵	Fl. 0,75l	25.00
Durbacher Kochberg QbA dry		
Roter Hirsch ⁵ <small>QbA recontribution</small>	Fl. 0,75l	30.00
Durbacher Jäger-Cuvée		
Heinrich Gies Merlot ⁵	Fl. 0,75l	32.00
Pfalz, dry		
Ursprung Cuvée ⁵	Fl. 0,75l	35.00
Markus Schneider, Pfalz, Tumult in the glass, dry		
Black Print ⁵	Fl. 0,75l	39.00
Markus Schneider, Pfalz, Cuvée, herbal spicy, dry		
Tohuwabohu ⁵	Fl. 0,75l	49.00
Markus Schneider, Pfalz, berry, spicy		

ROSÉ

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

SPARKLING WINE & RIESECCO

Riesecco - Perlwein ⁵	0,10l	6.50
dry		
	Fl. 0,75l	33.00
Dursecco Rosé ⁵	Fl. 0,75l	36.00
Durbacher Edelmann ⁵	Fl. 0,75l	25.00
Sparkling wine, dry		

Durbacher Steinberg ⁵	Fl. 0,75l	79.00
THE „CHAMPAGNE“ FROM BADEN		
Winzersekt (grower sparkling wine), bottle-fermented, Blanc de blancs, hand-riddled		

SPRITZER

Helene Schorle ⁵	0,20l	8.50
Pear juice, Riesling		
Hugo ⁵		8.50
Riesecco, Elderflower syrup, Fresh mint, Soda, Lime juice		
Helga ⁵		8.50
Riesecco, Raspberry syrup, Fresh mint, Soda, Lime juice		
Schwarze Heidi ⁵		8.50
Riesecco, Elderflower syrup, Fresh mint, Currant juice, Lime juice		

Tini ⁵		8.50
Riesecco, Strawberry juice, Rhubarb, Mint		

Gelbe Ente ⁵		8.50
Lemon liqueur, Riesecco, Soda		
Aperol Spritz ^{1,5}		8.50
Aperol, Riesecco, Fresh orange, Soda		

THE HOST DRINKS,

Jägeroni ⁵	0,20l	9.00
Gin, Campari, Wermut		
Jägerlini ⁵		9.00
Peach liqueur, Pear juice, Riesecco		

BEER

DRAFT BEER

Spaten Hell ⁶	0,50l	5.00
Trüber Werner ^A	0,50l	5.00
Cloudy natural pilsner, exclusively brewed		
Jäger Land - Pils ⁵	0,50l	5.20
Schwarzer Löwe ^A	0,50l	5.50
Dark beer from Bavaria		
Franziskaner Hefeweizen ^A	0,50l	5.50

BEER-MIX

Apple-Radler ^A	0,50l	5.50
Lemon-Radler ^A	0,50l	5.00
Orange-Radler ^A	0,50l	5.00
Pear-Radler ^A	0,50l	5.50
Beer-Spritz ^{A1,A7}	0,50l	6.00
Aperol, Sprite, Beer		
Potsdamer ^{A1,7}	0,50l	5.00
Raspberry cask soda, Beer		

BOTTLED BEER

Franziskaner Hefe ^A Crystal	0,50l	5.50
Franziskaner Hefe ^A alcohol-free	0,50l	5.50
Spaten ^A alcohol-free	0,50l	5.50

NON-ALCOHOLIC DRINKS

Römerquelle	0,33l	0,75l	3.50	6.50
Mineral water sparkling or still				

Coca-Cola ^{1,9} / Coca-Cola Zero	0,20l	0,40l	3.50	4.90
Fanta ¹ / Sprite ¹ / Spezi ¹			3.50	4.90
Schwepes ^{1,12}			3.50	4.90

Bitter Lemon / Ginger Ale				
Tonic Water / Wild Berry				

Juices	0,20l	0,40l	4.50	5.50
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Orange juice / Tomato juice / Banana juice				
Cherry juice / Blackcurrant juice / Apple juice				
Passion fruit juice / Rhubarb juice				

All juices are also available as a spritzer

HOT DRINKS

Espresso ⁹		2.50
Coffee ⁹		3.00
Big Coffee ^{1,9}		4.00
Cappuccino ^{G1,8,9}		4.00
Milk coffee ^{G1,8,9}		4.00
Latte Macchiato ^{G1,8,9}		4.50
Pot of tea different varieties		6.00
Pot of fresh tea		8.00
optionally fresh mint, lemon, or ginger		
Red mulled wine ⁵		5.00
Alte Liebe		9.00
Asbach, pear juice, lemon, honey, star anise, cinnamon		

LONGDRINKS

Gin Tonic ¹²	4cl	11.00
with Hendrick's Gin		
Vodka Lemon ^{A12}		9.00
with Absolut Vodka		
Scotch Cola ^{A1,9}		9.00
with Johnnie Walker Red		
Bourbon Cola ^{A1,9}		9.00
with Jim Beam		
Jack Daniel's Cola ^{A1,9}		9.00
Campari Orange ¹		9.00
Monkey 47 Gin Tonic		13.00

BITTER / HERBAL

Ramazzotti	4cl	5.00
Averna	4cl	5.00
Underberg	2cl	4.00
Unicum	4cl	5.00
Fernet Branca	4cl	5.00
Campari ¹	4cl	5.00
Cynar	4cl	6.00
Artichoke / Heart schnapps		
Jägermeister	4cl	5.00

LIQUEUR

Cinnamon liqueur	4cl	5.00
Sambuca	4cl	5.50
Eggnog ^{C,8}	4cl	5.00
Nut liqueur	4cl	5.00
Baileys Irish Cream	4cl	6.00

FORTIFIED WINE / VERMOUTH

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

DURBACHER LIQUEURS

Vineyard peach	4cl	6.00
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DURBACHER FRUIT BRANDIES

House liquor	4cl	5.00
Mirabelle	4cl	5.00
Pflümli-Brand	4cl	5.00
Williams pear	4cl	5.00
Noble hazelnut	4cl	5.00
Apricot	4cl	6.00
Noble plum	4cl	6.00

ZIEGLER

Wild raspberry	4cl	11.00
Old plum	4cl	12.00
No. 1 Wild cherry	4cl	20.00

BRANDY

Asbach Uralt ¹	4cl	6.00
Asbach Uralt ¹	4cl	7.00
Private-Brand 8 Years		
Asbach Uralt Selection ¹	4cl	15.00
20 Years		

CLEAR & CARAWAY

Three Sixty Vodka ^A	4cl	6.00
Sash und Fritz ^A	4cl	7.00
German wheat vodka		
Grasovka ^A	4cl	6.00
Helbing Kümmel ^A	4cl	6.00
Linie Aquavit ^A	4cl	6.00
Fürst Bismarck Doppelkorn ¹	4cl	8.00

POMACE

Durbacher Marc von Riesling	4cl	7.00
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WHISKY

Evermann ^{A1}	4cl	8.00
The whisky from the Black Forest		

SCOTCH

Johnnie Walker Red ^{A1}	4cl	6.00
Johnnie Walker Black ^{A1}	4cl	8.00
Johnnie Walker Green ^{A1}	4cl	11.00
Johnnie Walker Blue ^{A1}	4cl	19.00

MALT

Glenfiddich 12 Y ^{A1}	4cl	9.00
Glenfiddich 18 Y ^{A1}	4cl	12.50
Lagavulin 16 Y ^{A1}	4cl	10.00
The Dalmore 12 Y ^{A1}	4cl	8.00
The Dalmore 15 Y ^{A1}	4cl	12.00
The Dalmore 18 Y ^{A1}	4cl	19.00
Loch Lomond 12 Y ^{A1}	4cl	7.00
Glenmorangie 10 Y ^{A1}	4cl	9.00
Glenmorangie 14 Y ^{A1}	4cl	14.00

AMERICAN

Jack Daniel's ^{A1}	4cl	8.00
Jim Beam ^{A1}	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 ask our service staff.

Allergens (allergen labelling according to EU directive):

- A Cereals & products containing gluten
- B Crustaceans & crustacean products
- C Eggs & products
- D Fish & fish products
- E Nuts & nut products
- F Soya & soya products
- G Milk & milk products (including lactose)
- H Shell fruits & shell fruit products
- I Celery & celery products
- M Mustard & mustard products
- N Sesame seeds & sesame seed products
- O Sulphur dioxide & sulphites > 10 mg/kg, > 10 mg/l as SO2
- P Lupins & lupin products
- R Molluscs & mollusc products
- Z Miscellaneous

Additives (food additives subject to labelling):

- 1 with colourant
- 2 with preservatives
- 3 with antioxidants
- 4 with flavour enhancer
- 5 sulphurised
- 6 blackened
- 7 with phosphate
- 8 with milk protein
- 9 caffeinated
- 10 containing quinine
- 11 with sweetener
- 12 contains a source of phenylalanine
- 13 waxed
- 14 with taurine
- 15 with nitrite curing salt
- 16 with one type of sugar and sweetener
- 17 can have a laxative effect if consumed in excess
- 18 with nitrate
- 19 genetically modified raw material

All prices in euros (€) including statutory VAT.
Spelling mistakes, changes and errors reserved.

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JÄGER & LUSTIG



GOOSE PLATE

Oven-roasted breast and leg
Red cabbage | Kale | Chestnuts
Dumplings | Gravy | ^{A,C,G,I}
32.00

WHOLE GOOSE FOR 4 PEOPLE

Whole oven-roasted goose
Red cabbage | Kale | Chestnuts
Dumplings | Gravy | ^{A,C,G,I}
169.00

GOOSE MENU

Chestnut soup

Chestnut flakes | ^{E,G}

JÄGER'S BREADS

Sourdough bread, crusty

Jäger's bread greeting 6.50
Two types of bread | Pickled vegetables
Winter-style Obatzda (cheese spread) | ^{A,G,M,16}

Goose rillettes 8.50
Bread | Golden dock | Mustard-oickled cucumber | ^A

Wild mushroom bread 9.50
Venison ham | Mushrooms | Herbs | ^{A,15}

Zieglein's garden bread 9.50
Goat milk curd | Garden vegetables
Goat cheese | Honey | ^{A,G}

Fisherman's Bread 10.50
Matjes (soused herring) | Smoked eel
Onions | Gherkin | Horseradish | ^{A,D,G,M}

Waiting-bread board 29.00
for 4 people
Selection of all breads | ^{A,D,G,M,15,16}

SALADS

Berlin-style cucumber salad
Sour cream | Herbs | ^G
8.50

Heirloom tomato salad
Heirloom varieties | Shallots
Balsamic vinegar | ^O
9.50

Rapunzel & Pear
Lamb's lettuce | Caramelized pear | Sweet chestnuts
Tomato | Mountain cheese | Rye crispbread
Apple-mustard dressing | ^{A,G,H}
15.50

Chicory & Frisée ^{VEGAN}
Sweet chestnuts | Black walnuts | Cranberry dressing | ^{G,H}
16.50

SOUP

Chestnut soup
Sweet chestnuts | Potatoes | Heavy cream
Chestnut flakes | ^{E,G}
9.50

APPETIZERS

Hackepeter
Pulled meat | Red onions | Small capers
Organic egg yolk | Cucumber slices | ^{G,M}
14.00

Minced herring salad
Shallot | Apple | Gherkin | ^{D,M,16}
14.00

Ragoût fin
- from the goose -
Pulled goose meat | Mushrooms
Creamy white wine sauce | ^{A,G,I,O}
15.50

Cold deer
Roast deer | Ham | Cranberries
Horseradish sour cream | ^{G,M,16}
18.50

Jäger's plate
for 2 people
„Ich will alles“
Selection of appetizers | ^{C,D,G,M,15,16}
35.00



JÄGER'S HOME KITCHEN

Königsberger Klopse
Meatballs | Mashed potatoes
Beetroot | Caper sauce | ^{A,C,G,I,M}
18.50

Forester's Goulash
Game meat | Arugula-spinach dumplings | ^{A,C,G,I}
19.50

Beef roulade
Dumplings | Red cabbage | ^{A,C,G,I}
19.50

Veal liver
Mashed potatoes | Apple rings
Crispy fried onions | ^{A,G}
22.50

Viennese veal schnitzel
Lukewarm potato and bacon salad | ^{A,C,I,M,15}
30.50



RECOMMENDATIONS

OF THE CHEF

Wild Heinrich
Wild boar bratwurst
Slice of cured pork (Kasseler) | Sauerkraut
Potato-celeriac purée | ^{G,I,M,2,15}
19.50

Roast suckling pig with crispy skin
Arugula dumpling | Sauerkraut | ^{A,C,G,I,M,15}
21.00

Wild boar cheeks
Potato-celeriac purée
Brussels sprouts | ^{G,I,M,O}
23.00

Berlin-style lamb shank
Potato-celeriac purée
Root vegetables | ^{A,G,I,M}
24.00

Tafelspitz from the lamb
Horseradish sauce | Winter root vegetables
Potato-celeriac purée | Chives | ^{G,I,M}
28.50

Venison rump steak
Parsnips | Carrots
Potato base | ^{A,G,I,M}
32.50

CABBAGE & TURNIPS

Falscher Hase from the celery ^{VEGAN} 19.50
Pumpkin purée | Leek

Pan-fried pointed cabbage ^{VEGAN} 20.50
Root vegetables | Pea purée

Pan-fried king oyster mushrooms, golden-brown ^{VEGAN} 21.50
Pumpkin puree | Parsnip and carrot bunch

FISH

Trout
- Roasted whole -
Potato and bacon salad
Churned butter foam Sauce | ^{A,D,I,M}
25.50

SHARING IS CARING

Venison loin
- for 2 people -
600 g cooked medium-rare | Pumpkin & pea purée
Brussels sprouts | Juniper sauce | ^{G,I,O}
79.00

Wild-game chop
- for 2 people -
900 g tenderly braised chop
from Baltic straw-raised pork | Swede
Heirloom tomatoes | Potato-celeriac purée
Pumpkin & pea purée | ^{G,I,O}
99.00



SUNDAY ROAST

*every Sunday, 12:00 PM – 6:00 PM**

Our Sunday roast: fragrant and fresh,
preceded by a hearty broth | ^{A,G,I,M}

**Only while stocks last*
19.50