

Autumnal-Specialities



Starters

	100 g	150 g
Venison Tatar <i>Roe Deer & Red Deer</i>	22	29.5
Autumn tarte flambee <i>with fig sauce, goat cheese, pears and roasted walnuts</i>		21.5

BBQ Venison *Europe*

	200 g	300 g	400 g	500 g
Roe Deer Entrecôte	46	60	74	88
Roe Deer Skewer	42	52	62	72
Red Deer Entrecôte	42	52	62	72
Red Deer Skewer <i>served with lingonberry gravy</i>	39	49	59	69

Side Dishes

Spaetzle	7
Red Cabbage	7
Chanterelle	7

Desserts

	<i>klein</i>	<i>gross</i>
Coupe Nesselrode <i>with meringues, vanilla ice cream and whipped cream</i>	11	13
Vermicelles <i>with meringues and whipped cream</i>	8.5	10.5
Guguseli <i>Sour cream ice cream with cassis liqueur, lemon olive oil and black pepper</i>		10.5

