



Starters and Soups

<i>Beef boullion with swabian ravioli</i>	<i>Euro 6⁹⁰</i>
<i>Pumpkin cream soup with roasted almonds and pumpkin seed oil</i>	<i>Euro 6⁹⁰</i>
<i>Mixed salad with sprout and croutons</i>	<i>Euro 6⁹⁰</i>
<i>Leaf and lamb's lettuce and Sherry- walnut dressing...</i>	
<i>...glazed apple wedges, fried bacon cubes</i>	<i>Euro 8⁹⁰</i>
<i>or with</i>	
<i>...warm goat cheese</i>	<i>Euro 10⁹⁰</i>
<i>or with</i>	
<i>...Salmon trout fried on the skin</i>	
<i>starter Euro 14⁹⁰</i>	<i>main course Euro 19⁹⁰</i>

Menue recommendation € 27⁹⁰

Beef boullion with herb pancakes

Deer ragout

*juniper cream sauce,
cranberries and dumplings*

Autumn enjoyment

Seasonal Course

Deer ragout, juniper cream sauce
cranberries, Spätzle Euro 20⁹⁰

Duet of the deer
saddle of deer steak and ragout Euro 27⁹⁰
cabbage, walnut dumpling

Home tradition

Swabian Rumpsteak
served with a small „Maultäschle“ Spätzle Euro 23⁹⁰

Homemade swabian ravioli
served with bacon, onions and potato cucumber salad Euro 14⁵⁰

Pork filet with mushroom sauce and Spätzle Euro 19⁹⁰

Breaded escalope pork or turkey
fried in butter with french fries Euro 15⁹⁰

Salmon trout filet
almond butter, spinach leaves and herb potato Euro 20⁹⁰

Recommendation of our chef Euro 13⁵⁰

Small mixed salad Euro 4⁹⁰

Burger und Salad

Hirsch Burger – deer meat in smoked Gin-Marinade
with mushrooms im „Rusty“ bun and french fries Euro 16⁹⁰

Beef Burger – Beef Patty, bacon and salad
im „Rusty“ bun with french fries Euro 15⁹⁰

Big Mixed salad platter Euro 9⁹⁰

to select

with turkey steak Euro 16⁹⁰

with 250g Black Angus Rumpsteak Euro 25⁹⁰