

RESTAURANT



JÄGERHAUS

CULINARY – ART – NATURE
A place to free your mind

Seasonal 4 Course Menu

Our bread pallet with three homemade toppings

Salad from marinated asparagus with baby radish and coated onsen egg

Soup from creamed white asparagus with Croûtons

Markgräfler Asparagus with Sauce Hollandaise, black forest ham, cooked ham
and "Kratzete" (pancake) from wild Garlic

A small cheese platter with fig mustard
and our Jägerhaus bread

or

Rhubarb crumble with strawberry sorbet and cream

€ 68,00

With 3 corresponding glasses of wine to your meal in a set of local wines
„Exclusive selection“ € 21,00 or „Jägerhaus“ € 16,50

Each dish can be ordered separately:
Starter € 16,50 cappuccino soup € 9,50 main course € 35,00 desert € 13,50

Each dish may contain allergical ingredients, please ask our staff for detailed information on each dish, if you have any allergies

Starters

Mixed Salads seasoned with balsamic dressing and Croûtons ...and Garden Delights, seeds, and nuts	€ 8,50
...with 3 fried Wild King Prawns	€ 16,50
Creamed wild garlic soup from our garden	€ 9,50
Beef tartar with sardines, capers, pickled cucumber, and buttered toast	€ 17,50

Jägerhaus Classics

For 2 People onwards:

Chateaubriand from the Lava stone grill served in 2 different courses with sauce Béarnaise, mixed seasonal vegetables, potato gratin and homemade fries	€ 49,50 p.p.
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Australian Specialities off our Lava stone grill

Our Aussie dishes change by season and market offer

„Bungendore-Station“- roasted rack of lamb, with a topping of mint and caramelized Sugar, mint sauce, regional vegetables, and potato gratin	€ 37,00
„Tasmanian Devil 2.0“ - grilled Rump steak with a spicy peanut butter-chili crust, seasonal vegetables and potato Gratin	€ 36,00 AC = 41,00
„Fishermans Salmon Laksa“ Salmon filet and fried prawns in a fruity and spicy coconut-lemongrass sauce with vegetables and Mie-noodles	€ 36,00
“ Nimbin Greens” – Melanie’s vegetarian dish of the day inspired by season and the farmers market	€ 27,00
* Optional extra side dishes: veggies, potato or sweet potato fries, potato gratin or nudles	€ 5,50

Cheese

Selected cheeses, served with butter, fruits and our Jägerhaus bread € 15,50

Desserts

“Chocolate-Lava-Cake” Fresh from the oven with liquid core,
served with Mango Sorbet and caramelized pineapple € 13,50

Our homemade sorbets served with whipped cream and fresh fruits per scoop € 3,50

Strawberry, raspberry (also as version for diabetics), black currants, sour cherry
passion fruit, banana, coconut, mango, pineapple
quince, apple,
pink-grapefruit, lime,
chocolate sorbet from dark Valrhona chocolate,
White coffee ice cream and Vanilla ice cream

Liquid Desserts

Our sorbets are also served in a glass with schnapps € 12,00

Pink Grapefruit – Malt Whisky
Apple - Calvados
Strawberry - Vodka

coconut – Malibu
lime – Cachaça
pineapple – Bundaberg Rum

“Black Forest Finish”

Espresso with a glass of Rothaus Black Forest Single Malt Whisky Highland Cask Finish,
Special Edition 2016, matured in oak casks from the Black Forrest Highlands € 12,00

If you only have a desire for something small ask the Staff about our

D'Espresso

... a little **dessert** served with an **Espresso**