

RESTAURANT



JÄGERHAUS

CULINARY – ART – NATURE

*A place to free your mind*

## Seasonal 4 Course Menu

Our bread pallet with three homemade toppings

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Carpaccio from flamed Scallops with lemon oil and a small Salat

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Dim Sum from the Label Rouge corn poulard served in a chicken-coconut stock

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Fried Medallion from the veal and braised veal shoulder,  
sautéed vegetables and sweet potato puree

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A small cheese platter with fig mustard  
Affineur Waltmann, Erlangen

or

Chocolate Tarte from the Valrhona chocolat  
with grapefruit - saffron Sorbet and passionfruit

€ 54,00

With a corresponding wine set of two wines 68,00€

Each dish can be ordered separately:

Starter € 14,50 soup € 9,00 main course € 35,00 desert € 12,50

## Starters

Winter Salads seasoned with balsamic dressing and Croûtons	
...and Garden Delights	€ 8,50
...with 3 fried King Prawns	€ 14,50
Soup of the day	€ 9,00 7,00
Beef tartar with sardines, capers, pickled cucumber and buttered toast	€ 14,50 11,50

## Australian Specialities

For Steak lovers we offer our steaks (180g) as **Aussie cut 300g Steaks** (fat price on the side)

„Tasmanian Devil 2.0“ - grilled Entrecote with a spicy peanut butter-chili crust, seasonal vegetables and potato gratin	€ 31,00 36,00
„Surf 'n Turf“ - Beef Tenderloin from the lava stone grill with prawns, Café de Paris butter fresh vegetables and buttered rice	€ 35,00 42,00
„Bungendore-Station" - roasted rack of lamb, with a topping of mint and caramelized brown Sugar, Jus, regional vegetables and potato gratin	€ 33,00
„Port Douglas Delight“ - battered hake filet and fried scallop with sauce Tartar, vegetables and Pommes Pont Neuf	€ 31,00
“Ningaloo Reef Pure” – Wild Prawns 80g per piece cooked on our Lava Stone BBQ Served with lemon butter (heads off but unpeeled) Side dish of choice served seperatly ( Pommes Allumettes or rice)	€ 8,00 per piece + € 3,50

## Main Courses

Vegetable Curry with Garam Masala, smoked Tofu and mixed rice	€ 24,50
Bouillabaisse from near and far with sauce Rouille and roasted bread	€ 26,50 14,50
Chateaubriande served in two courses with sauce Béarnaise, seasonal vegetables, with potato gratin and rice (from 2 persons on)	€ 43,00 p.P.

## Cheese

Selected cheeses from Affineur Waltmann  
Served with apple-mango chutney and nuts € 11,50 9,50

## Desserts

„Pavlova“ typical Australian sweet dessert with whipped cream and fresh fruits € 11,50  
This year we would like to say TANK YOU! And with this dessert each guest has the chance to do the same by ordering this Dessert. As for each sold dessert we will donate 2 € at the end of the year each to a local social and environmental charity organisation.

Hot Chocolate-Lava-Cake, Cacao sorbet and marinated pears € 12,50

Crème Bruleé from Tahiti Vanilla, served with a scoop of quince sorbet € 10,00

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

Strawberry, raspberry (also as version for diabetics), passion fruit, banana, coconut, quince, mangoes, apple, sour cherry, lime, black currants, pineapple and pink-grapefruit

For only a small appetite ask our Staff about our *D'Espresso* Dessert...

## Liquid Desserts

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

Pink Grapefruit – Malt Whisky  
Apple - Calvados  
Strawberry - Wodka

coconut – Malibu  
lime – Cachaça  
pine apple – 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