

RESTAURANT



JÄGERHAUS

CULINARY – ART – NATURE

A place to free your mind

Seasonal 4 Course Menu

Our bread pallet with three homemade toppings

Marinates salmon strips with lambs salad, fennel and orange

Consommé from deer with cranberry dumpling and root vegetables

Wild Boar braised in a Burgundy sauce with poached pear, lingonberries and Spätzle

A small cheese platter with fig mustard
Affineur Waltmann, Erlangen

or

Chocolate-peanut Cake with passionfruit sorbet on marinated pineapple

€ 55,00

With a corresponding wine to each course in a set of two wines 69,00€

Each dish can be ordered separately:

Starter € 14,50 soup € 9,00 main course € 33,00 desert € 12,50

Starters

Spring Salads seasoned with balsamic dressing and Croûtons ...and Garden Delights	€ 8,50 6,50
...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	€ 16,50 12,50

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 potato fries	€ 31,00
* optional extra side dishes: veggies, potato or sweet potato fries, rice, potato gratin	€ 3,50

Main Courses

Tagliatelle in a Parmesan nest, seasonal mushrooms in cream sauce	€ 24,50 € 16,50 as starter
Pike-Perch with a saffron sauce, vegetable stripes and butter-rice	€ 29,00
Tender venison loins from the charcoal grill, Served with red cabbage, Brussel sprouts and honey chestnuts, with hazelnut–almond „Spätzle“, served in 2 courses (from 2 persons on)	€ 47,00 p.P.
- Also served for one person in only one course	€ 39,00

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

Cheese

Selected cheeses from Affineur Waltmann
Served with poached pear, nuts and our Jägerhaus bread € 14,50 12,00

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, mango sorbet and marinated pineapple € 12,50

Crème Bruleé with caramelized warm plums and whipped cream € 10,00

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, lime, pineapple
quince, apple, pink-grapefruit, chocolate and coffee

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