

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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Tartelette from feta and zucchini served on tomato carpaccio

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Gazpacho Andaluz with bacon chips and Croûtons

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Braised and pan-fried veal with seasonal vegetables and buttered nudles

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A small cheese platter with fig mustard  
Affineur Waltmann, Erlangen

or

Chocolate fondant from Valrhona chocolate with grilled peach  
and Baileys-Vanilla ice cream

€ 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
... and fried chanterelles	€ 11,50
...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, unpeeled and with head *	€ 9,50 per piece
“Ningaloo Reef DELUXE” 175g King Prawn, served with side dish of choice	€ 33,00
*Side dish of choice served separately ( Pommes Allumettes or rice)	+ € 3,50

## Main Courses

Bandnudles with summer boletus and chanterelles à la crème	€ 24,50
Sea Bass with a saffron sauce, vegetable stripes and butter-rice	€ 29,00
Chateaubriande served in two courses with sauce Béarnaise, seasonal vegetables, with potato gratin and rice (from 2 persons on)	€ 43,00 p.P.

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 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, cherry sorbet and marinated pineapple € 12,50

Crème Bruleé from lavender with rhubarb sorbet 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), 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