

# Daily Dishes

<i>Goulash of venison braised in red wine with bread dumpling, apple red cabbage and cranberry pear</i>	€ 14,90
<i>Roast of venison in juniper cream sauce with cranberry pear, apple red cabbage and homemade egg noodles</i>	€ 16,90
<i>“Wildererplatte” roast and steak of venison with two different sauces, homemade egg noodles, bacon sprouts and cranberry pear</i>	€ 20,90
<i>Roulade of venison filled with cabbage, Bavaria blu, chestnut puree, served with wild cream sauce and mashed potatoes</i>	€ 21,90
<i>Pink roasted steak of venison with baileys cream sauce, croquettes, cranberry pear and lamb´s lettuce</i>	€ 22,90

## Starter:

*Lamb´s lettuce in white balsam dressing with bacon-bread-cROUTONS and ciabatta € 13,90*

*“Cordon Bleu” escalope of pork stuffed with ham and cheese with French Fries and mixed salad € 13,90*

*Fillet of pork served with pumpkin cream noodles, rocket, parmesan shavings and pumpkin seeds € 15,90*

*„Grillteller“ mixed grill plate with herb butter, bacon beans and french fries € 15,90*

*Medallions of beef tenderloin, medium roasted, with grilled vegetables and potato croquettes € 16,90*

*„Zwiebelrostbraten“ medium roasted steak of tenderloin, with roast potatoes and mixed salad € 19,90*

*“Feinschmeckersalat” various leaf salads and raw vegetables in house dressing served with marinated and pink roasted tenderloin, served with garlic-herbs baguette € 23,90*

*Homemade crème brûlée with mulled wine cherries, Chocolate ice cream and whipped cream € 7,40*