

VENISON

STARTERS

AUTUMN SALAD WITH SAUTÉED SLICES OF ROE VENISON 18.00
with elderflower dressing, grapes and nuts

SOUPS

CHESTNUT CAPPUCCINO 14.00
with fine slices of wild boar prosciutto

MEAT

VENISON ENTRECÔTE 42.00
with elderflower jus, spaetzle, red cabbage, chestnuts, Brussel sprouts,
sweet-sour melons and caramelized apples

ESCALOPE OF ROE VENISON ON COGNAC CREAM SAUCE 42.00
and cranberries, with elderflower jus, spaetzle, red cabbage, chestnuts,
Brussel sprouts, sweet-sour melons and caramelized apples

PEPPER ROE VENISON «LÖWEN» 37.00
with spaetzle, red cabbage, chestnuts, Brussel sprouts,
sweet-sour melons and caramelized apples