



Aperitif

<i>„House aperitif“ Prosecco with blueberries</i>	€	6,80
<i>Glass of House-Frizzante, Vineyard Waldschütz</i>	€	4,90
<i>Glass of Cremant Rosé</i>	€	6,50
<i>Antica Formula Tonic</i>	€	7,20
<i>Campari Soda</i>	€	6,60
<i>San Bitter – the non-alcoholic version</i>	€	6,60
<i>Stiegl Columbus Pale Ale</i>	€	5,20

The „wild“ menu

Terrine of game
pepper sauce | sage-pumpkin-cream



Essence of venison
Ravioli filled with chanterelles



Braised roast of venison
savoy cabbage | potatoes „Nidei“ gnocchi | cranberries



Swiss stone pine ice cream parfait
currant

€ 48,00

We are also happy to serve you our dishes in small portions.

Our trained staff will be happy to inform you about allergenic ingredients in our dishes.



Starters

Carpaccio of chamois € 16,90
pickled chanterelles

Terrine of game € 14,90
pepper sauce | sage-pumpkin-cream

Soups

Essence of venison € 8,20
Ravioli filled with chanterelles

Cream soup of porcini mushrooms € 7,90

Clear beef soup of local beef € 5,60
sliced pancakes

Vegetarian dishes

Mixed salad from our salad buffet € 5,20

Local rye Risotto € 18,90
autumn root vegetables | herb oil | potato „clouds“

Caramelised goat's cheese | watermelon € 18,40
leaf salad | caramelised walnuts | white balsamic dressing



Game dishes

<i>Saddle of venison medium roasted herb crust</i> <i>autumn vegetables bread dumplings cranberries</i>	€	34,20
<i>Saddle of wild boar</i> <i>red port wine risotto blackberries</i>	€	28,90
<i>Roe deer haunch in hazelnut crust</i> <i>cherry rum sauce potato „Nidei“ gnocchi gorgonzola celeriac</i>	€	36,80
<i>“Hunter’s stew”</i> <i>venison ragout spring root vegetables bacon mushrooms spaetzle broccoli cranberries</i>	€	24,90
<i>Homemade pasta</i> <i>chamois ragout mountain cheese</i>	€	23,90

Häuserl im Wald „Classics“

<i>“Wiener Schnitzel” – fried escalope prepared in the pan</i> <i>from the imperial cut of pork</i>	€	17,90
<i>from local veal</i> <i>parsley potatoes cranberries</i>	€	26,90
<i>Grilled char fillet Jobst fish farm on Lake Weissensee</i> <i>risotto pea cream radishes</i>	€	27,60



Desserts

Swiss stone pine ice cream parfait € 8,50
currant

Chocolate brownie € 8,70
apricot sorbet | crumble

White Portwine pear € 9,20
blackberries | Gin cream

Wild berry chocolate mousse € 9,20
meringue | wild berries | crumble

Affogato € 5,90
1 scoop of vanilla ice cream | espresso

1 scoop of lemon sorbet € 5,90
sour cherry liqueur

For the little ones

Children's Wiener Schnitzel € 9,90
| French fries | ketchup

Fish fingers € 9,20
| potatoes | mayonnaise

„Young hunter´s stew“ € 12,80
*venison ragout | root vegetables | bacon | mushrooms | spaetzle |
broccoli | cranberries*

For the little guests: our ice clown € 4,60
vanilla ice cream | strawberry ice cream | whipped cream | ice cream cone