



# AUTUMN

Head-chef Tomasz Witkowski's seasonal signature dishes

## STARTERS

Air-dried deer....	22.–
Thinly cut, marinated pumpkin and «Belber Knolle» (cheese)	
Lamb's lettuce....	
With a poached egg, strips of bacon, croutons	15.–
Pumpkin....	
Creamy soup with it's own oil and seeds	14.–

## MAIN DISHES

Wild catch ice water trout....	??.–
Grilled with fried boletus mushrooms, fennel risotto, saffron stock	
Venison....	48.–
Venison escalope in creamy game and cranberry sauce	
Butter spätzle, glazed chestnuts, white wine pear, autumnal vegetables	
Deer....	48.–
Duo of pink sirloin and braised cheek with pumpkin and ginger cream	
Polenta gnocchi, Brussels sprouts	
Wild boar....	42.–
Steak gratinated with truffle butter, potatoes with bacon, wild broccoli	
✓ Boletus mushrooms.... ✓	32.–
Home-made mushroom and ricotta ravioli in herb sauce	
✓ Autumnal vegetables.... ✓	32.–
Apple red cabbage, Brussels sprouts, mushroom ragout, butter spätzle	
Glazed chestnuts, white wine pear with cranberries	
On pre order for 2 or more	
Saddle of venison....	70.–
Spätzle, apple red cabbage, Brussels sprouts, glazed chestnuts, mushroom ragout	
Pear, richly garnished with cranberries, creamy game sauce	p.p.

## DESSERT

Prune & Cinnamon....	17.–
Crumble, ice-cream, apple chutney	
Häselbeizonne....	17.–
Warm blueberries, Kirsch, vanilla ice-cream, lightly whipped cream	