

starters

Hunter's sandwich	21€
Ham of venison mushrooms brioche pumpkin seed cream	
Bardowick Pumpkin	15€
buckwheat grilled lettuce hearts	
Salmon "hot smoked"	19€
potato waffle horseradish tender salad leaves	
Crisp Autumn-Salad	16€
pumpkin pumpkin seed dressing toasted bread	
with grilled chicken breast strips	23€
with seared beef fillet strips	26€
small mixed salad	9€

soups

Essence of venison	15€
mushroom ravioli heirloom carrot	
Pumkin cream soup	13€
ginger roasted seeds styrian pumpkin seed oil	
Liquid Brussels Sprouts	13€
bacon lemon	

vegetarian

Roasted leek^{vegan}

25€

sea buckthorn-passion fruit sauce | beetroot
caramelized onion purée

Homemade mushroom ravioli

27€

sweetheart cabbage | champagne sauce | brown butter

fish & meat

Pan seared Pikeperch fillet

35€

creamed savoy cabbage | truffle sauce | roasted potatoes

Hamburg fried fish

32€

Dijon mustard sauce | small salad | fried potatoes

Pan-fried arctic char fillet

34€

potato-beetroot mash | cucumber relish | salt-lemon foam

Pink saddle of venison from our own hunt

49€

elderberry jus | stuffed savoy cabbage | mushrooms
truffled celery purée

Guinea fowl breast roasted in herbs 32€

morel cream sauce | seasonal vegetables
sweet potato dumplings

Duo of Venison 36€

beetroot jus | truffled celery | sweet potato dumplings

Roastbeef „cold“ 28€

Remoulade sauce | pickled root vegetables | fried potatoes

Wagyu-Cheese-Burger (180gr.) 28€

coleslaw | BBQ-sauce | crispy fries with Grana Padano

Chicken-Burger (180gr.) 25€

coleslaw | BBQ-sauce | crispy fries with Grana Padano

Rump steak from the lava stone grill (220g) 39€

truffle cream sauce | savoy cabbage | stuffed potato with Gruyère

carved at the table

Chateaubriand for 2 or more persons

(preparation time ca. 45 min)

sauce Béarnaise | crunchy vegetables | mushrooms | roasted potato

includes a small salad as a starter

p. pers. 52€

cheese

Holstein cheese selection

sweet fruit mustard | grapes | country bread | north sea butter

Three sorts

19€

Five sorts

29€

desserts

Fir honey parfait

13€

apricots | lavender crumble

Pear tart

14€

whisky cream ice cream | roasted chocolate soil

Crème Brûlée

13€

preserved summer cherries | dark chocolate

Waldhaus dessert selection

14€

surprise | sweet | fruity

Crepe Suzette flamed at the table

orange | Grand Marnier | vanilla ice cream

p. pers. 18€