

Winter Special



Creamy Jerusalem artichoke soup served with deep fried crispy veal head nuggets, walnut oil and drops of red wine sauce ^{G,L}

6,90 €

Thin slices of smoked duck breast in a cranberry-balsamico-dressing, winter salad leaves and crunchy caramelized walnuts ^{Z3,Z6,H}

14,90 €

Freshly poached traditional blood and liver sausages served on braised sauerkraut and parsley potatoes ^{A1,L}

11,80 €

Freshly made pappardelle pasta served with wild boar ragout, pears poached in red wine and cranberry jam ^{A1,G,C}

17,80 €

Grilled Venison steak (160g) served on coarse parsley puree, pan fried brussels sprout leaves, natural venison sauce and cranberry jam ^L

27,00 €

Oven roasted duck from the Lugeder farm served with potato dumpling, braised red cabbage with apples and duck sauce ^{A1,L}

¼ duck 17,20 €

½ duck 24,90 €

(waiting period ca.15 minutes)

Dessert

Homemade gingerbread mousse with orange filets marinated in Grand Marnier and traditional spicy Christmas cookie crumble ^{G,C,A1}

7,90 €

