

# VENISON

## STARTERS

<b>BLACK SALSIFY TERRINE</b> with pear chutney and caramelized goat cheese	<b>22.00</b>
<b>PHEASANT CONSOMMÉ</b> with semolina dumplings	<b>17.00</b>

## VEGETARIAN

<b>VEGETARIAN VENISON DISH</b> with buttered spaetzli, red cabbage, chestnuts and Brussels sprouts	<b>32.00</b>
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## MAIN COURSES

<b>VENISON ENTRECÔTE</b> with juniper crust, bread dumplings, red cabbage and Brussels sprouts	<b>48.00</b>
<b>ROE SCHNITZEL WITH CRANBERRY CREAM SAUCE</b> with glazed chestnuts, Brussels sprouts, red cabbage and buttered spaetzli	<b>45.00</b>
<b>ROE STEW «LÖWEN»</b> with glazed chestnuts, Brussels sprouts, red cabbage and buttered spaetzli	<b>42.00</b>