

STARTERS - VORSPEISEN

Goose Liver Duo 100g 1,3,7,
Goose Liver Brûlée, Pan-fried Goose Liver.....18,00 EUR

Gänseleber Duo
Gänseleber Brûlée, Gebratene Gänseleber.....18,00 EUR

Smoked Deer Ham 80g 5,8,9,10
Seasonal Salad with Raspberry Vinegar12,00 EUR

Geräucherte Hirsch Schinken
Saisonaler Salat mit Himbeer-Essig12,00 EUR

Bruschetta 80g 1,7,12
Pumpkin, Black Olives6,00 EUR
Optional extra: Goat Cheese 20g.....+2,00 EUR

Bruschetta
mit Kürbis, Schwarze Oliven.....6,00 EUR
Beilage auf Wunsch: Ziegenkäse 20g.....+2,00 EUR

SOUPS - SUPPEN

Pheasant Essence 200ml 1,9,12
Cognac, Vegetables.....7,00 EUR

Fasanen Essenz
Cognac, Gemüse.....7,00 EUR

Pumpkin Soup 200ml 1,7,8,9,12
Hokkaido Pumpkin, Pumpkin Seeds, Oranges.....6,00 EUR

Kürbiscremesuppe
Hokkaido Kürbis, Kürbiskerne, Orangen6,00 EUR

Fish Soup 200ml 1,4,7,9,12
Cream, Dill, Lemon, Crayfish.....7,00 EUR

Fischsuppe
Schlagobers, Dille, Zitrone, Süßwasserkrebs7,00 EUR

MAIN COURSES - HAUPTSPEISEN

Duck Breast 200g 1,3,9,12
Salty Pasta with Cabbage, Bacon, CHB Alibernet Sauce.....18,00 EUR

Entenbrust
Krautflecken, Speck, CHB Alibernet Sauce.....18,00 EUR

Beef Steak 150g 1,7,9,12
Homemade Sweet Potatoes French Fries, Porcini, Truffle Sauce25,00 EUR

Rindersteak
Hausgemachte Süßkartoffel-Pommes, Steinpilze, Trüffelsauce25,00 EUR

Veal Escalope Viennese Style 150g 1,3,7,8,9,10,12
Potatoes with Parsley, Blueberry Jam, Letucce.....18,00 EUR

Wiener Schnitzel vom Kalb
Mit Petersilienkartoffeln, Heidelbeer Marmelade, Feldsalat.....18,00 EUR

Chicken Supreme 150g 5,7,8,9,12
Grilled Seasonal Vegetables with Walnuts and Herbs on Butter.....16,00 EUR

Hühner Supreme
Gegrilltes Saisonales Gemüse mit Walnüssen und Kräutern auf Butter.....16,00 EUR

Filet from Pike Perch 150g 4,7,12,14
Zucchini, Dill, Cream, Lemon Mousse.....14,00 EUR

Zander Filet
Zucchini, Dille, Schlagobers, Zitronen Mousse14,00 EUR

Wild Boar Ragout 250g 1,3,7,9,12
Forest Mushrooms, Homemade Dumpling with Bacon.....16,00 EUR

Wildschwein Ragout
Waldpilze, Hausgemachte Semmelknödel mit Speck.....16,00 EUR

Pumpkin Risotto 200g 1,7,12
Hokkaido Pumpkin, Parmesan, Rucola.....12,00 EUR

Kürbis Risotto
Hokkaido Kürbis, Parmesan, Rucola.....12,00 EUR

DESSERTS – NACHSPEISE

Chocolate Soufflé 80g 1,3,7
Vanilla Ice Cream.....7,00 EUR

Schokolade Soufflé
Vanilleeis.....7,00 EUR

Plum Pie 100g 1,3,7
Plums, Cinnamon, Homemade Whipped Cream.....6,00 EUR

Pflaumenkuchen
Pflaumen, Zimt, Schlagobers.....6,00 EUR

Pancake a la "Gundel" 120g 1,3,7,8,12
Walnuts, Chocolate Sauce, Whipped Cream.....7,00 EUR

"Gundel" Palatschinken
Walnüsse, Schokoladensauce, Schlagobers.....7,00 EUR

Selection of Cheeses 150g 1,7,8,10
Cheese from Hungary, Slovakia and Austria10,00 EUR

Käsevariation
Käse aus Ungarn, Slowakei und Österreich.....10,00 EUR

Allergy list:

1 - Cereals containing gluten, 2 - Crustaceans and products, 3 - Eggs and egg products, 4 - Fish and fish products, 5 - Peanuts and peanut products, 6 - Soybeans and soy products, 7 - Milk and milk products including lactose, 8 - Nuts: almonds, hazelnuts, walnuts, macadamia, pecans, Brazil nuts, cashews and pistachios, 9 - Celery and celery products, 10 - Mustard and mustard products, 11 - Sesame seeds and sesame products, 12 - Sulphur dioxide and sulphites, 13 - Lupine and lupine products 14 - Shellfish and shellfish products