

RESTAURANT



JÄGERHAUS

CULINARY – ART – NATURE
A place to free your mind

Seasonal 4 Course Menu

Our bread pallet with three homemade toppings

Salad from marinated asparagus with baby radish and smoked trout

Soup from creamed white asparagus with Croûtons

Markgräfler Asparagus with Sauce Hollandaise, black forest ham, cooked ham
and "Kratzete" (pancake) from wild Garlic

A small cheese platter with fig mustard
and our Jägerhaus bread

or

Rhubarb Marcarpone Cream with Baiser Splitters
strawberries and their Sorbet

€ 65,00

With 3 corresponding glasses of wine to your meal in a set of local wines
„Exclusive selection“ € 21,00 or „Jägerhaus“ € 16,50

Each dish can be ordered separately:
Starter € 15,50 cappuccino soup € 7,50 main course € 35,00 desert € 12,50

Each dish may contain allergical ingredients, please ask our staff for detailed information on each dish, if you have any allergies

Starters

Mixed Salads seasoned with balsamic dressing and Croûtons	€ 8,50
...and Garden Delights, seeds, and nuts	€ 16,50
...with 3 fried Wild King Prawns	
Creamed soup from white Asparagus with asparagus pieces and Croûtons	€ 9,50
Beef tartar with sardines, capers, pickled cucumber, and buttered toast	€ 16,50

Jägerhaus Classics

For 2 People onwards:

Chateaubriand from the Lava stone grill served in 2 different courses with sauce Béarnaise, mixed seasonal vegetables, potato gratin and homemade fries	€ 45,50 p.p.
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Australian Specialities off our Lava stone grill

Our Aussie dishes change by season and market offer
For Steak lovers we offer our steaks (180g) as **Aussie cut 300g Steaks** (fat price on the side)

„Surf 'n Turf“ - Beef Tenderloin with prawns, Café de Paris butter fresh vegetables and sweet potato fries	€ 38,00 AC = 45,00
„Tasmanian Devil 2.0“ - grilled Entrecote with a spicy peanut butter-chili crust, seasonal vegetables and potato Gratin	€ 35,00 AC = 41,00
„Coffs Harbour Fish Fun“ - Red Mullet filet fried on a yellow curry sauce served with fried Banana, vegetables, and rice	€ 34,00
“Nimbin Grains 'n Greens” - Melanie’s homemade Tagliatelle served in a Parmesan nest with wild garlic Pesto	€ 27,00
* Optional extra side dishes: veggies, potato or sweet potato fries, potato gratin, rice	€ 5,50

Cheese

Selected cheeses, served with butter, fruits and our Jägerhaus bread € 14,50

Desserts

„Pavlova“ a typical Australian sweet dessert topped with whipped cream and fresh seasonal berries € 12,50

Our homemade sorbets served with whipped cream and fresh fruits per scoop € 3,50

Strawberry, raspberry (also as version for diabetics), black currants, sour cherry
passion fruit, banana, coconut, mango, pineapple
quince, apple,
pink-grapefruit, lime,
chocolate sorbet from dark Valrhona chocolate,
White coffee ice cream and Vanilla ice cream

Liquid Desserts

Our sorbets are also served in a glass with schnapps € 12,00

Pink Grapefruit – Malt Whisky
Apple - Calvados
Strawberry - Vodka

coconut – Malibu
lime – Cachaça
pineapple – Bundaberg Rum

“Black Forest Finish”

Espresso with a glass of Rothaus Black Forest Single Malt Whisky Highland Cask Finish,
Special Edition 2016, matured in oak casks from the Black Forrest Highlands € 12,00

For only a small appetite ask the Staff about our

D'Espresso

... a little **d**essert served with an **E**spresso