

RESTAURANT



JÄGERHAUS

CULINARY – ART – NATURE

A place to free your mind

Seasonal 4 Course Menu

Our bread pallet with three homemade toppings

Creamy Burrata on vegetable Antipasti

Gazpacho with bacon and garlic Croûtons

Homemade Merguez with Octopus, creamed beans and Taboulé

A small cheese platter with fig mustard
and our Jägerhaus bread

or

Escoffier's classic – peach Melba

€ 69,00

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 € 16,50 cappuccino soup € 9,50 main course € 37,00 desert € 13,50

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	
...and Garden Delights, seeds, and nuts	€ 9,00
...with 3 fried Wild King Prawns	€ 16,50
Gazpacho Soup with Bacon and Garlic croûtons	€ 9,50
.... Pulpo a la Gallega with Mojo Rojo	€ 16,50
Beef tartar with sardines, capers, pickled cucumber, and buttered toast	€ 17,50

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	€ 49,50 p.p.
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Australian Specialities and Main Courses

Our Aussie dishes change by season and market offer -All Steaks are served 180g (Aussie Cut = AC = 300g)

„Surf 'n Turf“ – Rib Eye Steak with Prawns, Café de Paris and sweet potato Fries	€ 39,00 AC = 45,00
„Port Douglas Delight“ – Fish of the day deep fried in batter, with homemade fries, and Sauce Tartar	€ 37,00
„Blackwattle Lamb Chops"- Lamb Chops with mint-peas, mashed potatoes and Fired young beetroot	€ 38,00
“Veggie dish of the month” – Melanie’s vegetarian dish of the day inspired by season and the farmers market	€ 29,00

* Optional extra side dishes: veggies, potato or sweet potato fries, potato gratin	€ 5,50
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Cheese

Selected cheeses, served with nuts, fruits and our cheese-crackers € 15,50

Desserts

“Aussie Pavlova” – The Australian classic dessert with cream and tropical fruits € 13,50

Chocolate mud cake with raspberry-sage-sorbet € 13,50

The Four Course Menu dessert as a la carte portion € 13,50

Our homemade sorbets served with whipped cream and fresh fruits + € 2,00 first scoop
€ 3,50 per scoop

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 Forreest Highlands € 12,00

If you only have a desire for something small ask the Staff about our

D'Espresso

... a little **dessert** served with an **Espresso**