

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 coated onsen egg

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Soup from creamed white asparagus with Croûtons

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

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A small cheese platter with fig mustard  
and our Jägerhaus bread

or

Cramcheese mousse with balsamic strawberries

€ 68,00

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 € 14,50 cappuccino soup € 9,50 main course € 35,00 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  | € 16,5  |
| Soup from creamed white asparagus with Croûtons                         | € 9,50  |
| .... Glassnoodle salad in Torres Strait Island Style                    | € 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<br>with sauce Béarnaise, mixed seasonal vegetables,<br>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)*

|   |                    |
|---|--------------------|
| „Tasmanian Devil 2.0“ - grilled Rump steak with a spicy peanut butter-chili crust,<br>seasonal vegetables and potato Gratin | € 36,00 AC = 42,00 |
| „Fish Dish“ – Grilled Halibut with chickpeas, cashew-couscous and yoghurt   | € 37,00            |
| „Anna Creek Station"- sous vide cooked Bavette with blue vein cheese sauce<br>vegetables and potato fries                   | € 37,00            |
| “Veggie dish of the month” – Melanie’s vegetarian dish of the day<br>inspired by season and the farmers market              | € 27,00            |
| * Optional extra side dishes:<br>veggies, potato or sweet potato fries, potato gratin, Risotto                              | € 5,50             |

## Cheese

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

## Desserts

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

Chocolate mud cake with mint Sorbet and fresh strawberries € 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**