



Small Dishes

- Wild soup** with vegetables & green pepper 4,90
- Soup of the day** depending on the offer 4,90
- Harzer Käse**
with pickled onions, warm bacon barbecued and brown bread and lard 12,80
- Homemade swabian cheese -noodles** - vegetarian
with fried onions & mixed salad 13,80
- Jacked potato**, homemade white seasoned cheese
with mushrooms barbecued & salad - dressing - vegetarian 11,90
plus a small grilled guinea fowl breast - delicate and aromatic wild-wing + 6,90
- Mixed salad** with homemade mustard dressing
with fillet of pork barbecued & mushrooms 16,80
- Brawn from wild boar**
from the butchers Vogel / Stolberg
with roast potatoes and home - made sauce remoulade salad – dressing 13,80
- Boar sausages** from the butchers Vogel / Stolberg
with red cabbage & roast potatoes
- or**
- with homemade potato salad (seasonally limited) 12,80



Spezialities

from the pan or barbecue

- F**ilets of trout friede in butter - from Harz Region
with horseradish mashed potatoes & seasonal vegetable 19,50
- O**riginal "Wiener Schnitzel" from the best calf back
crumbled schnitzel and roast potatoes, small plate of salat 18,90
- P**late Walpurgis
with fillet of pork barbecued
on homemade cheese spaetzle, with mushrooms in cream, salad 18,90
- H**arzer Charcoal Burner Schnitzel
crumbled schnitzel from the back of pork with mushrooms in cream
and roast potatoes, salad 16,90
- H**arzer Cordon bleu
crumbled schnitzel from the back of pork
filled with Harzer Cheese & bacon barbecued, roast potatoes and salad 16,90

changes extra Euro 1,-



Game dishes

- Cruspy Duck breast** out of the oven
with red cabbage & potato dumplings 18,90
- Bound guinea fowl breast** about 160 g
nothing against chicken...but if it may be something finer
with orange pepper sauce & homemade spaetzle and salad 15,90
- Roast wildboar from Harz**
with napkin dumplings, red cabbage and cranberries pear 17,80
- Hunter – Plate “Hubertus”**
cruspy breast from duck, roastet wild-boar & deer venision out of the oven
with potato dumplings, red cabbage and cranberries pear 20,80
- Poacher Split – barbecued -**
filets from harzer Dear & Wildboar on juniper sauce with mushrooms barbecued
and cranberries pear, along with it roast potatoes 24,80
- Harzer Brockengeröll -** Coarse gravel from Mount Brocken -
braised meat from the deer`s leg prepared in red-wine sauce,
red berries, homemade spaetzle and salad 17,80

changes extra Euro 1,-



Typical plates with fresh chanterelles

Homemade napkin dumplings - vegetarian

with fresh chanterelles in cream and mixed salad

14,90

Pork back barbecued

fresh chanterelles fried & roast potatoes, small plate of salad

19,80

Chanterelles - Schnitzel

crumbled schnitzel from the back of pork with

with fresh chanterelles in cream, homemade spätzle, salad

18,90



Hereford Prime Dry-Aged Beef from Northern Ireland **R**espect for life

With the unique salt moss aging process, which ripens selected pieces in a special salt chamber.

This is dry boned beef. The special way of maturing makes the steaks so incredibly tender and aromatic. Therefore, the "Dry Aged Beef" for connoisseurs delivers the best steaks in the world and has already gained cult status in the US.

The special ripening process in the cooling chambers removes water from the meat and activates enzymes. The meat becomes tender, at the same time the taste intensifies. After 28 days of ripening, the meat is tenderest and is released by the bone.

Learn now the character of this meat
know and love!



Dry Aged **Ox rump steak from the grill**

about 250g gross weight

with braised onions, served with fried potatoes	23,90 €
with herb butter, with quark potato & salad garnish	24,90 €
on natural sauce, with roasted onions, homemade cheese spätzle	24,80 €
with homemade sauce Bernaise & fried potatoes	25,80 €
with freshly swirled mushrooms homemade herb butter & fried potatoes	26,80 €

