



## Cold and hot appetizers

Forest mushroom and chickpea puree  
with marinated zucchini, caramelized goat cheese, olives and truffle sauce  
14€

Warm wild mushroom salad  
with spinach, crispy bacon and raspberry vinegar dressing,  
served on flaky pastry with red onion marmalade  
12€

Forest mushroom juliene  
with crispy ciabatta  
14€

Red deer in aspic,  
served with homemade marinated pickles and a shot of hrenavuha  
15€

## Soups

Boletus cream soup  
with crispy duck confit and truffle foam  
14€

Deer goulash soup  
vegetables and puff pastry  
12€

Pumpkin ginger cream soup with pumpkin seed oil  
10€



## Main courses

Fresh sturgeon steak  
with zucchini pancakes, potato pearls and creamy dill sauce  
26€

A variety of fish stewed with autumn flavours  
18€

Peppers filled with ground red and roe deer,  
served with chickpea and wild mushroom puree,  
spicy tomato salsa and butter fried chicory with anchovies  
18€

Deer medallions with wild mushroom purée,  
root vegetable chips and juniper - red wine sauce  
26€

Hunter`s Pan  
Red and Roe deer with mushroom, potatoes, sour cream and cranberry sauce  
19€

Hunter mega burger  
with foiled baked potato, corn on the cob, red onion marmalade and garlic sauce  
26€

## Desserts

Pumpkin Grand Marnier cheese cake  
with pumpkin seed oil and crispy seeds chips  
7€

Apple strudel  
with homemade vanilla ice cream and pumpkin seed oil  
7€

Chocolate fondant with plums,  
cranberry granita and cinnamon sauce  
7€