

Game menu - Starters

Game bouillon with wild mushroom duxelles	€ 7,50
Smoked venison ham with sweet and sour shimeji mushrooms, wild mushroom mayonnaise, cranberry dressing, spinach and chicory	€14,50
Pasty with game ragout, roasted hazelnuts, rocket and confit of pumpkin	€11,50

Game menu - Main courses

Venison steaks with a ginger and ginger loaf sauce, served with confit of Brussels sprouts, sweet potato fries and a stewing pear	€25,50
Traditional jugged hare stew served with sweet potato purée, confit of Brussels sprouts, roasted pumpkin and a stewed pear	€21,50
Wild boar fillet steak with red port-shallot sauce, served with confit of Brussels sprouts, sweet potato fries and a stewed pear	€23,50

Delicious wines to accompany your game courses

Sauvignon Blanc, Select Blocks single estate 2011, ARA Wines, Marlborough, New Zealand The perfect companion with venison ham, lively and intense with a long, clear aftertaste.	€ 6,50
Chateau de Lamarque 2010, Haut-Médoc, Bordeaux, France A lovely Bordeaux from 2010 - a great year! Spicy with tobacco aromas.	€ 7,95
MontGras Antu Syrah 2014, Colchagua Valley, Chile Slightly spicy with a hint of oak. Elegant taste, ripe red fruit with a subtle touch of vanilla.	€ 5,95