

Pre-Christmas Magic

Mulled wine, cookies & gifts ...

Whenever you smell mulled wine and cinnamon bread, whenever the rooms get decorated, whenever the geese are roasting in the oven – Christmas comes along soon!



The Traditional

Chestnut

Creamy chestnuts / maroon soup refined with franconian cherry water
roasted brussels sprouts
8,90 €

Goose & good

Goose breast roasted in a tube in its own sauce,
Baked apple with our redwine cranberries
Blue cabbage and fluffy potato dumplings

36,90 €

Caramelized Kaiserschmarrn with our redwine cranberries and apple sorbet

10,90 €

3-course-menu

49,- €

We cook our christmas menus in advance booking from 4 people. You are welcome to create your individual menu, the price is calculated according to your choice. We also like to cook for our vegan guests.

Valid from 1st week of Advent up to (including) the 4th Sunday of Advent.



The Vegetarian

Goat & pear

Roasted goat camembert with goat dream cheese
marinated pickled lettuce and Elderflower dressing
and caramelized persimmon carpaccio

16,90 €

Red Beet soup

with horseradish mousse

8,90 €

Pumpkin

homemade pumpkin cannelloni with Moroccan pumpkin filling
grilled pumpkin and pumpkin sauce

18,90 €

Curd Cheese soufflé with mulled wine foam and cinnamon ice cream

11,20 €

4-course-menu

49,- €



The Special

Juniper smoked flying duck breast with winter leaf salads, Elderflower dressing and pumpkin chutney

16,90 €

Hirschens bouillabaise

9,80 €

Saddle of venison

Pink roasted saddle of venison with juniper jus cranberries with red wine, roasted wild mushrooms
broccoli, Oberpfälzer potato crustl

38,90 €

Christmas

Gingerbread mousse of Nuremberg Elisen gingerbread with warm cinnamon plums and vanilla ice cream

11,20 €

4-course-menu

62,- €



CHRISTMAS Opening hours RESTAURANT

Wednesday, 21st of December
7.30 – 10.30

Thursday, 22nd of December
until

Tuesday, 27th of December
CHRISTMAS VACATION

Wednesday, 28th of December
WE´RE BACK
STARTING AT 17.00