

RÔTISSERIE

Landhaus Braterei
im Jagdhof

Jagdhof

Meets real American Barbecue

...no Gas, no Lavastones
we grilled with Charcoal...

...every Steak feels
like home with us...

... exquisite grilled Specialities from our wood stove Grill...
...this gives the meat the unique taste of Charcoal ...

Draft Beer

Hövels Original – tart and malty	0,2 l	2,90 EUR
2014 Keizers Creek Pinotage South Africa	0,75 l	29,00 EUR

The BBQ Menu

From Supply Crate of covered Wagon

Small Match at first



From Iron Boilers

Soup from our rustic Charcoal Potato
with Leek and Bacon

8,00 EUR

Layover during the long Trek

Californian Lemon Ice Cream
with Jagdhof sparkling Wine

8,00 EUR

From Flaming Campfire

N.Y. Roastbeef Steak
- the one and only prime cut -
a piece of nature
juicy marbled, with fat edge
and BBQ Trimmings



39,00 EUR

N.Y. Roastbeef: This Steak is by his muscular taste very popular! The high and soft fat pad – similar to a Filet de canard. A special treat! Classical Fat Edge and strong marbling.

Sweet End on a long Trek

American Cheesecake
with Lime, Blueberries and Crumble Mixture

8,50 EUR

Menu Price– for our Guests **59,00 EUR**