



appetizers	the season of culinary fans	€
chanterelles wittgenstein	fresh chanterelles crèmesoup <i>V</i> fresh summer herbs / fried grissenbacher breadstreaks	8
gazpacho spain	andalus „cool & fresh“ – served on ice- classic <i>V</i> tomatoes / paprika / cucumber / herbs	9
jagdhof summer salad wittgensteiner	a whole summerlettuce „edible landscapes“ © filled with every fresh quantity / figs / sherry tomatoes radish / cucumber etc	10
carpaccio italy	summer carpaccio cipriani – „on crushed ice“ © -the best from meat- thin / rucola / tomato / olive / parmesan ...with fresh summertruffle	18 26
burrata di buffalo italy - ravello - capri	summer dialogue from burrata and mozzarella caprese garlic croutons / parmesan / tomato <i>V</i> (also for two persons a small starter – a wonderful idea) the italian classic	17
oysters bretagne - archachon	fine de claire – „on crushed ice - classic“ shallots vinaigrette / chesterbread / lemon	¼ (3) 12 ½ (6) 22



= weintip

© = jagdhof style

V = vegetarian





sylder summerplate

germany

jagdhof summer „not one, but many“



sylder sommerspaziergang – kulinarisch – in allen variationen

15 21

escargots

france - burgund

jagdhof snailpan „real classic“ ©

au gratin with café de paris butter / fresh baguette/ redwintip

 15

seafood / fish

kingklip

south africa

the special fishexperience from south africa ©

top grilled – with refined summer side-dishes
garlic hollandaise or lemon butter and grill side-dishes

24 32

lobster tail

canada

„your personal surf´n turf -in the bowl cracked-

the perfect upgrade for your grilldish „tomboy“
grilled canadian lobster tail, from chacoal grill with lemon butter

a Piece 19,50

sole

atlantic – la rochelle

„as our regular guests like it“

popular and well-known... soooooo only in jagdhof...
very big / summer vegetables / nuts butter / potatoes
fried in piece

by size

Jagdhof Escalope Classic

Big Vienna Escalope – from Veal

in Butterlard***the Escalope with Family Tree***
from best club Meat ... fried hearty and crispy
with Lemon, Cranberries, Potato-Cucumber Salad

with fresh Chanterelles

26,80
+ 8,90

Fresh from Market a collection for lovers fancy Products

...fresh summer truffles...balik salmon...wagyu beef...turbot...foie gras...pulpo...tatar...



maincourse

jagdhof summer bbq – a collection special summer specialities

steak-temperatures: rare (45°C) / medium rare (52°C) / medium (55°C) / well done (72°C)

potato sausage

wittgenstein

die besondere vom holzkohle grill ☉

beliebt und bekannt im wittgensteiner land - so nur im jagdhof -
pilze / kartoffel / röstzwiebeln

1/2 €

19

spare ribs

wittgenstein

josper charcoal ribs – deluxe – „for barbecue expert“

grilled on bone / unique taste / coleslaw / baguette

17

23

guinea fowl

france

breast from guinea-fowl – BIO

„from the breeder claude miéral“ / BIO *inkl TOP BBQ trimmings*

25

veal chops

wittgenstein

veal-chop with truffle - ca. 300 g with bone grilled & served

grilled vegetables / truffled mashed potato

36

roastbeef

- the best in taste -

us prime steak

usa

the classic bow, a piece of nature, ca 300g

us premium beef with bold border, juicy marbled

jagdhof recommendation: **medium rare 52°C** *inkl TOP BBQ trimmings*

39

fitnesplate

wittgenstein

„summer fitnessplate“ - so tastest he summer ☉

poularde / surrounded with plentiful fruits
salad and fresh herbs

20,80

burrata

+ mozzarella

italy – ravello – capri

VVVVV **vegetarian** *VVVVV*

summer dialogue from burrata and mozzarella caprese

garlic croutons / parmesan / tomatoes

(also for two persons a small starter – a wonderful idea) the italian classic

1/2 €

17

tagliatelle

germany

“self-made herb tagliatelle”

with fresh chanterelles, tomatoes and old parmesan

12,80 16,80

fruits

+ cheese gratin

italy - toscana

fresh fruits au gratin with many various cheese specialities

vegetarian – summer – toscana

18

25



Jagdhof Subjects Evening



Every Thursday:

Original Fruit de Mer Plateaux

Exclusive Seafood Specialities – The finest Seafood

Look forward to the „Jagdhof Plateaux-Fruit-de-Mer“

This is how Paris eats. Feast like to God in France.

The exquisit Variationens our Kitchen Chefs

as Appetizer 39 €

as Maincourse 59 €



Every Friday:

Bavarian Evening

The Small Oktoberfest

Tradition of Fine, old and Bavarian Taver. We served Bavarian Schmankerl!

...Food Culture is Living Culture...

The Bavarian Evening in Jagdhof Glashütte. Enjoy real Bavarian Coziness.

Menu 49 €



Every Saturday:

BBQ Deluxe - Wild Beef Club

Real American BBQ – Meat Club in Jagdhof

Enjoy the Best Beef from Nature. Short Ribs, Donald Russel,

US Steaks, or fresh Fish. Barbecue at the highest Level.

A Selection of Meat- Fish and Barbecue Dishes. Look forward to a wonderful time in

Jagdhof! ...culinary...musik...

Menu 59 €



Every Sunday:

Glashütter Candle Light Dinner

Candles - Romantic – Enjoyment

Enjoy in our Restaurant Rofisserie Jagdhofstuben light, fresh and ultimativ Dishes.

Refined and Inventive. Enjoy the romantic Charme in our Restaurant. Feast for Heart.

Menu 59 €