



appetizers

the season of culinary fans

€

chestnut

steiermark

styrian chestnut creamsoup V
foam of parmesan

11,50

lamb´s lettuce

switzerland

crisp salad „edible landscapes“
potato-dressing / bacon cubes /
croutons / chopped egg

11

carpaccio

italy

winter carpaccio cipriani – „on crushed ice“ ©
-the best from meat-
thin with rucola / tomato / olive / parmesan

19

...with fresh truffle

26



= winetip

© = jagdhof style

V = vegetarian





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1/2 €

oysters

bretagne - archachon

fine de claire – „on crushed ice - classic“

shallots vinaigrette / chesterbread / lemon

1/4 dozen (3)

12

1/2 dozen (6)

22

escargots

france - burgund

jagdhof snailpan „real classic“ ©

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



15

seafood / fish

lobster tail

canada

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

the perfect upgrade for your grilldish

grilled canadian lobster tail, from charcoal grill with lemon butter

26,80



maincourse	jagdhof winter bbq – a collection of special winter specialities	
steak-temperatures: rare (45°C) / medium rare (52°C) / medium (55°C) / well done (72°C)		1/2 €
lumberjack steak wittgenstein	cut from the pig's neck	19
	<i>incl. TOP BBQ side dishes</i>	
grilled sausage wittgenstein	the special of the charcoal grill © dialog of potato and game sausage mushrooms / potato / roasted onions	19
guinea fowl france	breast from guinea-fowl	28
	<i>incl. TOP BBQ side dishes</i>	
veal chops wittgenstein	veal-chop with truffle - ca. 300 g grilled & served with bone grilled vegetables / truffled mashed potato	38
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	39
	<i>incl. TOP BBQ side dishes</i>	
deer rack wittgenstein	grilled on the bone on charcoal ca. 300g cranberrysauce / currants / truffled mashed potatoes / winter vegetables	48



coupe gourmet austria	„café fürst“ - a classic viennese dessert icecream / egg liqueur / brittle / whipped cream	9,80
red grout wittgenstein	„oma dornhöfers winterly berry grout“ vanilla ice / whipped cream / cinnamon pastry	11,80
steirer ice bowl austria	„the special ice cream bowl“ vanilla ice / pumpkin seeds / pumpkin oil / whipped cream	13,50
wittgensteiner slate wittgenstein	variation of cheese © jagdhof style nuts / chutneys / grapes / winetip	16,00

...Farmers Room...Fondue room... from November until April

Enjoy the **FONDUE** – Menue for Two, in the Farmers Room in Jagdhof
Romantic ...just like in the mountains of Austria...

ORIGINAL APPENZELLER CHEESEFONDUE – Menue 48 € p.P.

MEATFONDUE - Menue 58 € p.P.

Bourguignonne (with Fat) or Chinoise (with Broth)

