

# RÔTISSERIE

Landhaus Braterei  
im Jagdhof

*Jagdhof*

## Meets real American Barbecue

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

...every Steak feels  
like home...

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

### Draft Beer

Hövels Original – malty	0,2 l	3,80 EUR
2019 Keizers Creek Pinotage South Africa	0,75 l	29,00 EUR

## The BBQ Menu

From supply crate of covered wagon  
attunement at first



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### From iron boilers

Soup from sweet potato  
with bacon

9,50 EUR

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### Layover during the long track

Californian Lemon Ice Cream  
with Jagdhof sparkling wine

9,50 EUR

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### From the campfire

N.Y. Roastbeef Steak

- the one and only prime cut -  
a piece of nature

juicy marbled, with fat edge  
and BBQ trimmings, potato side dish



US STYLE



39,80 EUR

or

### Canadian Salmon

a large piece grilled with a dash of whiskey  
with barbecue side dishes and herb butter

39,80 EUR

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### Sweet end of a long track

cheesecake, blueberries, coffee – lime ice cream and crumble

14,50 EUR

**Menu Price– for our Guests 69,00 EUR**