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	4,80 EUR
2019	Keizers Creek Pinotage South Africa	0,75 l	29,00 EUR

THE BBQ MENU

From supply crate of covered wagon
a little attunement ahead
with nachos, salsa and mashed guacamole

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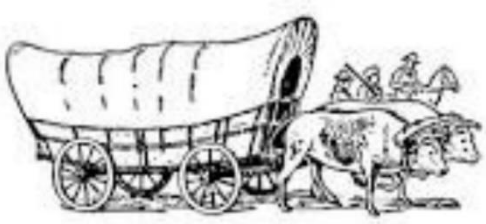

From iron boilers
Corn meets sweet potato
-sweet and spicy-

9,50 EUR

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Layover during the long track
Californian Lime-Sorbet
with Jagdhof sparkling wine

9,50 EUR

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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.

From the campfire
N.Y. Roastbeef Steak
- the one and only prime cut -
a piece of nature
juicy marbled, with fat edge
with Bean melange in cream,
potato side dish and our BBQ dips

US STYLE

39,80 EUR

or

Canadian Salmon
a large piece grilled with a dash of whiskey
with Mediterranean grilled side dishes and herb butter

39,80 EUR

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Sweet end of a long track
American cheesecake with marshmallow ice cream,
Brownie Crumble and Blue Berries

14,50 EUR

Menu Price– for our Guests 79,00 EUR

© experimentelle Tradition

SOUL KITCHEN
jagdhof glashütte – experimentelle tradition