

The Candle Light Dinner

for dreamy

from our Soul Kitchen team

culinary romance at its best

in an elegant country house ambience.

*The kitchen team is looking forward, to pamper you
with a fine 5-course candle light menu.*

Menu:

The kitchen greeting of the evening



Jagdhof luxury Salmon

- home pickled -
pickled turnips / celery / walnut



Light curry coconut foam soup

with baked black tiger prawn



Glashütter Kir Royal

cassis sorbet infused with Jagdhof Prickel



Fillet of Wittgenstein country pork

pumpkin / autumn vegetables / red wine shallots

or

Fillet from Edersee pikeperch

pumpkin / autumn vegetables / red wine shallots



Homemade Jagdhof chocolate mousse
from the Valrhona chocolate

per person **69,00 Euro**

*Our service team has selected some fine wines for
your candle-Light-Dinner.*

*... Every drop is a pleasure
for mind and soul...*

Aperitif recommendation

Jagdhofs Tachtel Mechtel

Wild strawberry liqueur infused with champagne
14,90 EUR

Wine recommendation

White wine

2016 Folia Chardonnay / Greece
Malagousia - Kavala

Floral notes with rich citrus and fruit aromas
for great drinking pleasure and a long reverberation.

48,-

2017 Wieneringer Select / Austria
Chardonnay Organic wine - Vienna

Harmonious notes of stone fruit and fine nuances of nougat and vanilla
ensure a great balance of light enamel and an elegant acidity!

63,-

Red wine

2017 Beaujolais-Villages / Burgundy
Gamay – Maison Louis Jadot, Beaune

Fine fruity, with hearty juicy cherry aromas
give the wine its special taste!!

54,-

2016 Château Ste. Michele, USA
Columbia Valley - Cabernet Sauvignon

Fruity aromas of ripe black currants.

59,-

Digestif recommendation

Steinhäuser Fruit brandies

... Williams ... apricot ... cherry ... rowanberry ... raspberry ...
6,80 EUR / 2cl

If you have any intolerances, please speak to our service staff about the allergen-labeled menu!
On days with live music, we allow ourselves to charge a music fee
of 2.80 per person. We ask for your understanding.