

### Dear guests, welcome!

It is a pleasure for us to welcome you to our and your HirschGarten.

Let us spoil you with our delicious food and exquisite drinks. Allow us to say a few words about our menu.

We always tailor our menu to suit the seasons and the region. In keeping with our name and the tradition of the establishment, we also serve game from local forests.

Our menu includes both tried-and-tested classics and modern interpretations of dishes.

We also offer vegetarian and vegan dishes.

We source our produce locally wherever possible, true to our motto "From the region, for the region." We add a dose of love, passion, and experience to the premium ingredients. Enjoy!

Your HirschGarten team & your Barić family

#### Your celebration in the middle of nature!

Our guests know the Hirschgarten as a cozy restaurant with excellent regional cuisine and a wonderful summer terrace, a place to stop for a break in the middle of the beautiful Bad Homburg forests.

Furthermore, the HirschGarten is an excellent location for your next celebration. Whether private or business, with 20 or 120 people: we have the perfect space. Our experienced team will create a customized offer tailored to your needs.

Schedule an appointment with us today!

Wild.Natural.Good.



# Goose in the forest

Kir Royal Spritz 0.2l 7.90
(Creme de Cassis, sparkling wine, soda, currant, ice cubes)

Homemade lemonade 0.4l 4.90 (with currant and lime)

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Fresh lamb's lettuce with herb dressing, croutons and bacon 7.90

Pumpkin and coconut soup with pumpkin seed oil and roasted pumpkin seeds 7.90

Crispy roast goose (breast and leg) on goose sauce with apple red cabbage, glazed chestnuts and potato dumplings 37.90 2,3,8,9,10,D,E,G,I

Walnut parfait with plum compote and crumble 9.90 8,9,10,A,D,G,I,K

\*\*\* Goose Special Menu \*\*\*
3-course menu 52,00€

Wine recommendation:

Christian Hirsch – Red and Wild DQW Württemberg

0.15l 6.00€ Fl. 0.75l 26.00€

\*\*\* Whole goose \*\*\*

for 4 people including side dishes and sauce for 165€

ONLY BY PRE-ORDER

Homemade goose fat to take away 200g for 4.90€



## Starter and soup

Venison Carpaccio with Parmesan lemon vinaigrette, arugula, pine nuts and freshly grated Grana Padano 15.90 2,3,8,10,D

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"Flädle-Soup" beef broth with pancake strips and fresh herbs 8.90 2,3,A,D,E,I

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Oven-baked goat cheese with pickeld pear, roasted walnut, blossom honey and fresh baguette 10.90 2,3,8,10,D,G

### (Salad

Crispy raw vegetables and leaf salad of the season with herb dressing, roasted sunflower seed topping and croutons

10,1,L,4

optionally with grilled venison medallions (200g) and cranberry pear 28.90 A,E,I with oven-baked goat cheese, pickeld pear, walnut and blossom honey 16.90 2,3,8,10,D,G,II

as a side salad 6.50

of course also as a large mixed salad with toppings 11.90



### Pasta, fish and vegetarian

Ravioli with pumpkin and cream cheese filling, pumpkin and coconut sauce, pumpkin seeds, and pumpkin seed oil 18.90 8,9,10,A,D,G,I

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Cheese spaetzle with a spicy mountain cheese and Emmental blend and a crispy onion topping, served with a small market-fresh salad 17.90

8,9,10,A,D,I

Freshly caught trout from the Herzberger Forellengut "Müllerin style" (roasted whole) with almond butter and potatoes 25.90 8,9,10,B,D,K

For our little guests

Portion of French fries 5.90

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Cheese spaetzle three cheeses high 9.90 8,9,10,A,D,I \*\*\*\*

Small schnitzel from Hessian pork with French fries 11.90 8,9,10,A,D,I



## Game and meat

pink roasted venison saddle in juniper sauce with fresh oyster mashrooms, potato rösti and seasonal vegetables 36.90 8,9,10,D,E,G,I

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Game platter "HirschGarten"
a selection of briefly roasted and braised game specialties, served with juniper sauce and cranberry pear, homemade red cabbage, seasonal vegetables, butter spaetzle and farmer's rösti

 $^{2,3,4,5,8,9,10,A,D,E,G,K,L}$  with 2 Persons/Price per Person 33,90

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Our wild "HirschGartenburger"
200g homemade venison steak in sesame brioche, with creamy brie cheese, red cabbage coleslaw, tomato, arugula, cranberry mayonnaise, crispy onions, served with a small salad or steakhouse fries 20.90

2,3,5,8,9,10,A,D,F,I,L

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Juicy game ragout with butter spaetzle, homemade red cabbage and cranberry pear 25.90 small portion 22,90



# Grandma`s game meatballs on mashed potatoes, game sauce and homemade red cabbage 19.90 2,5,8,9,10,A,D,E,L

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Braised Seulingswälder venison roastin juniper sauce with cranberry pear, homemade red cabbage and potato dumblings 26.90 small portion 23,90

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Spicy venison bratwurst (120g)
with onion juniper sauce, farmer`s rösti and cranberry pear 16.90
+ Extra venison bratwurst 5.90
1,2,3,9,10,E,G,L

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Schnitzel from Hessian pork "Vienna style" GQH (cut from the back) with steakhouse fries and wild cranberries 18.90 8,9,10,A,I

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pan-fried goose liver with onions, prunes and apple on mashed potatoes 19.90 2,8,10,D,I



### Desserts

Kaiserschmarrn with plum jam and vanilla ice cream 10.90 for 2 people to share 15.90 1,8,10,A,D,H,I,K \*\*\*\*

homemade chocolate mousse 9.90 made from the finest Belgian chocolate 8,9,10,A,D.I,K

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Dessert plate "Hirschgarten" a selection of our sweet delicacies 11.90 2,8,9,10,A,D,G,I,K \*\*\*\*

Sorbet Duet (lactose-free/vegan) 7.90

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Ice cream
vanilla / chocolate / strawberry
one scoop 2.20
three scoops 6.20
cream 0.90
8,9,10,D,I,K,



### *Aperitif*

Prosecco Biscardo Vintage 2020 0.1l 6.50
0.75l 32.00
Sektkellerei Ohlig Cuvèe Zero alcohol-free 0.00% 0.1l 6.00
Aperol Spritz (Prosecco with Aperol) 0.2l 7.90
Hugo (Prosecco with elderflower syrup) 3) 0.2l 7.90
Main Gin 4cl / Schweppes Tonic 0.2l 10.90
Bombay Sapphire Gin 4cl / Schweppes Tonic 0.2l 9.90
Martini Bianco / Dry 5cl 5.50
Campari Soda or Orange 4cl 6.50
Sherry Williams & Humbert Oloroso dry / medium / sweet 5cl 4.30

### Digestive

Vodka Absolut 2 cl 4.00
Lindenhof Williams Pear 2 cl 4.00
Lindenhof Cherry Brandy 2 cl 4.00
Lindenhof Mirabelle Plum 2 cl 4.00
Lindenhof Wild Raspberry Spirit 2 cl 4.00
Hazelnut 2 cl 4.00
Weis Exclusiv Elderberry Brandy 2 cl 4.50
Linie Aquavit 2 cl 4.00
Baileys 4 cl 4.80
Hirschrudel Herbal Liqueur 2 cl 5.00
Reich's Post Bitter 2 cl 4.00
Calvados 2 cl 4.90
Grappa Marzadro Trentina Tradizionale 2 cl 5.00
Grappa Amarone Giare Marzadro 2 cl 7.50



## Drinks

BEER ON TAP Glaabsbräu			JUICE FROM THE TAUNUS REGION		
Glaarsbräu Pilsener	0,3L	4,20	APPLE JUICE, ORANGE JUICE, 0	),3ι	3,90
	0,5L	5,80	CURRANT JUICE		
Glaarsbräu Helles	0,3L	4,20			
	0,5L	5,80	As a spritzer 0	),3ι	3,60
ALS RADLER	0,3L	4,20			
	0,5L	5,80			
Glaabsbräu dark	0,3L	4,20	SOFT DRINKS IN GLAS S BOTTLES		
	0,5L		PEPSI COLA 1)9)11), ZERO 1)9)11)12)		
Glaabsbräü Hefeweizen hell	0,5L	5,80	SCHWIP SCHWAP ORANGE 1)3)		
Glaabsbräu Hefeweizen alkoholfree		5,80		),33L	3,90
ALS RUSS ODER COLA-WEIZEN	0,5ь	5,80	SCHWEPPES BITTER LEMON 1)3)10), O GINGER ALE 1), TONIC WATER 10)	),2ι	3,50
BOTTLED BEER					
Glaabsbräu Helles alkoholfree	0,331	4,20	WARM DRINKS		
			Coffee cream 9)		3,20
Alkoholfreies Radler (0,00%)			Pot of coffee 9)		4,50
"Braustübl" Darmstadt	0,33ι	4,20	DECAFFEINATED COFFEE		3,50
			Espresso 9)		2,80
			Douple Espresso 9)		3,80
			Cappuccino 899)		3,90
			LATTE MACCHIATO 8)9)		4,20
APPLE WINE FROM THE TAUNUS	Heil)		LATTE 8)9)		4,20
HEIL NATURALLY CLOUDY APPLE WIN	0,251	3,00	HOT CHOCOLATE 8)		4,20
PURE, SOUR, SWEET	0,5L	5,50			
4ER BEMBEL	1,0L	10,00	HOT CHOCOLATE WITH CREAM 8)		4,50
			Glass of Tea/Dallmayer		3,20
			(Darieeling, Earl Grey, Green Tea,		
WATER FROM THE TAUNUS			FRUIT, PFEPPERMINT, ROIBOOS)		
TaunusWasser – Table water					
Sparkling or naturell	0,5L	3,00			
BAD CAMBERGER TAUNUSQUELLE	0,25ι	2,90			
NATURALLY / MEDIUM	0,75L	6,90			



### Additional information

Of course, we take into account any intolerances.

Just let us know, and we'll take care of it. Gluten-free, vegetarian, lactose-free, or vegan?

Our menu is adequately labeled according to EU regulations.

### Additives

- 1. Colorant 2. Preservatives
- 3. Antioxidants 4. Flavor enhancers
- 5. With nitrite curing salt 6. E 579 or E 585
  - 7. E 901, 904, 912, 914 8. Milk protein
  - 9. Sweeteners 10. Sweeteners & Sugar
- 11. Table sweetener or aspartame 12. E 420, 421, 953, 965 to 967

Allergens A. Eggs B. Fish C. Crustaceans D. Milk E. Celery F. Sesame seeds G. Sulphur dioxide and sulphites H. Peanuts I. Cereals containing gluten J. Lupin K. Tree nuts L. Mustard M. Soy

Ingredients of beverages

- 1) Colorant 2) Preservative
- 3) Antioxidants 4) Flavor enhancers
  - 5) Sulphurized 6) Blackened
  - 7) Phosphate 8) Milk protein
- 9) Contains caffeine 10) Contains quinine
- 11) Sweetener 12) Contains a source of phenylalanine