

# Janeke's

## Appetizer

Soup of the day	€	9
Tagliatelle Leone Tagliatelle with pesto, cherry tomatoes, arugula and parmesan cheese, vegetarian, vegan possible	€	13
Carpaccio Hand-cut slices of beef tenderloin, Parmesan cheese, arugula, olive oil	€	15

## Burger

The Duke Dry aged beef (approx. 180 g), American cheddar, crispy bacon, red onion, lettuce, bourbon BBQ sauce, brioche bun	€	19
Pulsnitz Double Cheese Dry aged beef (approx. 180 g), American cheddar, blue mold, pear mustard and lettuce, brioche bun	€	19
Goosebay Braised and plucked goose breast (approx. 180 g), American cheddar, blue mold, lettuce, pear, cranberry, BBQ sauce, brioche bun	€	19

All burgers are served with a small portion of Belgian fries.  
The fries are fried in beef fat and are not vegan.

## Fish

Pike-perch with butter Pikeperch fillet from a certified organic farm, Pikeperch fillet fried in butter, rosemary potatoes and fresh vegetables from the market	€	25
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## Steaks

Roast beef steak, approx. 250 g Pasture-raised, Uruguay	€	26
Ribeye - entrecote, approx. 300 g Pasture-raised, Uruguay	€	31
Filet, approx. 200g Pasture-raised, Uruguay	€	33

All steaks are served with rosemary potatoes and fresh vegetables from the market or Belgian fries fried in beef fat.

## Dessert:

Affogato al caffè A scoop of Häagen Dasz vanilla ice cream drenched in sweetened espresso	€	6
Styrian ice cream A scoop of vanilla ice cream flavored with Styrian pumpkin seed oil	€	6
Tarte Normande Apple tart according to a French recipe with a scoop of Häagen Dasz vanilla ice cream	€	8
Warm chocolate cake Liquid in the center, served with a scoop of Häagen Dasz Salted Caramel ice cream.	€	8

A selection of freshly cooked game dishes and braised dishes can be found on the tables in the restaurant area. The chef will be happy to advise you personally.

*Dear guests,  
Your health is important to us.*

*If you have intolerances to certain foods, please ask us for an allergen chart. We will be happy to provide you with detailed information about the allergens included.*

*Your hosts Ela and Florian*



## Game and specialties from Waldhaus

Home-cooked duck	€	28
Breast and thigh with crispy roasted back with bread dumplings, red cabbage and hearty sauce		
- with breast only	€	24
- with thigh only	€	22
Viennese venison escalopes	€	24
From the upper part of the carcass, cooked in egg mixture Coated with pumpkin, cranberry and red and white Belgian fries		
Venison stew “poached”	€	23
From the poacher, cooked in a buttered egg A hearty sauce with mushrooms, bacon and chocolate, Served with dumplings and red cabbage		

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*Hosts Ela and Florian*