

MENU











STARTERS

PUMPKIN SOUP 	8,50
ginger * coconut milk * hazelnut-sage crumb	
GAME BROTH	8,50
mushrooms * scallions * fresh herbs	
CREAMY MUSHROOM SOUP 	8,50
truffle	
STEWED PEAR SALAD 	13,50
figs * chioggia beet * balsamico	
SMOKED SALMON	15,75
wasabi-mayonnaise * Japanese seaweed	
HARE PÂTÉ	15,50
onion-chutney * crostini	
PHEASANT THIGHS	14,50
luke-warm * mesclun * mushrooms * vinaigrette	
DEER CARPACCIO	16,50
arugula * hazelnuts * truffle-cheese	



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MAIN COURSES

PIKE-PERCH 	24,50
risotto * ceps * white wine sauce	
HAKE 	23,50
couscous * vegetables * arugula * tapenade	
VEGAN STEW 	21,00
lentils * mushrooms * winter vegetables * walnuts * vegan feta cheese	
CORN-FED CHICKEN SUPRÊME 	24,50
green cabbage * garlic * port gravy	
WILD BOAR MEDALLIONS 	23,50
Brussels sprout stew * horse mushroom sauce	
BEEF MEDALLIONS 	26,50
winter vegetables * bearnaise sauce	
ENTRECOTE 	27,50
roasted vegetables * herb-garlic butter	
BAVETTE/SIRLOIN (A WOODBROOKE CLASSIC FOR 2 PERSONS) 	69,00
600 grams * winter vegetables * herb-garlic butter	
DEER STEAK	28,00
parsnip * vegetables * red wine sauce	
GRILLED BREAST OF DUCKLING 	26,00
celeriac * red onion * chutney * port gravy	
HARE PEPPER 	24,50
red cabbage * stewed pear * potato mousseline	



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DESSERT

CRÈME BRÛLÉE spiced biscuit * chocolate ice-cream	9,50
CHOCOLATE MOUSSE tuile * sponge chestnut * mascarpone creme	9,75
WOODBROOKE MESS stewed pear * syrup waffle * vanilla	9,50
CHEESE TRAY kletzen bread * apple syrup	14,50



VEGETARIAN DISH, OR POSSIBLE TO PREPARE AS A VEGETARIAN DISH



COMPLETELY OR PARTLY PREPARED ON THE CHARCOAL GRILL



PREPARED IN A GRILL PAN

OUR MAIN DISHES ARE SERVED WITH HOME-MADE FRIES.
ALLERGIC? PLEASE LET US KNOW

