

TO START

House bread & spread

Freshly baked sourdough bread with salted butter and daily spread

STARTERS

Forest & field

13.5

Finely seasoned venison tartare on crispy rösti and rye bread chip

Bavarian ceviche

14.5

Marinated local fish refined with herbs and citrus fruits

Egg loves beetroot

9.5

Soft-boiled organic egg with beetroot cream, crispy potato and sautéed chanterelles

Bread salad

7

South Tyrolean bread salad with fresh herbs, cherry tomatoes and romaine lettuce

Alpine meadow salad

6.5

Mixed leaf salad with seasonal ingredients and **CERVUS** house dressing

Chanterelle delight

6

Side portion of sautéed chanterelles with onions, garlic, and a touch of white wine

COMFORTING SOUPS

Cheese dumpling broth

7.5

Hearty beef consommé with a cheese dumpling and julienned vegetables

Greeting from the forest

Creamy chanterelle soup with homemade garnish and croutons

FISH

Fresh, fine & from local waters

Arctic char on a journey

25.5

Pan-seared Arctic char fillet with tagliolini pasta, dashi beurre blanc and fresh baby spinach

FOR A LIGHT BITE OR TO SHARE

Golden rush fries

Crispy fries with homemade trufflle mayonnaise and parmesan cheese

Cervus Bosna

Cheese sausage from our own butchery in crispy bread, topped with onions, radishes, and sweet mustard mayo

Snack board for 1 or 2

14.5 | 25

8

9.5

Selection of ham, pepper sausages, liverwurst, sausage salad, and alpine cheese - served with spread, butter, and homemade sourdough bread



VEGETARIAN & VEGAN

Because it tastes great even without meat

Truffle tagliolini

16.5

Fresh pasta with truffle cream and parmesan cheese

Buckwheat risotto

15.5

15

Smooth and creamy risotto with sautéed chanterelles

Power-Bowl (vegan)

chickpeas, edamame and raspberryhorseradish-dressing (Optional add-ons: cheese dumpling +4 or pan-seared Arctic char

fillet +10)

Local barley with vegetables, avocado,

MEAT & VENISON

Hearty, rustic & satisfying

Pork roast 78

18.5

Crispy grilled pork belly from Allgäu marinated in dark beer, served with Tyrolean Schlutzkrapfen and warm kimchi red cabbage

Veal stew

16.5

Traditional veal stew of heart and lungs served with a chive dumpling

Lamb chops

24.5

Grilled lamb chops with creamy herb polenta and grilled vegetables

Wiener Kindl

25.5

32

Golden-fried veal schnitzel with parsley potatoes and hand-stirred lingonberries

Alpine meadow steak 320g

Rib-eye steak with potato-bacon waffle and

homemade hay butter

Rebel's roast

26.5

Beef sirloin steak with homemade spätzle, pak choi, fried onions and red wine shallot jus

SWEET FINALE

Because no meal is complete without dessert

Cheesecake

6.5

Cheesecake with berry compote and black sesame

Sweet dumplings

9.5

Fluffy curd and nougat dumplings in sweet breadcrumbs with apricot compote

Bieramisu

Bavarian-style tiramisu with a delicate beer

Iced Crêpe with strawberries

Filled crêpe with strawberries and rhubarb ice cream

7.5



BEER FROM PAULANER BREWERY (MUNICH)

Münchner Hell/Radler on tap	3.5
0,5	4.5
Dark Beer 0,5 I	4.5
Münchner Hell non-alcoholic 0,5 I	4.5
Weißbier naturtrüb/Russ on tap	2.0
0,3 I 0,5 I	3.9 4.9
Weißbier non-alcoholic	
0,5 l	4.9
Hefe-Weißbier dark 0,5 I	4.9
Heineken Lager	4

BEER FROM RIEGELE BREWERY (AUGSBURG)

Herrenpils 0,33 l	4
Kellerbier on tap 0,3 I 0,5 I	3.5 4.5
Riegele & Sierra Nevada Bayerise	ch Ale 5
Robustus 6 0,33 I	5
Riegele non-alcoholic IPA Liberis	2+3
Michaeli "Edition by Louis Piana" 0,75 l	22

SIGNATURE COCKTAILS

Alpine Mojito	9
Wild raspberry schnapps, honey, Almdudler	
herbal lemonade, mint, lime	
Apfelstrudel Sour	9
Apple liqueur, lemon, cinnamon	
and many more classics like	
Espresso Martini,	

CAN'T DECIDE?

Ask our Cervus team for personal recommendations or more drink options.

APERITIFS	
Aperol Spritz	8
Hugo (also non-alcoholic)	8
Lillet Wildberry	8
Cervus Negroni Barrel-aged Negroni from oak cask	10
Alpine Spritz (herbal lemonade)	8
Apricot Spritz	8
Basil Spritz	8

WINES BY GLASS 0,1 | 0,2

"Ask us about the classics"

Grüner Veltliner Heldenberg 2024 Winery Pfeiffer, Weinviertel (Austria) lightly sparkling, balanced 4.5 | 6

Pinot Grigio IGP Winery Guerrieri Rizzardi, Veneto (Italy) fresh, full-bodied, yellow fruit notes 4 | 5.5

Lugana DOC 2020 Winery Guerrieri Rizzardi, Lombardei (Italy) fresh, floral, complex 5.5 | 7

Riesling Kabinett 2022 Winery Max Markert, Franken (Germany) fresh, fruity, balanced 4.5 | 6

Keya Chiaretto Bardolino Class	sico
DOC 2024, Rosé	
Winery Guerrieri Rizzardi, Veneto (Italy)
berry, floral, full-bodied	5 6.5

Primitivo Bio IGT (organic & veg	gan)
Winery Maia, Apulien (Italy)	
powerful, seductive	4.5 6

Blauer Zweigelt QW Heldenberg	<mark>2021 ر</mark>
Winery Pfeiffer, Weinviertel (Austria)	
spicy, fruity, robust	4.5 6

Dornfelder Urgewalt 2022	
Winery Lergenmüller, Pfalz (Germany)	
complex, elegant, fruity	5.5 7

NON-ALCOHOLIC

0,35 I 0,7 I	still sparkl still sparkl	_		3.5 5.5
Juices & Apple Blackcur Passion f Rhubarb Orange 0,2 I 0,4 I	fruit	by Rauch		4.5
	e as spritzers			3.5
Coca-Col Paulane	nks 0,33 l la Coca-Col r orange sod r Spezi (Coke	a	mix)	3.9
Strawbei	made Lem rry-Basil rant-Lemon	onades		5.5

BRANDIES 2CL PSENNER SOUTH TYROL

Passion Fruit-Vanilla

Williams Pear Classic	4.5
Fruit Brandy (Obstler)	4.5
Hazelnut	4.5
Grappa Barrique Reserve	4.5
Mountain apricot, fine brandy	6.5
Wild raspberyy, fine brandy	6.5
Fine guince, fine brandy	6.5

OTHER SPIRITS 4CL

Baileys	5
Ramazotti	5
Jägermeister	5
"Ask us for more options"	

HOTE BEVERAGES

Coffee	3.8
Espresso	3.5
Espresso Doppio	5
Espresso Macchiato	3.8
Cappuccino	4.5
Latte Macchiato	4.5
Dallmayr Tea (various varieties)	4.5