



FASANERIE

A WARM WELCOME

TO THE RESTAURANT FASANERIE

OUR APÉRITIF SUGGESTIONS:

CREMANT D'ALSACE

GRAND C

Vintage extra brut

Appellation Cremant D'Alsace contrôlée

€ 9,00 / 0,1l

LILLET WHITE PEACH

Lillet Rose, White Peach Tonic

€ 8,50 / 0,2l



FASANERIE

INFUSED AT THE TABLE
ALLOYED ESSENCE OF VENISON
with a praline of watercress and Frisian Blue

FRIED MEDAILLION OF MONKFISH
CAUGHT IN THE SKAGERRAK
with crispy fried comfrey leaf and sweet potato cream

FILLET OF LOCALLY REARED BLACK ANGUS BEEF
Roast jus with port wine
sautéed asparagus and fried mushrooms
potato fritters

FRESH CHEESE AND BISCUIT TARTLETS
with marinated strawberries and chocolate crispy base

AS 4-COURSE MENU

€ 99,00

AS 3-COURSE MENU without Monkfish

€ 79,50



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PRALINE FROM THE FARMER'S ROOSTER

with Cumberland sauce, pomegranate seeds and marinated mushrooms

GENTLY COOKED CALAMARETTI

Asparagus and pearl barley risotto with garlic rocket

HOMEMADE PASTA

ACCORDING TO AN ITALIAN FAMILY RECIPE

Sautéed spinach leaves and whipped buttercream

TWO KINDS OF VENISON FROM LOCAL HUNTING

Braised leg and short roasted loin

Juniper cream sauce

sautéed turnips and carrots with ribwort plantain

roasted sourdough flan

SELECTION OF RAW MILK CHEESES

FROM THE BACKENHOLZ FARM CHEESE DAIRY

with fig mustard, Nordstrander rose jelly

and various types of bread

AS 5-COURSE MENU

€ 110,00

AS 4-COURSE MENU without pasta

€ 99,00

AS 3-COURSE MENU without calamaretti and pasta

€ 86,50



FASANERIE

White wine:

2021er Weißer Burgunder

Smaragd
Weingut Rudi Pichler
Wachau/Wösendorf
€ 65,00 / 0,75l

2021er Chablis

Appellation d'Origine Contrôlée
Chardonnay
Domaine Joseph Drouhin
Burgund/Chablis/ Grand Chemarin
€ 45,00 / 0,75l

Red wine:

2015er Spätburgunder

Qualitätswein b. Anbaugebiete
Weingut des Grafen Neipperg
Neipperger Schlossberg
€ 36,50 / 0,75l

2011er Chateau Bélair Monange

Premier Grand Cru Classé
Merlot/Cabernet Franc
Saint Émilion
€ 165,00 / 0,75l

2017er Amarone

D.O.C. e Garantita
Corvina Veronese, Corvione
Rondinella, Molinara
Weingut Tommasi
Venetien/ Valpolicella
€ 75,00 / 0,75l

Dessert wine:

2019er Riesling Auslese

Prädikatswein
Königslay-Terrassen
Weingut Kallfelz
Mosel
€ 58,00 / 0,5l € 12,00 / 0,1l

For a larger selection of wine please have a look at our wine menu.