



HirschGarten

*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.



## Winter-Special

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

Homemade lemonade 0.4l 4.90  
(with blackcurrant and lime)

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Winter chestnut soup with parsley oil 7.90  
8,D,G

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“Veganary”  
Beyond Burger (vegan) in a sesame seed bun with red cabbage  
coleslaw, tomato, vegan BBQ sauce and sweet potato fries 19.90  
1,2,10,E,F,I,L

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Grilled Argentinian beef fillet with walnut crust, seasonal vegetables  
and crispy potato rösti 36.90  
8,D,I,K

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Wine recommendation: Christian Hirsch – Red and Wild DQW  
Württemberg Glass 0.15l €6.00 Bottle 0.75l €26.00



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## *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 pickled 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,I,L,4

optionally with

grilled venison medallions (200g) and cranberry pear 28.90

A,E,I

with oven-baked goat cheese, pickled pear, walnut and blossom honey 16.90

2,3,8,10,D,G,II

as a side salad 6.50

10,I,L

of course also as a large mixed salad with toppings 11.90

10,I,L,4

We serve fresh bread with all our salads I



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*fish and vegetarian*

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

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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

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Small schnitzel from Hessian pork with French fries 11.90

8,9,10,A,D,I

With all our main courses you can choose a small side salad 6.50

I,L,10



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## *Game and meat*

pink roasted venison saddle in juniper sauce  
with 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, salad, 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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With all our main courses you can choose a small side salad 6.50 I,L,10



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Juicy game ragout  
with butter spaetzle, homemade red cabbage and cranberry pear 25.90  
small portion 22,90  
8,9,10,A,D,E,G,I

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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 Seulingswalder venison roasting juniper sauce  
with cranberry pear, homemade red cabbage and potato dumplings 26.90  
small portion 23,90  
8,9,10,D,E,G,I

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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

With all our main courses you can choose a small side salad 6.50 I,L,10



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## *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

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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

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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,



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### *Aperitif*

Prosecco Biscardo Vintage 2020 0.1l	6.50
0.75l	32.00
Sektkellerei Ohlig Cuvè 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



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## Drinks

### BEER ON TAP

**Glaabsbräu**  
*Alkoholfreies Bier*

GLAABSBRÄU PILSENER	0,3L	4,20
	0,5L	5,80
GLAABSBRÄU HELLES	0,3L	4,20
	0,5L	5,80
ALS RADLER	0,3L	4,20
	0,5L	5,80
GLAABSBRÄU DARK	0,3L	4,20
	0,5L	5,80
GLAABSBRÄU HEFEWEIZEN HELL	0,5L	5,80
GLAABSBRÄU HEFEWEIZEN ALKOHOLFREI	0,5L	5,80
ALS RUSS ODER COLA-WEIZEN	0,5L	5,80

### BOTTLED BEER

GLAABSBRÄU HELLES ALKOHOLFREI	0,33L	4,20
ALKOHOLFREIES RADLER (0,00%) „BRAUSTÜBL“ DARMSTADT	0,33L	4,20

### APPLE WINE FROM THE TAUNUS

**4er**

HEIL NATURALLY CLOUDY APPLE WIN	0,25L	3,00
PURE, SOUR, SWEET	0,5L	5,50
4ER BEMBEL	1,0L	10,00

### WATER FROM THE TAUNUS

TAUNUSWASSER – TABLE WATER		
SPARKLING OR NATURELL	0,5L	3,00
BAD CAMBERGER TAUNUSQUELLE	0,25L	2,90
NATURALLY / MEDIUM	0,75L	6,90

### JUICE FROM THE TAUNUS REGION

APPLE JUICE, ORANGE JUICE, CURRANT JUICE	0,3L	3,90
AS A SPRITZER	0,3L	3,60

### SOFT DRINKS IN GLASS BOTTLES

PEPSI COLA <sup>1)(9)(11)</sup> , ZERO <sup>1)(9)(11)(12)</sup>		
SCHWIP SCHWAP ORANGE <sup>1)(3)</sup>		
7UP <sup>1)(3)</sup>	0,33L	3,90
SCHWEPES BITTER LEMON <sup>1)(3)(10)</sup> , GINGER ALE <sup>1)</sup> , TONIC WATER <sup>10)</sup>	0,2L	3,50

### WARM DRINKS

COFFEE CREAM <sup>9)</sup>	3,20
POT OF COFFEE <sup>9)</sup>	4,50
DECAFFEINATED COFFEE	3,50

ESPRESSO <sup>9)</sup>	2,80
DOUBLE ESPRESSO <sup>9)</sup>	3,80
CAPPUCCINO <sup>8)(9)</sup>	3,90
LATTE MACCHIATO <sup>8)(9)</sup>	4,20
LATTE <sup>8)(9)</sup>	4,20
HOT CHOCOLATE <sup>8)</sup>	4,20

HOT CHOCOLATE WITH CREAM <sup>8)</sup>	4,50
GLASS OF TEA/DALLMAYER (DARJEELING, EARL GREY, GREEN TEA, FRUIT, PFEPPERMINT, ROIBOOS)	3,20



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### 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