



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.



Chanterelle menu

Arugula salad with fresh chanterelles, cherry tomatoes, Grana Padano and grissini 12.90

2,8,10,D,F,I,L

Pink roasted venison saddle in juniper sauce with fresh chanterelles, potato rösti and seasonal vegetables

36,90

8,9,10, D,E,G,I

Bread dumplings with chanterelle cream and a small seasonal salad

18.90

2,8,10,A,D,I

Schnitzel from Hessian pork "Vienna style" with chanterelle cream and butter spaetzle 23.90

8,10,A,D,I

Homemade lemonade 0.4l 4.90
(with elderberry, lime, and fresh mint)

10

Iced coffee 7.90
(2 scoops of vanilla ice cream, coffee and cream)

8,10,D,K

Sarti Spritz 0.2l 7.90
(Sarti pink, Prosecco, soda, lime, ice cubes)



HirschGarten

Starter and soup

Venison Carpaccio with lemon vinaigrette,
arugula, pine nuts and freshly grated Grana Padano 15.90
2,3,8,10,D

“Flädle-Soup” beef broth with pancake strips and fresh herbs 8.90
2,3,A,D,E,I

Oven-baked feta cheese
with cherry tomatoes, onions, oregano, and fresh baguette 10.90
8,A,D,I

2 pieces of Hüttenberger Handkäse
with caraway seeds, farmhouse bread and butter 8.90
8,9,10,D,G,I

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 corn-fed chicken breast supreme “Caesar Style”, Parmesan dressing, bacon and croutons 17.90
2,3,4,5,A,D,E,I

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



Pasta, fish and vegetarian

Oriental bulgur on tomato sauce with cherry tomatoes, green asparagus, dried apricots, roasted cashews, garnished with arugula and vegan cashew parmesan 16.90
9,10,G,I,K

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

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

Cheese spaetzle three cheeses high 9.90
8,9,10,A,D,I

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



Game and meat

“Wild Boar Saltimbocca”

Schnitzel from wild boar saddle with Black Forest ham and sage,
in juniper sauce, roasted potatoes and vegetables 26.90

2,3,5,8,9,10,D,E,G,I

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

Our wild “HirschGartenburger”

200g homemade venison steak in sesame brioche, with spicy mountain cheese,
red cabbage coleslaw, tomato, gherkin, arugula, bacon and smoked paprika mayo,
crispy onions, served with a small salad or steakhouse fries 20.90

2,3,5,8,9,10,A,D,F,I,L

Juicy game ragout

with butter spaetzle, fresh chanterelles and cranberry pear 25.90

8,9,10,A,D,E,G,I

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



Wild aspic (100% wild meat from local forests, no fenced-in breeding)
with onion-vinegar-oil vinaigrette, roasted potatoes and gherkin 16.90
2,5,8,9,10,A,D,E,L

Braised Seulingswälder venison roastin juniper sauce
with cranberry pear, homemade red cabbage and butter spaetzle 26.90
8,9,10,D,E,G,I

Spicy venison bratwurst (120g)
with curry-cranberry sauce, steakhouse fries, and cranberry pear 16.90
+ Extra venison bratwurst 5.90
1,2,3,9,10,E,L

Schnitzel from Hessian pork "Vienna style" GQH (cut from the back)
with steakhouse fries and wild cranberries 18.90
8,9,10,A,I

Roasted corn-fed chicken breast suprême
on tomato sauce, seasonal vegetables and bulgur timbale 21.90
8,9,10,D,E,G,I

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



Desserts

Limoncello creme brulee 7,90

A,D,8,10

homemade chocolate mousse 8.90

8,9,10,A,D,I,K

Dessert plate "Hirschgarten"
a selection of our sweet delicacies 11.90

2,8,9,10,A,D,G,I,K

Sorbet Duet (lactose-free/vegan) 7.90

Ice cream

vanilla / chocolate / strawberry

one scoop 2.20

three scoops 6.20

cream 0.90

8,9,10,D,I,K,



Aperitif

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



drinks

BEER ON TAP

Glaabsbräu
Aufgepasst, Antenne.

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 HEFEWEIZEN HELL	0,5L	5,80
GLAABSBRÄU HEFEWEIZEN ALKOHOLFREE	0,5L	5,80
ALS RUSS ODER COLA-WEIZEN	0,5L	5,80

BOTTLED BEER

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

APPLE WINE FROM THE TAUNUS

Heil

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

Heil

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

SOFT DRINKS IN GLASS BOTTLES

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

WARM DRINKS

COFFEE CREAM ⁹⁾	3,20
POT OF COFFEE ⁹⁾	4,50
DECAFFEINATED COFFEE	3,50
ESPRESSO ⁹⁾	2,80
DOUPLE ESPRESSO ⁹⁾	3,80
CAPPUCCINO ⁸⁾⁹⁾	3,90
LATTE MACCHIATO ⁸⁾⁹⁾	4,20
LATTE ⁸⁾⁹⁾	4,20
HOT CHOCOLATE ⁸⁾	4,20
HOT CHOCOLATE WITH CREAM ⁸⁾	4,50
GLASS OF TEA/DALLMAYER	3,20
(DARJEELING, EARL GREY, GREEN TEA, FRUIT, PFEPPERMINT, ROIBOOS)	



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