

🍷 Gourmet menu 🍷

Carpaccio of „Simmental beef“ fillet
marinated with olive oil and Parmesan cheese 25.80

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Lobster foam soup with lobster ravioli 19.80

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Grapefruit sorbet 4.50

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Fillet of veal -roasted pink- in a morel cream sauce,
with market vegetables and homemade „Spätzle“ 48.00

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„Freiburger Teller“
Light and dark mousse au chocolat made of Valrhona chocolate
with vanilla ice cream and fresh fruits 16.00

Menu price 110.00

„Hirschen“ menu



Ramsons cream soup 16.00

Rib-eye steak from Angus beef
-in a pepper cream sauce-
with market vegetables and fried potatoes 43.80

Crème brûlée
with orange fillets 12.80

Menu price 69.00

Starters and soups

Mixed leaf and raw vegetable salads sm. 10.80
with roasted seeds and nuts lg. 13.80

Beef broth with „Flädle“ (pancake slices) 10.80

Clear French fish soup
with chunks of game fish, salmon dumplings and lobster ravioli 17.80

Half a dozen Fines de Claire oysters with lemon 19.80

Carpaccio of yellowfin tuna marinated sweet-sour with pickled ginger 27.80

Meat

Fresh grilled meatballs in a cream sauce with spring vegetables and homemade „Spätzle“	25.80
Medallions of pork tenderloin in a morel cream sauce with leaf spinach and homemade „Spätzle“	34.00
Escalope of veal in cream sauce with homemade „Spätzle“	34.80
„Wiener Schnitzel“ with potato salad and leaf salad	36.80
Grilled rump steak -roasted pink- with bordelaise sauce, herb butter, and french fries <u>or</u> fried potatoes	37.80

Fish

Filet of sea bass roasted in olive oil with garlic, thyme and peperoni, with ratatouille, braised fennel and porcini mushroom risotto	38.00
Whole Breton sole pan-fried in butter with leaf spinach and steamed potatoes	52.00

Vegetarian

Homade gnocchi with ramsons cream, cherry tomatoes, parmesan cheese and rocket salad	34.00
Homemade porcini ravioli on market vegetables with white truffle foam	34.80

Dessert

Curd mousse on apricot compote 13.80

Light and dark mousse au chocolat made of Valrhona chocolate with egg liqueur 14.00

Lukewarm chocolate cake with liquid core, cherries, vanilla foam and homemade vanilla ice cream 16.00

3 scoops of homemade sorbet infused with champagne 17.00

1 scoop of homemade ice cream (according to daily offer) 4.50

1 scoop of homemade sorbet (according to daily offer) 4.50
optionally topped up with champagne + 5.00

Our sweet wine recommendation for you

2021er Gewürztraminer Beerenauslese	5 cl	8.90
Weingut K.H.Johner, Bischoffingen	0.375 l	35.80