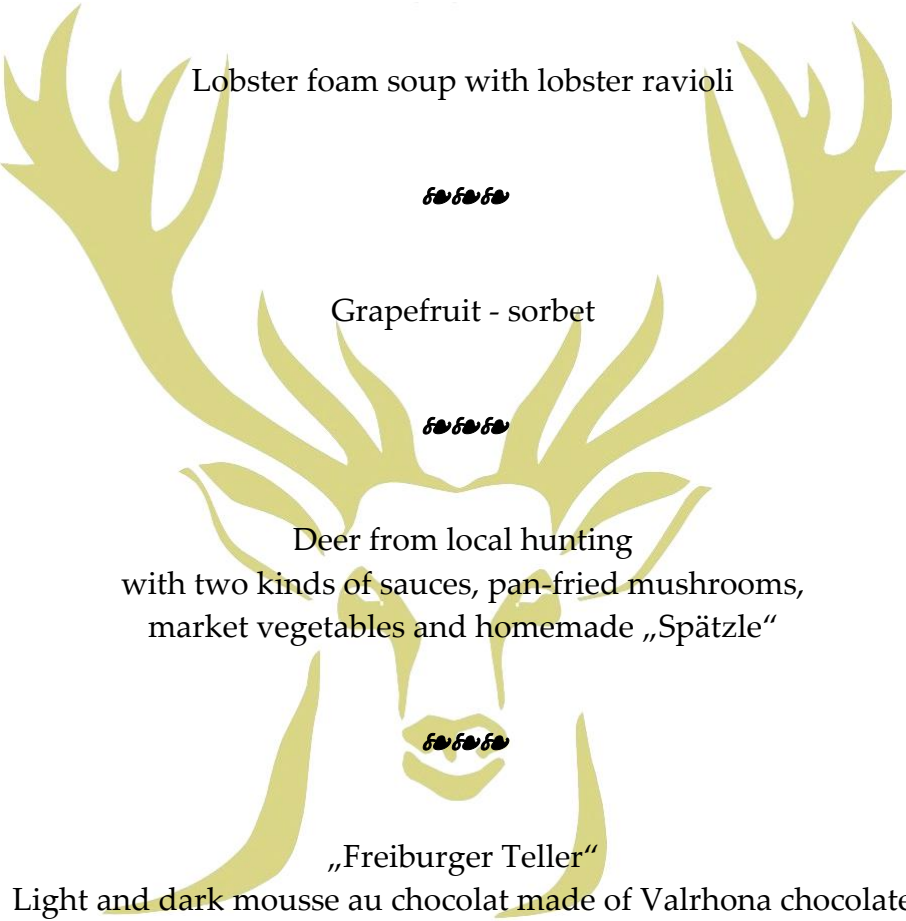


Gourmet menu



Vitello Tonnato of veal flank with tuna sauce, small salad and rosemary potatoes	24.80

Lobster foam soup with lobster ravioli	19.80

Grapefruit - sorbet	5.00

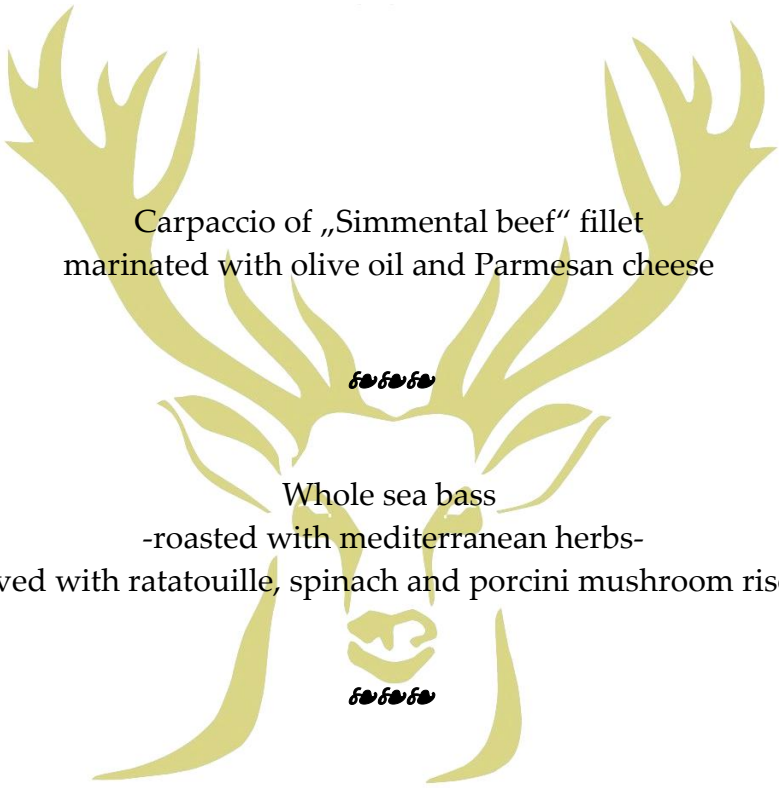
Deer from local hunting with two kinds of sauces, pan-fried mushrooms, market vegetables and homemade „Spätzle“	48.00

„Freiburger Teller“ Light and dark mousse au chocolat made of Valrhona chocolate with fresh fruits and vanilla ice cream	17.00

Menu price 105.00
without soup 90.00

*If you have any questions about allergens and additives, please ask our service staff.
All prices are in € and include VAT.*

Hirschen - menu



Carpaccio of „Simmental beef“ fillet marinated with olive oil and Parmesan cheese	22.80
Whole sea bass -roasted with mediterranean herbs- served with ratatouille, spinach and porcini mushroom risotto	38.00
Crème brûlée with marinated orange fillets	12.00
Menu price	68.00

Starters and soups

Mixed leaf and raw vegetable salads	sm.	9.80
	lg.	12.80
Beef broth with „Flädle“ (pancake slices)		10.80
Clear French fish soup with chunks of game fish, salmon dumplings and lobster ravioli		16.00
Carpaccio of yellowfin tuna marinated sweet-sour with pickled ginger		28.00
Fried goose liver on celery purée with glazed apple slices and cassis glaze		36.80

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All prices are in € and include VAT.*

Meat

Fresh grilled meatballs in a cream sauce with spring vegetables and homemade „Spätzle“	24.80
Medallions of pork tenderloin in a morel cream sauce on leaf spinach and homemade „Spätzle“	32.00
Deer ragout with baked apple, pan-fried mushrooms, red cabbage and homemade „Spätzle“	32.00
Escalope of veal in cream sauce with homemade „Spätzle“	34.80
Grilled rump steak -roasted pink- with bordelaise sauce, herb butter, and french fries <u>or</u> fried potatoes	38.00

Fish

Plaice -Finkenwerder style- with glazed bacon and onions, served with leaf spinach and steamed potatoes	33.80
Medallion of Scottish salmon -fried in butter- on creamed leeks with homemade tagliatelle	34.00

Vegetarian

Homemade gnocchi with ramsons cream, cherry tomatoes, parmesan cheese and rocket salad and roasted pine nuts	32.80
Homemade porcini ravioli on market vegetables with white truffle foam	34.00

Dessert

Curd mousse with fresh fruits	13.00
White vineyard peach with elderflower-sabayon and homemade almond ice cream	16.00
Lukewarm chocolate cake with liquid core, cherries, vanilla foam and homemade vanilla ice cream	17.00
1 scoop of homemade ice cream (according to daily offer)	4.00
1 scoop of homemade sorbet (according to daily offer) optionally topped up with champagne	4.00 + 5.00

Our sweet wine recommendation for you

2023 Gewürztraminer Spätlese	5 cl	7.90
Weingut K.H. Johner, Bischoffingen	0.375 l	26.80