


Gourmet menu



French quail's breast and sautéed spring morel with green asparagus	29.80

French fish soup with game fish and salmon dumplings	15.80

Blood peach sorbet	4.00

River pikeperch with almond and brown butter crust, beurre blanc and bear's garlic risotto with vegetable pearls	46.00

Rhubarb foam with fresh strawberries and homemade vanilla ice cream	15.00

Menu price 99.00

Asparagus menu

Lukewarm asparagus
with tomatoe vinaigrette and air dried ham from Südtirol 24.80

Elderflower – lemon sorbet 4.00

Veal tenderloin with white asparagus
sauce hollandaise and "Kratzete" 48.00

Vanilla-curd mousse
with fresh strawberries 13.80

or

French cheese assortment
with fig mustard, grapes and nuts 15.00

Menu price 89.00

Asparagus dishes

Bunch of white asparagus from the region
with hollandaise sauce, potatoes or „Kratzete“ 27.80

with black forest ham and boiled ham + 10.80

with „Wiener Schnitzel“ + 15.00

with grilled salmon and Dijon mustard hollandaise + 17.00

with grilled rumpsteak + 19.80

Starters and Soups

Mixed salad with homemade dressing	small	9.80
	large	11.80
Beef broth with "Flädle" (pancake slices)		9.80
Homemade asparagus soup with slices of fresh asparagus		13.80
Beefsteak tatar of Simmental beef made with fresh herbs, onions, olive oil and egg yolk with small salat bouquet	as a starter	24.80
	as a main course	33.00
King prawns "Piri Piri" fried in olive oil with peppers, garlic and fresh thyme		26.80
Vitello Tonnato of cold veal flank with tuna sauce, small salad and rosemary potatoes		27.00

Meat

Grilled meatballs with cream sauce seasonal vegetables and homemade Spätzle		23.80
Grilled veal escalopes in cream sauce with homemade Spätzle		34.00
„Wiener Schnitzel“ with potato and leaf salad		34.80
Grilled rump steak with herb butter, bordelaise sauce and fried potatoes <u>or</u> french fries		35.00
Beef tenderloin on leaf spinach with morel cream sauce and homemade Spätzle		48.00

Fish

Sea bass pan-fried in olive oil with fresh thyme, garlic and chili peppers, served with ratatouille, green asparagus and mushroom risotto		36.00
Whole Breton sole pan-fried in butter with leaf spinach and small potatoes		49.00
Variation of fresh game fish (varies according to daily offer) on leaf spinach, gratinated with champagne sauce and served with homemade tagliatelle		49.00

Vegetarian

Ramson-risotto (bear`s garlic) with cherry tomato sugo, roasted pine nuts and green and white asparagus		39.80
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Desserts

Crème brûlée with fresh strawberries	12.80
Homemade tiramisu with fresh strawberries	12.80
Café Gourmand	14.00
„Freiburger Teller“: Light and dark mousse au chocolat made of Valrhona chocolate with vanilla ice cream and fresh fruits	15.80
Vineyard peach with elderflower-sabayon and homemade almond ice cream	15.80
3 scoops of homemade sorbet	10.80
infused with champagne	15.80
1 scoop of homemade ice cream	4.00
1 scoop of homemade sorbet	4.00

Our sweet wine recommendation for you

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