


**Gourmet menu**



Carpaccio of yellowfin tuna marinated sweet-sour with pickled ginger	26.80
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Pan-fried sweetbreads on green and white asparagus	29.80
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Forest strawberry-basil sorbet	4.00
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Fillet of plaice with brown lemon-caper-butter, leaf spinach and small potatoes	31.80
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Strawberry soup and coconut ice cream topped with champagne	16.80

Menu price            99.00

## Asparagus menu

Lukewarm asparagus  
with tomato vinaigrette and air-dried ham from „Südtirol“ 24.80

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Elderflower-lemon sorbet 4.00

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Veal tenderloin with white asparagus  
sauce hollandaise and “Kratzete” 48.00

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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

Homemade asparagus soup with slices of fresh asparagus 13.80

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 and nuts small 9.80  
large 11.80

Beef broth with "Flädle" (pancake slices) 9.80

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

Sticky Ribfingers of „Simmental Beef“ (Boneless Spare Ribs)  
with glass noodle salad, chili peppers, shallots and coriander as a starter 25.00  
as a main course 35.00

King prawns "Piri Piri"  
fried in olive oil with peppers, garlic and fresh thyme 26.80

Vitello Tonnato of veal flank with tuna sauce,  
small salad and rosemary potatoes 27.00

## **Meat**

Grilled meatballs with chanterelle-cream-sauce  
seasonal vegetables and homemade Spätzle 24.80

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 or french fries 35.00

French quail breast with green and white asparagus, morel cream sauce  
and homemade noodles 42.00

Pepper steak of beef tenderloin with green beans and french fries or fried potatoes 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

Monkfish on wok vegetables with coconut foam and basmati-rice 46.00

Whole Breton sole pan-fried in butter with leaf spinach and small potatoes 49.00

## **Vegetarian**

Homemade ravioli with goat's cheese and artichoke-cherry tomato ragout 31.00

## Desserts

Crème brûlée with orange fillets, marinated in Grand Marnier	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
3 scoops of homemade sorbet infused with champagne	10.80 15.80
Fresh regional strawberries with rhubarb sabayon and homemade almond cream ice cream	16.00
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