

Asparagus menu

French quail breast - fried in butter -
with green asparagus and fresh spring morels 26.80

Creamy asparagus soup 13.80

Lemon - elderflower sorbet 4.50

Medallion of veal fillet asparagus,
sauce hollandaise and potatoes or „Kratzete“ 47.80

Rhubarb sabayon
with marinated strawberries and almond cream ice cream 16.00

menu price 105.00

Asparagus main courses

Bunch of Opfinger asparagus
with a sauce hollandaise and potatoes or „Kratzete“ 29.80

with raw ham and cooked ham + 12.00

with pork schnitzel (escalope) + 12.00

with grilled rumsteak + 18.00

with a small veal steak + 22.00

with grilled salmon and Dijon mustard hollandaise + 21.00

Homemade pancake filled with asparagus and sauce hollandaise 26.80



„Hirschen“ menu

Lukewarm asparagus salad
with air-dried South Tyrolean ham

17.80

Medallion of Icelandic codfish
-on a beurre blanc-
with market vegetables and wild garlic - mashed potatoes

43.80

Cold strawberry soup
with homemade coconut sorbet

14.00

menu price

69.00

Starters and soups

Mixed leaf and raw vegetable salads
with roasted seeds and nuts

sm. 11.80
lg. 14.80

Beef broth with „Flädle“ (pancake slices)

10.80

Badische Schneckensuppe

16.00

Clear French fish soup
with chunks of game fish, salmon dumplings

15.00

Gambas “Piri Piri”

fried in olive oil with peppers, garlic and fresh thyme

28.00

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

26.00

Beefsteak tatar of Simmental beef made with fresh herbs,
onions, olive oil and egg yolk with small salat bouquet

as a starter 28.00
as a main course 39.00

main courses

Fresh grilled meatballs in a cream sauce with asparagus vegetables and homemade „Spätzle“	27.80
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
Venison ragout with spring vegetables, cranberry apple and homemade spaetzle	35.80
Cordon Bleu (veal schnitzel filled with ham and cheese), with market vegetables and french fries	39.80
Grilled rump steak -roasted pink- with bordelaise sauce, herb butter, and french fries <u>or</u> fried potatoes	37.80
Variation of fresh game fish (varies according to daily offer) on leaf spinach, gratinated with champagne sauce and served with homemade tagliatelle	49.80
Crispy fried „Rösti“ with seasonal vegetables and pan-fried mushrooms (also available as vegan dish)	32.00

desserts

Strawberries from Kaiserstuhl - marinated with cherry snapps - served with vanilla ice cream and whipped cream	9.80
Light and dark mousse au chocolat made of Valrhona chocolate with maninated berries	13.80
Lukewarm chocolate cake with liquid core, berries from garden, vanilla foam and homemade vanilla ice cream	16.00
Rhubarb foam with fresh strawberries from Kaiserstuhl and almond cream ice crea	17.00
French raw milk cheese variation with fig mustard, grapes and nuts	14.00
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) optionally topped up with champagne	4.50 + 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