


**🍷 Gourmet menu 🍷**



Ceviche of hamachi (yellowfin mackerel) with mango, physalis, chili and coriander	28.00
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Crispy pork belly -asian style marinated- with romaine lettuce, pickled chanterelles and sticky rice	19.80
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Grapefruit – Campari sorbet	4.00
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Barbarie duck breast -pink roasted- with orange jus, wild broccoli and dauphinoise potatoes	43.00
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Strawberry soup and coconut ice cream topped with champagne	16.80
<b>Menu price</b>	<b>5- course 99.00</b>
<b>(without pork belly) 4 - course</b>	<b>79.00</b>

## **Poké – Bowls**

Lukewarm sushi rice as base, with fresh raw and cooked vegetables, roasted sesame, dried nori leaves, pickled ginger and homemade Sriracha– mayonnaise (vegan)

19.90

You may add:

- Sticky rib fingers of Simmental beef +15.00
- Pan-fried king prawn with Teriyaki sauce +15.00
- Slices of beef loin +19.00

## **Summer dishes**

Sticky Ribfingers of „Simmental Beef“ (Boneless Spare Ribs)  
with glass noodle salad, chili peppers, shallots and coriander

starter 25.00  
main course 35.00

Beefsteak tartar of „Simmental beef“ dressed with fresh herbs,  
capers, shallots, olive oil and egg yolk  
with a small salad bouquet and freshly baked bread

starter 24.80  
main course 33.00

Fresh leaf and vegetable salads optional with

-grilled rump steak of Angus beef 36.80

-roasted prawns "Piri Piri" 39.80

optional with truffle fries + 11.80

Vegetable curry with coconut milk, shiitake mushrooms,  
seasonal vegetables and chickpeas, flavored with lemongrass,  
fresh lime juice and coriander (vegan)

32.00

optional with fried prawns + 12.80

## Starters and soups

Mixed leaf and raw vegetable salads with homemade dressing and nuts	sm. / lg.	9.80 / 11.80
Burrata on ox heart tomato carpaccio with fresh basil		18.90
Fried scallop on a small gourmet salad with champagne sauce, tomato and basil		22.80
Vitello Tonnato of cold veal flank with tuna sauce, small salad and rosemary potatoes		25.80
Carpaccio of Yellowfin Tuna sweet - sour marinated with lime and ginger		26.80
Beef broth with „Flädle“ (pancake slices)		9.80
Clear French fish soup with salmon dumplings and chunks of game fish		15.00

## Main courses

Fresh grilled meatballs in a chanterelle cream sauce, with summer vegetables and „Spätzle“		24.80
Grilled veal escalopes in cream sauce with homemade „Spätzle“		34.00
„Wiener Schnitzel“ with potato and leaf salad		34.80
Rump steak with herb butter, sauce Bordelaise and French fries <u>or</u> fried potatoes		36.00
Fillet of young calf beef -roasted pink- in a morel cream sauce, on young spinach leaves with „Spätzle“		46.00
Sea bass pan-fried in olive oil with fresh thyme, garlic and chili peppers, served with ratatouille, fennel and mushroom risotto		36.00
Pulpo “Piri Piri” fried in olive oil with peppers, garlic and fresh thyme with spanish chorizo and homemade tagliatelle		38.00
Variation of fresh game fish (varies according to daily offer) on leaf spinach, gratinated with champagne sauce and served with homemade tagliatelle		45.00
Homemade porcini ravioli on market vegetables with white truffle foam		32.00

## 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