

Goose menu

Lamb's lettuce
with homemade dressing,
fried bacon strips and butter croutons 14.80

or

Lamb's lettuce with roasted free-range gooseliver
and freshly grated black Alba truffle 21.80

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Oven roasted and crispy German free range goose
with jus, glazed chestnuts, baked apple with cranberry compote,
red cabbage 48.80
and homemade bread- and/or potato dumplings

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Caramelized apple flambéd with Clavados,
half whipped cream and homemade vanilla ice cream 15.00

Menu price 75.80

Menu price with roasted gooseliver 81.00

🍷 THE DIAMONDS FROM ALBA 🍷

Poached organic egg on fresh brioche with freshly planed white Alba truffle and cream spinach	as a starter	44.00
Beef Carpaccio marinated with lemon and olive oil with freshly grated Alba truffle	with black Alba truffle with white Alba truffle	28.00 39.00
Fried goose liver served on celery puree with white Alba truffle		56.00
Homemade noodles with freshly grated black Alba truffle	as a starter 27.00 / as main dish	37.00
Homemade truffle risotto with freshly grated black Alba truffle	as a starter 27.00 / as main dish	37.00
Homemade noodles with freshly grated white Alba truffle	as a starter 42.00 / as main dish	49.00
Homemade truffle risotto with freshly grated white Alba truffle	as a starter 42.00 / as main dish	49.00
Homemade porcini mushroom ravioli with freshly grated white Alba truffle	as a starter 44.00 / as main dish	54.00

🍷 Truffle menu 🍷

Breton scallops on celery puree
with white truffle foam

as single dish with black Alba truffle 29.00
as single dish with white Alba truffle 45.00

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Homemade potato soup
with fresh Alba truffle

as single dish with black Alba truffle 19.00
as single dish with white Alba truffle 33.00

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Tenderloin of veal
with white truffle foam, market vegetables
and homemade noodles

as single dish with black Alba truffle 51.00
as single dish with white Alba truffle 69.00

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“Freiburger Teller”: Homemade brown and white mousse au chocolat
with fresh fruits and homemade vanilla ice cream 15.00

Menu with black Alba truffle 109.00

Menu with white Alba truffle 157.00

Upon request main course with fried goose liver 15.00 extra

Starters and soups

Mixed leaf and raw vegetable salads with roasted seeds	sm. / lg.	9.80 / 11.80
Gillardeau oysters with lemon served on ice	pc.	4.80
Beef broth with „Flädle“ (pancake slices)		9.80
Pumpkin-ginger soup with coconut foam and roasted pumpkin seeds (vegan)		12.80
Clear french fish soup with game fish		15.00
Goat cream cheese gratinated with honey and thyme, served on roasted bread with seasonal leafsalad		18.00
Spicy pan-fried king prawns „Piri Piri“ with roasted vegetables		26.80
Carpaccio of yellowfin tuna marinated sweet-sour with pickled ginger		27.80

Meat

Deer ragout with red cabbage, roasted mushrooms and homemade „Spätzle“		29.80
Escalope of veal in cream sauce with homemade „Spätzle“		34.00
Grilled rump steak with herb butter, bordelaise sauce and fried potatoes <u>or</u> french fries		34.00
Angus beef tenderloin with morel cream sauce, leaf spinach and homemade „Spätzle“		46.00

Fish

Filet of sea bass roasted in olive oil with garlic, thyme and peperoni, with ratatouille and porcini mushroom risotto		36.00
Winter codfish „Winzerin Art“ with sauerkraut, glazed grapes, fried bacon, bread croutons and potato puree		44.00

Vegetarian

Homemade bread dumplings with leaf spinach and mushroom sauce		29.80
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Dessert

Crème brûlée with orange fillets	12.80
Pumpkin-brittle-parfait on pumpkin compote	13.80
Café Gourmand	14.80
Sorbet assortment with fresh fruits	16.00
French cheese assortment with fig mustard, grapes and nuts	15.00
Lukewarm chocolate cake with liquid core, cherries, vanilla foam and homemade vanilla ice cream	15.80
White vineyard peach with elderflower sabayon and homemade almond ice cream	16.80
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

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