

🍷 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	26.00 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 26.00 / as main dish	36.00
Homemade truffle risotto with freshly grated black Alba truffle	as a starter 26.00 / as main dish	36.00
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 42.00 / as main dish	49.00

🍷 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 18.00
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 49.00
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 106.00

Menu with white Alba truffle 156.00

Upon request main course with fried goose liver 14.00 extra

🍷 Hirschen - Menu 🍷

French quail breast on roasted porcini mushrooms 24.00

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Medallions of monkfish with stewed tomato relish,
spinach leaves and rosemary mashed potatoes 39.80

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Lukewarm chocolate cake
with liquid core, cherry compote,
vanilla foam and vanilla ice cream 16.80

Menu price 79.00

Starters and soups

Mixed leaf and raw vegetable salads
with homemade dressing and nuts sm. / lg. 9.80 / 11.80

Beef broth with „Flädle“ (pancake slices) 9.80

Clear French fish soup with salmon dumplings and chunks of game fish 15.00

Beefsteak tartar of „Simmental beef“ dressed with fresh herbs,
capers, shallots, olive oil and egg yolk and a small salad bouquet
starter 24.80
main course 34.80

add truffle fries +11.80

Carpaccio of Yellowfin Tuna
sweet - sour marinated with lime and ginger 26.80

Wild-caught red prawns “Piri Piri”
fried in olive oil with peppers, garlic and fresh thyme 28.00

Meat

Fresh grilled meatballs in a chanterelle sauce, with cream savoy cabbage and homemade „Spätzle“	25.80
Grilled veal escalopes in cream sauce with homemade „Spätzle“	35.00
Rump steak with herb butter, sauce Bordelaise and French fries <u>or</u> fried potatoes	37.80
Cordon Bleu (veal schnitzel filled with ham and cheese), with market vegetables and french fries	38.00
Braised cheeks from young calf with brussels sprouts and mashed potatoes	38.00
Rib-eye steak from Simmental beef with sauce Bordelaise, green beans and truffle fries	44.00
Saddle of veal -roasted pink- with two kinds of sauce, pan-fried mushrooms, market vegetables and homemade „Spätzle“	46.00

Fish

Sea bass pan-fried in olive oil with fresh thyme, garlic and chili peppers, served with ratatouille, braised fennel and mushroom risotto	38.00
Whole Breton sole pan-fried in butter with leaf spinach and steamed potatoes	49.80

Desserts

Homemade tiramisu	9.80
Crème brûlée with orange fillets, marinated in Grand Marnier	12.80
Café Gourmand	14.00
3 scoops of homemade sorbet	10.80
infused with champagne	15.80
Vineyard peach with elderflower-sabayon and homemade almond ice cream	16.00
Nougat parfait with „Kaiserstühler“ plum ragout and almond crumble	16.80
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