

☛ As an aperitif for 2 or more people ☛

Aperitif platter with two Breton rock oysters,
South Tyrolean country ham, marinated olives
and shavings of Parmesan

per person 15.00

☛ Gourmet menu ☛

Beef fillet carpaccio marinated in lemon and olive oil
with freshly grated black truffle

24.80

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Clear french fish soup with game fish

15.00

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Plum sorbet

5.00

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Deer from local hunting -roasted pink-
with juniper cream sauce, market vegetables,
pan-fried mushrooms and „Bubenspitz“

49.80

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„Freiburger Teller“

Light and dark mousse au chocolat made of Valrhona chocolate
with vanilla ice cream and fresh fruits

17.00

or

French raw milk cheese variation
with fig mustard, grapes and nuts

15.00

Menu price 99.80

without soup 89.80

*If you have any questions about allergens and additives, please ask our service staff.
All prices are in € and include VAT.*

Starters and soups

Mixed leaf and raw vegetable salads	sm.	9.80
	lg.	12.80
3 Gillardeau oysters with lemon served on ice		18.80
Beef broth with „Flädle“ (pancake slices)		10.80
Pumpkin-ginger soup with roasted pumpkin seeds		11.80
Gambas „Piri-Piri“ fried in olive oil with peppers, garlic and fresh thyme		24.80
Carpaccio of yellowfin tuna marinated sweet-sour with pickled ginger		28.00
French quail breast and pan-fried goose liver served on celery purée with a cassis jus		29.80

Salad variations

Large salad variation of fresh raw vegetable & leaf salads with garden tomatoes and herbs	16.80
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optionally with:

- fried wild mushrooms	+ 9.80
- roasted rump steak with herb butter	+ 18.80
- fried gambas „Piri-Piri“	+ 24.80
Add truffle fries	15.00

Meat

Fresh grilled meatballs in a cream sauce with autumn vegetables and homemade „Spätzle“	26.00
Medallions of pork tenderloin in a morel cream sauce on leaf spinach and homemade „Spätzle“	32.00
Escalope of veal in cream sauce with homemade „Spätzle“	34.80
Cordon Bleu (veal schnitzel filled with ham and cheese) with market vegetables and french fries	38.00
Grilled rump steak -roasted pink- with bordelaise sauce, herb butter and french fries <u>or</u> fried potatoes	38.80
Game ragout (depending on hunt) with creamed savoy cabbage, pan-fried mushrooms and homemade „Spätzle“	35.80

Fish

Scottish „Label Rouge“ Salmon Medallion on creamed leeks with homemade Tagliatelle	39.80
Cod „Winzerin Style“ on Champagne cabbage with glazed grapes, bacon strips, butter croutons and mashed potatoes	42.00

Vegetarian

Homemade goat cheese ravioli on a beetroot ragout with rocket and pumpkin foam	29.80
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Dessert

Plum crumble with homemade vanilla ice cream	11.80
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Crème brûlée with orange fillets	12.00
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Lukewarm chocolate cake with liquid core, cherries, vanilla foam and homemade vanilla ice cream	17.00
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1 scoop of homemade ice cream (according to daily offer)	5.00
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1 scoop of homemade sorbet (according to daily offer)	5.00
optionally topped up with champagne	+ 5.00

Our sweet wine recommendation for you

2023 Gewürztraminer Spätlese	5 cl	7.90
Weingut K.H. Johner, Bischoffingen	0.375 l	26.80