

🍷 THE DIAMONDS OF ALBA 🍷

Poached organic egg on fresh brioche with freshly shaved white Alba truffle and creamed spinach	as a starter	46.00
Beef Carpaccio marinated with lemon and olive oil with freshly shaved Alba truffle	with black Alba truffle with white Alba truffle	29.00 42.00
Pan-seared foie gras served on celeriac purée with white Alba truffle		59.00
Homemade noodles with freshly shaved black Alba truffle	as a starter 29.00 / as main dish	39.00
Homemade noodles with freshly shaved white Alba truffle	as a starter 45.00 / as main dish	52.00
Homemade porcini mushroom ravioli with freshly shaved black Alba truffle	as a starter 36.00 / as main dish	49.00
Homemade porcini mushroom ravioli with freshly shaved white Alba truffle	as a starter 46.00 / as main dish	59.00

🍷 Truffle menu 🍷

Breton scallops on celery puree
with white truffle foam
with black Alba truffle 32.00
with white Alba truffle 47.00

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Homemade potato soup with fresh Alba truffle
with black Alba truffle 19.00
with white Alba truffle 35.00

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Duo of Veal
-served pink fillet and braised cheek-
with white truffle foam, seasonal vegetables
and homemade noodles
with black Alba truffle 52.00
with white Alba truffle 69.80

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„Freiburger Teller“: Homemade brown and white mousse au chocolat
with fresh fruit and homemade vanilla ice cream 17.00

Menu with black Alba truffle 114.00

Menu with white Alba truffle 164.00

Upon request main course with fried goose liver 15.00 supplement

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

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

  

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

  

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

Menu price 75.80

Menu price with roasted goose liver 81.00

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
Clear french fish soup with game fish		16.00
Fresh goat's cheese gratinated with honey and thyme, with roasted walnuts, cranberries and lamb's lettuce		19.80
French quail breast on creamed savoy cabbage with fried mushrooms		24.80

Meat

Fresh grilled meatballs in a cream sauce with red cabbage 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“		36.00
Grilled rump steak -served pink- with bordelaise sauce, herb butter and french fries <u>or</u> fried potatoes		38.80
Fillet of Angus beef -served pink- with morel cream sauce, spinach leaves and homemade „Spätzle“		45.00
Fresh veal offal -subject to availability-		

Fish

Cod „Winzerin Style“ on Champagne cabbage with glazed grapes, bacon strips, butter croutons and mashed potatoes		42.00
Whole Breton sole pan-fried in butter with leaf spinach and steamed potatoes		52.00

Vegetarian

Melted bread dumplings on spinach leaves with fried mushrooms in cream sauce		32.80
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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