

Lunch menu from 12 pm – 1.30 pm

and

Evening menu from 6 pm – 9 pm

Sweet pea and lime soup	€ 9.00
Carrot and turmeric soup	€ 10.00
Kaiserstuhl wild herb salad / chili tomato / sunflower seeds	€ 16.00
Black Forest specialties liver sausage / smoked trout / Black Forest and boiled ham / „Landjäger“ / mountain cheese / fine lard / herb curd / butter / country bread	€ 18.00
Cutlets of Baden pork loin / marinated leaf salads / cranberries / herb baguette	€ 29.00
Beet gnocchi / oatmeal / rosemary apples 	€ 22.00
Curry of eggplant and chickpea / black sesame / coriander oil 	€ 23.00
Fillets of Black Forest trout / Dijon mustard / tomato thyme compote / lemon noodles	€ 29.00
Desserts	
Curd cheese mousse / berry compote / mint / vanilla	€ 12.00
Sorbet variation	€ 12.00
Cheese selection from Affineur Waltmann from Erlangen & Schwendehof Lenzkirch	€ 18.00

Prices include service and VAT.

We will be happy to advise you personally on the subject of allergens and provide you with our allergen overview for our dishes.
Please contact our service staff.



**Gourmet menu
from 6 pm – 8 pm**

Amouse Bouche

Salmon trout / wild herbs cream / miso

€ 24.00

Soup of Kaiserstuhl vintner sparkling wine

€ 13.00

Icelandic perch fillet / saffron / beet

€ 17.00

Mango sorbet

€ 5.00

Barbarie duck breast / barley risotto / stone mushrooms

€ 38.00

International and domestic cheese specialties

€ 18.00

Mousse of espresso and Valrhona chocolate

€ 13.00

As 5-course € 75.00

(starter / soup / intermediate course / main course / dessert)

Optional as 8-course € 99.00

(complete menu)

To accompany the gourmet menu we recommend our corresponding wine tour at € 39.00



Evening menu from 6 pm – 8 pm

Starters / Soups


Brook char / yuzo / radish / buttermilk-parsley broth
€ 19.00


Sweet pea and lime soup
€ 9.00

Soup of carrot and turmeric
€ 10.00

Main courses

Cream of potato and tarragon / spinach / mountain cheese / apple
€ 22.00

Sage polenta / stone mushrooms / olive citrus oil 
€ 22.00

coriander-carrots / saffron / cous cous / zucchini 
€ 22.00

Fish and meat

Beef tournedos

potato tarragon cream / spinach / mountain cheese / apple
€ 45.00

Organic pork cheeks

Sage polenta / stone mushrooms / olive citrus oil
€ 29.00

Regional salmon trout fillet (Lauchingen)

coriander carrots / saffron / cous cous / zucchini
€ 34.00

Ice cream from HofEis

If you are looking for the treat of your life, then why not try HofEis ice cream!
Unique creaminess, natural ingredients, best pasture milk from Black Forest farms and
incredible taste, that's what makes our HofEis soooo delicious.

Solo scoop of your choice

Vanilla, chocolate, strawberry, lemon or hazelnut **€ 2.60**

As topping

Caramel cream **€ 1.40**

Raspberry sauce **€ 1.40**

Chocolate sauce **€ 1.40**

Brittle **€ 1.40**

Egg liqueur **€ 2.10**

Smarties **€ 2.10**

Apple strudel

Strudel dough filled with apple pieces, combined with creamy
vanilla ice cream and whipped cream **€ 9.90**

With best recommendations from the Drubba family

