

Wild Garlic and More...

Starters

Creamy wild garlic soup with herb croutons	12 <i>small portion 10</i>
Goat cheese served warm on balsamic lentils with homemade apple-onion chutney	17
Wild garlic herb crêpe filled with smoked salmon tartare and cream cheese, served with delicate mixed salad	18
Beef tartare with caper berries, red onions, truffle remoulade, and a baked bread chip	19

Warm Starter

Scallops grilled scallops in lobster jus with mashed potatoes	19
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Main Courses

Schupfnudel wild garlic pan pan-fried Schupfnudeln with wild garlic pesto, sautéed creamy forest mushrooms, and walnuts	26
German Char Lightly seared fillet with trout caviar, served with wide noodles and pine nut wild garlic pesto	28
Veal loin surf & turf With grilled prawns, fine roast jus, wild broccoli, and Schupfnudeln	38

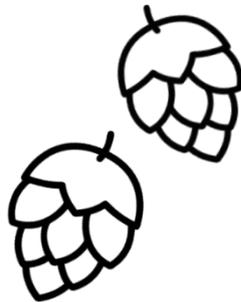
Dessert

Basil panna cotta With rhubarb ragout and cassis sorbet	9
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Available from March 3rd, 2026 to April 18th, 2026

Starters and small dishes

Small mixed salad green salad with yogurt dressing, raw vegetable salad and crouton	9
Double beef broth intense beef soupe with dumpling	11 <i>9 small</i>
Black Forest Ham and sausages snack board Black Forest ham, bacon and sausages with fresh bread, pickled vegetables and mustard	17 <i>15 small</i>
Alsace sausage salad with bread with onions, cheese and pickles	18 <i>16 small</i>
Alsace sausage salad with french fries with onions, cheese and pickles	20 <i>18 small</i>
Beef Carpaccio with herb pesto, pine nuts and parmesan cheese	20



*We are a training establishment and educate restaurant specialists as well as chefs.
We consider this very important to preserve German culinary culture.
Please be understanding if a service staff member appears uncertain at times.*

Salads as Mairdish

Big mixed salad green salad with yogurt dressing, raw vegetable salad and crouton	17
Dumpling salad vegetable salad, with green salad, yogurt dressing and fried dumplings with melted onions	24
Poultry Garden Salad crispy pan-fried turkey steak with garden herb salad, yogurt dressing, and raw vegetable salads	26
Salad with smoked salmon on potato hash bowns with honey-mustard sauce, chives creame and green salad	26

Vegetarian and Vegan

Cheese „Spätzle“ home made traditional noodles with cheese, melted onions and a small side salad	24
Vegan rolled roast  filled with mushrooms and potato , tomato dip and bid salad garnish with balsamico vinaigrette	25
Vegetarian dumplings with melted onions and cucumber-potato salad	25
Vegan Schnitzel two breaded schnitzel with cucumber potato salad	26
Vegan roast beef  fried vegan roast beef with vegan mushroom cream sauce and baked potato fritters	28

Whenever possible, we purchase our vegetables and fruits from small suppliers in the Freiburg region.

Hearty for body and soul

``Badisch`` Pork Shoulder pork shoulder with gravy, Sauerkraut, mashed potatoes and mustard	24
Pair of Grilled Sausages juicy butcher-style sausages from the grill, served with cream sauce, mashed potatoes and caramelized onions	24
Grilled Turkey Steak juicy and pan-seared, served with homemade herb butter, French fries, and seasonal vegetables	26
Zurich-Style Sliced Veal tender veal ragout with mushrooms in a creamy sauce, served with baked potato fritters	28
Pork knuckel crispy pork nuckel from the oven with beer sauce, potato dumplings and Sauerkraut	28
Braised Ox Cheeks slow-braised until tender in beef jus, served with red cabbage and mini dumplings	29
Vienna Schnitzel two breaded veal schnitzel with cucumber potato salad	34
Roast beef 250g medium fried roast beef with handmade spaetzle and seasonal vegetables	39
Perfect Pairing...	
Portion of seasonal vegetables served in a small pan, based on the daily selection	7

Whenever possible, we purchase our meat from butcher shops in the Freiburg region.

Fish

Salad with smoked salmon on potato hash bowns with honey-mustard sauce, chives creame and green salad	26
Butter Mackerel Fillet delicately seared fillet on Noilly Prat sauce, served with mashed potatoes and seasonal vegetables.	27

Tartes

We are unable to serve Tarte Flambée after 17.30 on fridays and saturdays

Black Forest bacon and onions	17
Smoked salmon and leek strips	17
Goat cheese, pear, red onions, and walnuts	17

Kids menu

Hash browns with apple sauce	6
French fries with mayonnaise and Ketchup	6
Home made noodels with gravy	6
Kids -Schnitzel with fries	12

Sweet End

Cheese Selection with various hard & soft cheeses, fig mustard & fruit garnish	12
Homemade Apple Strudel filled with fine apple cubes, raisins, and nuts served with vanilla ice cream and whipped cream	13
Apple tarte flambée with cinammon	14
Apricot dumplings warm apricot dumplings with vanilla sauce	14
Homemade chocolate mousse with vanilla ice cream and fresh berries	14

Mini-Dessert served in glas

Apricot dumplings one warm apricot dumpling with vanilla sauce	5
Homemade chocolate mousse one nock chocolate mousse with fresh berries	5



All prices in euros, including the statutory value-added tax.