



Wine and Dine mit *dem Weingut Schätzle vom Lehener Berge*
und unserem Küchenchef *Agoston Miskolczi*
am 21. Mai 2026

Jetzt Reservierung und Teilnahme sichern

Amuse bouche

Ceviche von der Gelbflossenmakrele
mit rotem Chili und Frühlingszwiebel

Arktischer Saibling
im Champagnersud und Bärlauch

Salzwiesenlamm Filet
Rosmarinjus, Grüner Spargel und Parmesan-Kartoffelgratin

Crumble von Erdbeere und Rhabarber
mit Erdbeer-Joghurt Shake

99 Euro

Inklusive Weinbegleitung mit jeweils 2 Weinen pro Gang, Wasser, Kaffee und Aperitif

Start Aperio 18.30
Start Menu 19.00



Wild Garlic and More...

Starters

Creamy wild garlic soup with herb croutons	12 <i>small portion 10</i>
Beef tartare with caper berries, red onions, truffle remoulade, and a baked bread chip	19
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

Warm Starter

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

Veal Entrecôte surf & turf With grilled prawns, fine roast jus, wild broccoli, and Schupfnudeln	29
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

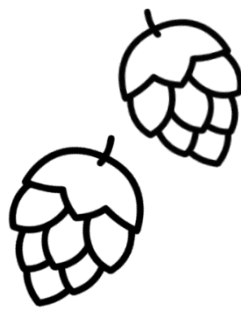
Dessert

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

Starters and small dishes

Beef carpaccio with herb pesto, pine nuts and parmesan cheese	20
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>
Small mixed salad green salad with yogurt dressing, raw vegetable salad and crouton	9



*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 Maindish

Salad with smoked salmon on potato hash bowns with honey-mustard sauce, chives creame and green salad	26
Dumpling salad vegetable salat, 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
Big mixed salad green salad with yogurt dressing, raw vegetable salad and crouton	17

Vegetarian and Vegan

Vegan roast beef  fried vegan roast beef with vegan mushroom cream sauce and baked potato fritters	28
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
Cheese „Spätzle“ home made traditional noodles with cheese, melted onions and a small side salad	24

Hearty for body and soul

``Badisch`` pork shoulder pork shoulder with gravy, Sauerkraut, mashed potatoes and mustard	24
Sliced Turkey in creamy mushroom sauce served with pan-fried market vegetables and crispy baked potato cakes	28
Grilled turkey steak juicy and pan-seared, served with homemade herb butter, French fries, and seasonal vegetables	26
Roast beef 250g medium fried roast beef with handmade spaetzle and seasonal vegetables	39
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
Pair of grilled sausages juicy butcher-style sausages from the grill, served with cream sauce, mashed potatoes and caramelized onions	24
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

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

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
Chocolate cup two scoops of chocolate ice cream with whipped cream and mint.	5

