



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

Jetzt Reservierung und Teilnahme sichern

Amuse bouche

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Ceviche von der Gelbflossenmakrele  
mit rotem Chili und Frühlingszwiebel

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Arktischer Saibling  
im Champagnersud und Bärlauch

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Salzwiesenlamm Filet  
Rosmarinjus, Grüner Spargel und Parmesan-Kartoffelgratin

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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***



***Lehener Bergele***

WEINGUT BERNHARD SCHÄTZLE  
- FAMILIENBETRIEB SEIT 1977 -

# Asparagus Season...

## Starters

Creamy asparagus aoup with garnish	11
	<i>large portion 13</i>
Vegetarian asparagus quiche	18
Quiche with chive cream and a bouquet of salad	
Beef tartare	19
with caper berries, red onions, truffle cream, and a baked bread chip	

## Warm Starter

Argentinian red prawns	19
Grilled, served on braised vegetables and green asparagus	

## Main Courses

Pork fillet medallions	27
juicy and pan-seared on creamy mushroom sauce, served with handmade spätzle and seasonal vegetables	
Herb pancake with asparagus	26
filled with white and green asparagus, served with fine asparagus velouté and hollandaise sauce	
Lamb shank "Provençal"	31
oven-braised with rosemary, served with ratatouille vegetables and fine mashed potatoes	
Portion of white asparagus (6 spears approx. 200g)	25
with homemade hollandaise sauce and new potatoes	

### Add-ons

Wiener schnitzel (veal cutlet)	12
Pan-seared salmon fillet	12
Two pork fillet medallions	12
Portion of boiled & Black Forest ham	9

## Dessert

White chocolate parfait	9
with rhubarb compote and strawberries	

*Available from April 24, 2026 to June 5, 2026*

# 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

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
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 knuckel 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

