

New Year's Eve Menu

Reserve your New Year's Eve evening with us today!

Mulled Wine Aperitif

In our courtyard with fire, music, local mulled wine,
and homemade puff pastry sticks with bacon and herbs

Amuse-Bouche

Salmon tartare with caviar

Starter

Rabbit loin wrapped in bacon
with roasted potatoes and cream sauce

Fish Course

Lobster
with grilled romaine lettuce and beurre blanc

Main Course

Australian beef loin
Pan-seared in butter with mustard, sauce Béarnaise,
served with wild cauliflower and pumpkin purée

Dessert

Baked apple with rum-soaked fruits,
speculoos, and walnut ice cream

€99 per person

A fully vegetarian menu is of course available upon request.

Aperitif served from 6:30 PM to 7:15 PM

Dinner begins directly afterward with the full menu.

Seasonal menu changes possible until early December.

Pumpkin Season

Starters

Garden leaf salad with sautéed king oyster mushrooms, pumpkin seeds, and bacon <i>also available without bacon</i>	15,90
Pumpkin terrine homemade terrine with chive cream, served with a duet of savory fig mustard and garden herb bouquet	15,90
Goat cheese served warm with raw-marinated chili pumpkin and a peanut-coriander pesto	16,90

Warm Starters

Vegan pumpkin-chestnut cream soup with coconut milk, seeds, and chestnuts	11,90 <i>small 10,50</i>
Grilled prawns king prawns on pumpkin ragout and mashed potatoes	17,90

Main Courses

Pumpkin gnocchi à la crème with pumpkin ragout and fresh herbs	24,90
Char (salmon trout) pan-seared, served with creamy pumpkin gnocchi, seeds, and steamed pumpkin cubes	28,90
Beef tenderloin with oven-roasted pumpkin wedges, king oyster mushrooms, and parmesan French fries	39,90

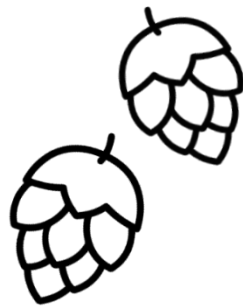
Dessert

Crème brûlée caramelized sugar topping, served with fruit and passion fruit sorbet	11,90
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available from September 23rd, 2024 to October 31st

Starters and small dishes

Small mixed salad green salad with yogurt dressing, raw vegetable salad and crouton	8,90
Double beef broth intense beef soupe with dumpling	10,90 <i>8,90 small</i>
Black Forest Ham and sausages snack board Black Forest ham, bacon and sausages with fresh bread, pickled vegetables and mustard	16,90 <i>14,90 small</i>
Alsace sausage salad with bread with onions, cheese and pickels	17,90 <i>15,90 small</i>
Alsace sausage salad with french fries with onions, cheese and pickels	19,90 <i>17,90 small</i>
Beef Carpaccio with herb pesto, pine nuts and parmesan cheese	19,90



*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

Big mixed salad green salad with yogurt dressing, raw vegetable salad and crouton	16,90
Dumpling salad vegetable salad, with green salad, yogurt dressing and fried dumplings with melted onions	23,90
Poultry Garden Salad crispy pan-fried turkey steak with garden herb salad, yogurt dressing, and raw vegetable salads	25,90
Salad with smoked salmon on potato hash bowns with honey-mustard sauce, chives creame and green salad	25,90

Vegetarian and Vegan

Cheese „Spätzle“ home made traditional noodles with cheese, melted onions and a small side salad	23,90
Vegan rolled roast  filled with mushrooms and potato , tomato dip and bid salad garnish with balsamico vinaigrette	24,90
Vegetarian dumplings with melted onions and cucumber-potato salad	24,90
Vegan Schnitzel two breaded schnitzel with cucumber potato salad	25,90
Vegan roast beef  fried vegan roast beef with vegan mushroom cream sauce and baked potato fritters	27,90

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	23,90
Pair of Grilled Sausages juicy butcher-style sausages from the grill, served with cream sauce, mashed potatoes and caramelized onions	23,90
Grilled Turkey Steak juicy and pan-seared, served with homemade herb butter, French fries, and seasonal vegetables	25,90
Zurich-Style Sliced Veal tender veal ragout with mushrooms in a creamy sauce, served with baked potato fritters	27,90
Pork knuckel crispy pork nuckel from the oven with beer sauce, potato dumplings and Sauerkraut	27,90
Braised Ox Cheeks slow-braised until tender in beef jus, served with red cabbage and mini dumplings	28,90
Vienna Schnitzel two breaded veal schnitzel with cucumber potato salad	32,90
Roast beef 250g medium fried roast beef with handmade spaetzle and seasonal vegetables	37,90
Perfect Pairing...	
Portion of seasonal vegetables served in a small pan, based on the daily selection	7,50

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	25,90
Butter Mackerel Fillet delicately seared fillet on Noilly Prat sauce, served with mashed potatoes and seasonal vegetables.	25,90

Tartes

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

Black Forest bacon and onions	15,90
Smoked salmon and leek strips	15,90
Goat cheese, pear, red onions, and walnuts	15,90

Kids menu

Hash browns with apple sauce	7,90
French fries with mayonnaise and Ketchup	7,90
Home made noodels with gravy	7,90
Kids -Schnitzel with fries	12,90

Sweet End

Homemade Apple Strudel filled with fine apple cubes, raisins, and nuts served with vanilla ice cream and whipped cream	12,90
Apple tarte flambée with cinammon	13,90
Apricot dumplings warm apricot dumplings with vanilla sauce	13,90
Homemade chocolate mousse with vanilla ice cream and fresh berries	14,90
Cheese Selection with various hard & soft cheeses, fig mustard & fruit garnish	12,90

Mini-Dessert served in glas

Apricot dumplings one warm apricot dumpling with vanilla sauce	4,90
Homemade chocolate mousse one nock chocolate mousse with fresh berries	4,90



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