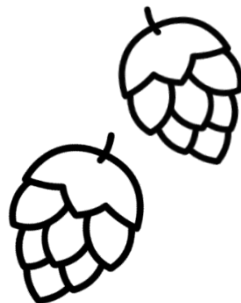


Starters and small dishes

Small mixed salad	8,90
Green salad with yogurt dressing, raw vegetable salad and crouton	
Double beef broth	10,90
Intense beef soupe with dumpling	8,90 small
Black Forest Ham and sausages snack board	16,90
Black Forest ham, bacon and sausages with fresh bread, pickled vegetables and mustard	14,90 small
Alsace sausage salad with bread with onions, cheese and pickles	17,90 15,90 small
Alsace sausage salad with french fries with onions, cheese and pickles	19,90 17,90 small
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
Pollo Fino Salad Crispy pan-fried Pollo Fino (boneless chicken thigh), served with garden herb salad, yogurt house dressing and raw vegetable salads	24,90
Salad with smoked salmon on potato hash bowns with honey-mustard sauce, chives cream 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 big salad garnish with balsamico vinaigrette	24,90
Vegetarian dumplings with melted onions and cucumber-potato salad	24,90
Vegan Schnitzel made Two breaded schnitzel with cucumber potato salad	25,90
Vegan goulash with seitan  with peppers and potato dumpling	26,90

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
Oven-Roasted Chicken Baked chicken leg fillet with homemade herb butter, French fries, and seasonal vegetables	27,90
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
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Butter Mackerel Fillet Delicately seared fillet on Noilly Prat sauce, served with mashed potatoes and seasonal vegetables.	25,90
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Tartes

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

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

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



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