

Summer menu

Starters

Cold cucumber soup	10
	<i>small portion 9</i>
Vegan summer salad	17
mixed leaf salad with chanterelles, cucumber and vegan dressing	
<i>As a main course</i>	<i>large 26</i>
Smoked salmon and cucumber	20
friction-smoked salmon fillet served on spicy mayonnaise with cucumber and yoghurt cannelloni	
Louisiana crawfish	19
fresh and fruity summer-style preparation with lime, chilli and coriander	
Buffalo burrata	18
creamy burrata with colourful tomatoes, basil pesto, pine nuts and crispy roasted Coppa ham	

Warm Starter

Black Forest trout	19
crispy pan-fried skin-on trout with lemon and white wine sauce and mashed potatoes	

Main Courses

Grilled pork tenderloin	26
qith homemade herb butter, crispy Black Forest Coppa ham, French fries, seasonal vegetables and cream sauce	
Vegetable and Feta skillet	24
mediterranean tomato and vegetable medley, deliciously pan-fried with feta cheese, toasted pine nuts, olives and mashed potatoes	
Pike-perch fillet	24
crispy pan-fried skin-on fillet with Noilly Prat sauce, leaf spinach and baked potato croquettes	

Dessert

Citrus cheesecake	7
with blackcurrant sorbet and seasonal berries	

14 August 2026 – 19 September 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>
Truffle beef tartare beef tartare with caper berries, red onions, truffle cream, and a baked bread chip	20
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 wild herb 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 chicken breast fillet with garden herb salad, homemade yogurt dressing, and fresh 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
Herb Chicken juicy pan-seared chicken fillet with herb butter, served with French fries and seasonal vegetables	27
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
Chicken Filet grilled and served on creamy mushroom sauce, with crispy potato cak	25
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 wild herb 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



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