

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

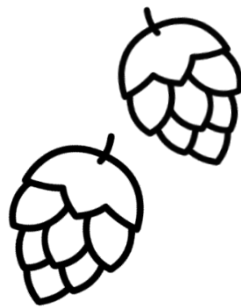
Dessert

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	26
on potato hash bowns with honey-mustard sauce, chives creame and green salad	
Dumpling salad	24
vegetable salat, with green salad, yogurt dressing and fried dumplings with melted onions	
Poultry garden salad	26
crispy pan-fried turkey steak with garden herb salad, yogurt dressing, and raw vegetable salads	
Big mixed salad	17
green salad with yogurt dressing, raw vegetable salad and crouton	

Vegetarian and Vegan

Vegan roast beef 	28
fried vegan roast beef with vegan mushroom cream sauce and baked potato fritters	
Vegan rolled roast 	25
filled with mushrooms and potato , tomato dip and bid salad garnish with balsamico vinaigrette	
Vegetarian dumplings	25
with melted onions and cucumber-potato salad	
Vegan Schnitzel	26
two breaded schnitzel with cucumber potato salad	
Cheese „Spätzle“	24
home made traditional noodles with cheese, melted onions and a small side salad	

Whenever possible, we purchase our vegetables and fruits from small suppliers in the Freiburg region.

Hearty for body and soul

``Badisch`` pork shoulder	24
pork shoulder with gravy, Sauerkraut, mashed potatoes and mustard	
Sliced Turkey	28
in creamy mushroom sauce served with pan-fried market vegetables and crispy baked potato cakes	
Grilled turkey steak	26
juicy and pan-seared, served with homemade herb butter, French fries, and seasonal vegetables	
Roast beef	39
250g medium fried roast beef with handmade spaetzle and seasonal vegetables	
Pork knuckel	28
crispy pork knuckel from the oven with beer sauce, potato dumplings and Sauerkraut	
Braised ox cheeks	29
slow-braised until tender in beef jus, served with red cabbage and mini dumplings	
Vienna Schnitzel	34
two breaded veal schnitzel with cucumber potato salad	
Pair of grilled sausages	24
juicy butcher-style sausages from the grill, served with cream sauce, mashed potatoes and caramelized onions	
Perfect pairing...	
Portion of seasonal vegetables	7
served in a small pan, based on the daily selection	

Whenever possible, we purchase our meat from butcher shops in the Freiburg region.

Fish

Salad with smoked salmon	26
on potato hash bowns with honey-mustard sauce, chives creame and green salad	
Butter Mackerel fillet	27
delicately seared fillet on Noilly Prat sauce, served with mashed potatoes and seasonal vegetables.	

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 14
with vanilla ice cream and fresh berries

Cheese selection 12
with various hard & soft cheeses,
fig mustard & fruit garnish

Apple tarte flambée 14
with cinammon

Apricot dumplings 14
warm apricot dumplings with vanilla sauce

Homemade apple Strudel 13
filled with fine apple cubes, raisins, and nuts
served with vanilla ice cream and whipped cream

Mini-Dessert served in glas

Apricot dumplings 5
one warm apricot dumpling with vanilla sauce

Homemade chocolate mousse 5
one nock chocolate mousse with fresh berries



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