Game and Winter Specialties

Starters

Foie Gras Terrine 21
with apple jelly and lamb's lettuce

Lamb's Lettuce with Raspberry Dressing 15
with crispy bacon and croutons
also available without bacon

Ikarimi Salmon 16
two variations of salmon fillet, delicately smoked
and wrapped in nori seaweed with wasabi,
served with lamb's lettuce and dill cream

Warm Starters

Creamy Potato Soup with Truffle 13
deliciously creamy, served with croutons
small 12

Red Prawns 21
pan seared deep sea prawns with cima di rapa and Noilly Prat velouté

Main Courses

Grilled Young Venison Saddle Steak 46
with creamy wild mushroom sauce
homemade spätzle and red cabbage

North Sea Plaice 28
butter fried plaice fillet with boiled potatoes,
almond butter and roasted wild broccoli

Wild Game Ragout 34
slow braised roe deer and red deer with mushrooms,
red cabbage and potato dumplings

Confit Goose Leg 39
with delicate port wine jus,
red cabbage and potato dumpling

Dessert

Plum Crème Brûlée 12
with caramelized sugar, marinated pear
and creamy yogurt ice cream

10.11.2026 – 09.01.2027

Silvester Menu

Buchen Sie noch heute Ihren Silvester Abend bei uns

Glühweinaperitif im Innenhof bei Feuer, Musik, Winzerglühwein
und hausgemachten Blätterteigstangen mit Speck und Kräutern

Amuse-Bouche

Sautéed Mushrooms
with olives and feta cheese

Starter

Tuna Ceviche
with red chili and spring onion

Fish Course

Octopus
on orange-infused hummus with crispy roasted chickpeas

Main Course

Japanese Wagyu Beef
grilled medium, served with truffle jus,
root vegetables and potato gratin

Dessert

Pear & Rhubarb Crumble
with raspberry-yogurt shake

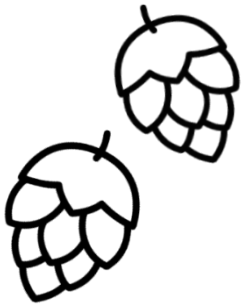
110 Euro

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

The menu will be served to all guests together afterwards.
Seasonal changes to the menu may be made until early December.

Starters and small dishes

Beef carpaccio with herb pesto, pine nuts and parmesan cheese	20
Double beef broth intense beef soupe with dumpling	11 *9 small*
Black Forest ham and sausages snack board Black Forest ham, bacon and sausages with fresh bread, pickeled vegetables and mustard	17 *15 small*
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 pickels	18 *16 small*
Alsace sausage salad with french fries with onions, cheese and pickels	20 *18 small*
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 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 chicken breast fillet with garden herb salad,
homemade yogurt dressing, and fresh raw vegetable salads.

Big mixed salad 17
green salad with yogurt dressing,
raw vegetable salad and crouton

Vegetarian and Vegan

Vegan roast beef SIN CARNE SCHWARZWALD 28
fried vegan roast beef with vegan mushroom cream sauce
and baked potato fritters

Vegan rolled roast SIN CARNE SCHWARZWALD 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

Herb Chicken 27
juicy pan-seared chicken fillet with herb butter,
served with 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

Chicken Filet 25
grilled and served on creamy mushroom sauce,
with crispy potato cak

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 wild herb Salmon 26
on potato hash bowns with honey-mustard sauce,
chives creame and green salad

Butter Mackerel filet 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.