

Hofgit classic starters

LEAF LETTUCE FROM GONSENHEIM

with lemon vinaigrette, all kinds of uncooked vegetarian food and croutons $\mathop{\in}_{-}$ 16,50

EXTRA:

Stripes of beef filet € 9,50 Slices of smoked salmon € 9,50 Roasted king prawn € 11,50

PATA NEGRA

on top of marinated ox heart tomato with burrata, basil and wild herbs € 19,50

BABY ROMANA SALAD

with roasted chanterelles as well asl lukewarm trout filet, salmon sorbet, planed parmesan and cranberry \in 18,00

ROASTED PIGEON BREAST

on top of Asian glass noodle salad with wok vegetables and soya sprouts $\ensuremath{\mathfrak{\epsilon}}$ 19,50

OUR SPUNDEKÄS'
with onions, herbs and a freshly baked Ditsch pretzel
€ 9,50



Out of the soup pot

STRAWBERRY GAZPACHO with horseradish and farm cucumber \in 12,50

CHANTERELLES CREAM SOUP

with croutons \in 12,00

or

with roasted king prawn \in 14,50

Hofget Main courses

DOUBLE SKYLINE SMASH BURGER

with pickled jalapenos, beef bacon, cheddar
as well as guacamole, salad, onion and tomato as well pot crisps

€ 24,50

ORIGINAL VIENNESE SCHNITZEL
with homemade potato salad and cranberries
€ 29

or

with creamy chanterelles and "schupfnudeln" with herbs and bacon $\ensuremath{\mathfrak{e}}$ 36,50



MEDIUM ROASTED FRENCH DUCK BREAST With pickled spring leek, plum an homemade gnocchi € 29,50

TENDER ARGENTINEAN BEEF FILET STEAK (200G RAW) served with a smoked whiskey jus with roasted chanterelles and nut butter purée

€43

TUB GURNARD - AS A WHOLE FROM THE GRILL - with cauliflower served two ways and chorizo foam $\ensuremath{\mathfrak{\epsilon}}$ 39,50

FILET OF LAMB BACK FROM THE FRILL on top of potato bean ragout as well as herb presto and fig jus $\$ 36

Strozzapreti

with chanterelles, herbs, onion, garlic, butter and planed pecorino

€ 21

ORIGINAL SWABIAN "MAULTASCHEN" classically filled with meat in a tasty beef stock with braised onions and potato salad

€ 23

or

vegetarian filling in a tasty vegetable stock with braised onions and potato salad



Sweets to finish

FRUITY CHERRY MOUSSE ON TOP OF BUTTER STREUSEL CRUNCH with gently melting nougat as well as apricot sorbet, micro sponge cake and orange jelly € 14,50

TARTELETTE & WHIPPED COOKIE OF PASSION FRUIT on top of exotic fruit ragout $\$ 15

FRENCH CHEESE SELECTION with fig mustard and grapes € 18,50

DIFFERENT TYPES OF ICE CREAM AND SORBET

€ 3 / scoop

ICE CREAM

vanilla | chocolate | strawberry | walnut | yoghurt

SORBET mango-passion fruit | lemon | cassis | raspberry