

Hofget classic starters

LEAF LETTUCE FROM GONSENHEIM

with lemon vinaigrette, all kinds of uncooked vegetarian food and croutons

€ 17,50

EXTRA:

Stripes of beef filet € 10,50 Slices of smoked salmon € 10,50 Roasted king prawn € 12,50

FRESH FIELD SALAD

with cranberry dressing as well as bacon, red onions, cranberries and pretzel croutons
€ 15,00

TARTAR OF BEEF FILET FROM THE EIFEL CUT BY HAND
"À LA ROSSINI"

spicy flavoured with roasted foie gras and port wine onions
as well as tramezzini crisps
€ 25,00
without foie gras € 19,00

GAME TERRINE

on top of Cumberland sauce as well as field salad with wild herb salad and tomberries € 19,00

OUR SPUNDEKÄS'
with onions, herbs and a freshly baked Ditsch pretzel
€ 10,50

Kindly inform our team concerning allergies and incompatibilities.



Out of the soup pot

PUMPKIN COCO SOUP with roasted scallop € 15,50

LIVER DUMPLING SOUP
with sauerkraut and dark bread croûtons
€ 13,50

Hofgut main courses

CRISPY GOOSE

- BREAST & HAUNCH -

with mugwort jus, red cabbage with pineapple, potato dumplings, caramelized chestnuts and roast apple

€ 33,50

DOUBLE SKYLINE SMASH BURGER

with tomato relish, pickled jalapeños, veal bacon,
cheddar, salad, pickled cucumber and onions as well as pot crisps

€ 25,50

GRILLED PIKEPERCH

on top of sautéed beluga lentils with cripsy potato cubes, popped pig crust and bacon foam $\ensuremath{\mathfrak{\epsilon}}$ 39,50

GENTLY BRAISED GOULASH OF REGIONAL GAME winterly flavoured with slewed Brussels sprouts, seasonal mushrooms and "Schupfnudeln" € 36,00



PENNE RIGATI

with gorgonzola cream sauce, leaf spinach, cherry tomatoes, parmesan and caramelized walnuts

€ 22,50

VEAL SERVED TWO WAYS

- GENTLY GRILLED FILET & BAKED SWEETBREAD -

with sherry vinegar jus on top of roasted romana salad with pine nuts garlic cream and blue potato crisps-

€ 48

ORIGINAL VIENNESE SCHNITZEL with homemade potato salad and cranberries

€ 30

or

with truffled and creamy forest mushroom sauce and French fries $\ensuremath{\mathfrak{\epsilon}}$ 37,50

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

€ 24

or

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

€ 24

Whole goose for 4 persons
- pre-order only –

Crispy goose carved and served in the large pan
with red apple cabbage, homemade potato dumplings
and sauce
Price for 4 persons € 130
with a bottle of house wine € 145



Hofgut fondre

Original Schwiizer Chäs-Fondue

Tasty and creamy cheese fondue with kirsch served with crispy farmer and nut bread as well as bündnerfleisch, bacon and Swiss farmer salami and pickled onions, cornichons, small potatoes and field salad with vinaigrette

Price for 4 persons € 105

TASTY STOCK FONDU

with beef, turkey and pig meat served with different sauces, pickled vegetables, oven potato, french fries and salad

Price for 4 persons \in 105

FLUFFY "KAISERSCHMARRN"

Sweets to finish

with roasted plum € 11,00

FRENCH CHEESE SELECTION with fig mustard and grapes € 19,50

DIFFERENT TYPES OF ICE CREAM AND SORBET

€ 4 / scoop

| ICE CREAM | vanilla | chocolate | strawberry | walnut | yoghurt

SORBET mango-passion fruit | lemon | cassis | raspberry