

Hofgut classic starters

GONSENHEIMER LEAF SALAD

with lime vinaigrette, vegetables and croutons

€ 18

Extra stripes of beef filet € 11

Extra slices of smoked salmon € 11

Extra roasted king prawn € 13

GRILLED CALAMARETTI & PULPO

with cauliflower served two ways and gremolata

€ 21

FRESH FIELD SALAD WITH BALSAMIC DRESSING

with crispy bacon, onions and croutons

€ 16,50

OUR SPUNDEKÄS'

with onion, herbs and fresh Ditsch pretzel

€ 11

GOOSE LIVER TERRINE WITH ORANGE

on top of Waldorf salad with rose hip onion chutney and wild herb salad

€ 18,50

CRISPY HASH BROWN

with pumpkin curd as well as game ham and salad

€ 17

Out of the soup pot

CHESTNUT CREAM SOUP

with chestnuts and piment espelette

€ 11,50

RED CABBAGE SOUP

with pickled winter hering and garden cress

€ 13,50

Hofgut main dishes

CRISPY GOOSE

BREAST & HAUNCH

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

€ 33,50

LAMB FILET

on top of chestnut celery puree

with sautéed Romanesco salad and cauliflower

€ 38,50

HOFGUT'S WINTERLY BURGER

Double smash burger of beef from the Eifel in a brioche bun
with chutney of pickled pumpkin, cheddar, red cabbage horseradish salad,
onions, rocket and black-pepper waves

€ 25

GRILLED PIKEPERCH

on beetroot polenta with pointed cabbage and Beurre Blanc

€ 39

ORIGINAL VIENNESE SCHNITZEL

with homemade potato salad and cranberries

€ 31

CLASSIC BEEF ROULADES

filled with mustard, bacon, onion and corishons
with Brussels sprouts and creamy mashed potatoes

€ 32,50

ARGENTINIAN RIB EYE STEAK (250G)

with oven potato with herbal cream, small salad and herbal garlic butter

€ 41

WILD GOULASH OF REGIONAL BEEF
in red wine sauce
with pickled onions and “Schupfnudeln”
€ 35,50

ORIGINAL SWABIAN “MAULTASCHEN”
classic filled with meat served in a tasty beef bouillon
with melted onions and potato salad
€ 25

or
vegetarian in a tasty vegetable bouillon
with melted onions and potato salad
€ 25

HOMEMADE BREAD AND PRETZEL DUMPLINGS
on truffled forest mushroom ragout and Appenzeller cheese
€ 21

Hofguts Hüttenfondue

ORIGINAL SCHWIIZER CHÄS-FONDUE
TASTY AND CREAMY CHEESE FONDUE WITH KIRSCH
served with crispy farmer and nut bread as well as bündnerfleisch,
Swiss 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 aioli, salsa, BBQ sauce, curry sauce and cocktail sauce
as well as mixed pickles, oven potato, french fries and salad
Price for 4 persons € 105

Sweets to finish

FRESHLY BAKED APPLE STRUDEL
with vanilla ice cream and fresh berries
€ 12

FLUFFY "KAISERSCHMARRN"
with roasted plum
€ 13

PORT WINE PEAR
with stollen sweets and roast apple foam
€ 15

HOMEMADE TIRAMISU
with Amarena cherries, brownie and speculoo crumble
€ 15

INTERNATIONAL CHEESE VARIATION
"Münster" | goat cheese | brie | roquefort
fig mustard | grapes | caramelized walnuts
€ 20,50

DIFFERENT TYPES OF ICE CREAM AND SORBET
€ 4,50 / scoop

ICE CREAM
vanilla | chocolate | strawberry | walnut | yoghurt

SORBET
mango passion fruit | lemon | cassis | raspberry

Kindly ask our service team regarding allergies and intolerances.