

## *Hofgut classic starters*

To share: Our Spundekäs'  
with onion, herbs and two fresh Ditsch pretzels  
€ 14,00

Winter field lettuce with cranberry dressing  
with crispy bacon cubes, glazed grapes and croutons  
€ 17,50

Hofgut Swiss salmon hash brown  
Crispy potato hash brown with slices of Christmas-marinated salmon,  
dill and mustard sauce, arugula, crema di balsamico and freshly grated horseradish  
€ 22,00

Freshly prepared tartare of Eifel beef fillet  
on crusty farmer's bread with two fried eggs, mixed pickles and salad bouquet  
€ 22,00

Duck breast smoked in the Hofgut smoker  
on a salad of colorful lentils marinated with balsamic vinaigrette and frisée,  
caramelized walnuts and figs  
€ 18,50

Fresh cocktail of prawn  
with marinated frisée, avocado-mango-tartare and red shiso cress  
€ 19,00

Hofgut snack board from 4 persons  
Smoked ham from country pork, small veal meatballs, homemade liver sausage, Obazda,  
radish, boiled country eggs, pickled gherkins, buffalo mozzarella with colorful Eifel tomatoes,  
beet hummus, cheese typical from Mainz, hot-smoked trout fillet from Wispertal  
served with butter blossoms and oven-fresh Hofgut bread  
€ 23.50 per person

## *Out of the soup pot*

### Goose soup

Spicy goose broth with diced vegetables, pearl barley and lots of fresh chives

€ 12,50

Cream of porcini mushroom soup with pretzel croutons and shallots

€ 11,00

## *Hofgut main dishes*

### Oven-fresh crispy oatmeal goose

with apple red cabbage, potato dumplings with melt, baked apple, glazed chestnuts  
and strong mugwort jus

€ 35,00

### Duroc pork tenderloin

gratinated with strong raclette cheese on potato hash brown  
and bean rolls with crispy bacon and savory roast jus

€ 29,50

### Hofgut Winterburger

300g juicy grilled beef in a pretzel bun  
with spicy burger sauce, raclette cheese, red cabbage salad, onion chutney,  
gherkin and tomato as well as spicy wedges

€ 26,50

### Tender braised haunch of venison

in cranberry cream sauce with creamy savoy cabbage and buttered spaetzle

€ 32,00

### Grilled winter cod fillet from the grill

with crustacean sauce on spicy leaf spinach with tomato and risotto balls

€ 36,50

Original Viennese schnitzel of back of veal  
with homemade potato salad and cranberries  
€ 29,00

Argentinian rump steak (250g)  
with oven potato with herbal cream, small salad and herbal garlic butter  
€ 35,00

Our best fillet of beef  
Crispy roasted fillet of beef (250g) in a strong truffle sauce  
served with bacon beans and potato gratin  
€ 48,00

Fine truffle tortellini  
in truffled nut butter cream sauce  
with spring leeks and freshly grated Parmesan cheese  
€ 24,00

Bavarian bread dumplings  
tossed in butter with fresh herbs on wild mushroom ragout with mountain cheese  
€ 22,00

Optionally with crispy fried bacon slices  
€ 23,50

Spicy broth fondue with beef, turkey and pork  
served with various sauces, pickled vegetables, baked potato, French fries and salad  
(only if ordered in advance)  
Price per person € 36,50

Spicy, creamy cheese fondue with kirsch  
served with crusty farmer's and nut bread as well as Bündnerfleisch,  
bacon and Swiss country salami with pickled pearl onions, gherkins, small potatoes  
and field lettuce with vinaigrette  
(only if ordered in advance)  
Price per person € 36,50

## *Sweets to finish*

Fluffy Kaiserschmarrn with roasted plums

€ 14,00

Homemade roasted apple tiramisu

€ 12,00

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.