

## *Hofgut classic starters*

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

Regional leaf salad (vegan)  
with orange vinaigrette, all kinds of vegetables and croutons  
€ 14,00

Optional with French chicken breast € 12,00

Optional with crispy gambas € 13,00

Salad of "Mainzer Handkäs"  
with bread crips and chives oil  
€ 10,50

White cabbage salad  
with Greek honey yoghurt, blueberries, pomegranate and mint  
€ 15,00

Tranches of Norwegian wild salmon  
with teriyaki sauce, avocado, selenio rice as well as three types of sesame and cress  
€ 19,50

Tatar of carrot (vegan)  
with vegan herb cream, pickled vegetables and garden cress  
€ 16,50

Asparagus gambas cocktail with wild garlic  
with Louisiana gambas, green asparagus, red onion  
as well as roasted pine nuts  
€ 18,00

Crispy bread salad of regional "Mainzer Dombäck"  
with asparagus, parmesan, dried tomatoes and Romana salad  
(also possible vegan without parmesan)  
€ 15,50

## *Out of the soup pot*

Asparagus cream soup  
with own inlay, croutons and herbs  
(also possible vegan)

€ 10,50

Cheese leek soup  
with minced meat of regional young pig  
as starter € 11,00 | as main course € 24,00

## *Highlight of grandma's kitchen*

Enjoy grandma's highlight, changing all 14 days,  
and feel back in the time of your childhood!

Creamy chicken fricassee  
with capers, peas, asparagus, champignons and rice

€ 22,00

## *Hofgut main dishes*

Juicy BBQ beef brisket of beef from the Eifel  
on top of bean ragout with smoked aromas  
and homemade corn bread

€ 34,00

“Chicken Caesar Schnitzel“  
with romana salad, Caesar dressing and fresh parmesan

€ 24,50

Flamed pig belly  
with flavored carrot cream, black garlic, peanut and onion crunch

€ 25,50

Karaage of chicken haunch  
with Asian, lukewarm noodle salad, caramelized pak choi  
And teriyaki sauce  
€ 29,50

In nut butter confit pollack (fish of the Northern Atlantic)  
with planed fennel, Arroz de Feijao, chorizo coat  
and white tomato foam  
€ 36,50

Original Viennese schnitzel of back of veal  
with homemade potato salad, cranberries and lemon  
€ 31,00

Rump steak (250g) of heifer from the Eifel  
with oven potato with herbal cream, small salad and herbal garlic butter  
€ 35,00

Fresh mussels in spicy vegetable stew  
with potato dippers and tarragon mayonnaise  
€ 26,50

Japanese Udon noodles with wild garlic sauce  
and cherry tomatoes, green asparagus, pepper, pine nuts,  
red onions and planed parmesan  
(also vegan possible)  
€ 25,00

Kindly ask our service team regarding allergies and intolerances.

## *Asparagus menu*

Asparagus cream soup  
with own inlay, croutons and herbs  
(also vegan possible)  
€ 10,50

1A German asparagus (300 g)  
with sauce hollandaise or butter  
served with grenaille potatoes, herbs and croutons  
€ 26,00

Optional with small schnitzel of veal + € 15,00  
Optional with small rump steak (150g) + € 18,00  
Optional with ham variation + € 13,00

## *Sweets to finish*

Lemon tarte with meringue  
with crumble and creamy vanilla ice cream  
€ 13,00

Poached cheese cake  
with rhubarb, pistachio and sorrel ice cream  
€ 15,00

International cheese variation  
parmesan | 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