

Hofgut classic starters

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

Hofgut's tasty snack plate
Chorizo, Parma ham, hard-boiled ham, meatballs, parmesan cheese,
homemade mixed pickles, eggs, sun-dried tomatoes, radish, marinated olives,
"Spundekäs", farmer bread and French salted butter
€ 23,50

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 crisps 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

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

Kindly ask our service team regarding allergies and intolerances.

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

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