

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

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

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

Homemade dumplings from Königsberg
with salted potatoes and colorful leaf salad
€ 22,00

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

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

Kindly ask our service team regarding allergies and intolerances.