

Spundekäs' to share
with onions, chives
and fresh 2 Ditsch pretzels
€ 14,00

Handkäs' mit Musik
(typical cheese from Mainz)
with fresh brown bread and butter
€ 12,00

Portion French fries
with Ketchup und Mayo
€ 5,00

Hofgut's minced pork on bread rolls
3 crispy, half bread rolls with minced pork,
onions and chives
€ 9,50

Leaf salad with orange dressing,
all kinds of vegetables and croutons
optional with chicken breast € 19,50
or with feta cheese € 19,50

1 pair Original Bavarian veal sausage
with sweet mustard and fresh Ditsch pretzel
€ 12,00

Regional sausage salad
with cornichons, red onions and herbs
as well as fresh brown bread and butter
€ 14,50

2 grilled farmer sausages
with homemade potato salad
€ 16,50

Potato hash brown
with smoked salmon, herbal creme fraiche
and planed horseradish
€ 21,00

„E Ähmer Knoche“
Spareribs in a homemade marinade
with coleslaw and French fries
€ 22,50

Hofgut
LAUBENHEIMER HÖHE
genießen · feiern · reiten

Hofgarten menu

We are happy to welcome you today!

Hofgut Cheeseburger Deluxe
Juicy double beef patty of young beef from the Eifel
with double cheddar, mayonnaise,
salad, tomato and onions
served with crispy potato dippers
€ 26,00

Hofgarten's ham plate
Schwarzwälder ham, san danielle, pastrami
and pfefferbeißer as well as cornichons, radish,
butter and selection of bread
€ 22,00

Hofgarten's cheese plate
Parmesan, brie, blue cheese and goat cheese with fig mustard,
grapes and caramelized walnuts
€ 22,00

Hofgut Pinsa „Palatine style“
with cream, „Handkäse“, bacon, onions,
shallots and caraway
€ 14,50

Hofgut Pinsa „Mediterranean style“
With cream, zucchini, pepper, onions,
goat cheese and herbs
€ 15,00

Trout „Müllerinnen“ style
with almond butter
as well as risolee potatoes and herbal dip
€ 21,00

Juicy schnitzel of back of pork
with potato salad and French fries
Viennese style € 20,00
with braised onions € 22,00

Spit-roasted pork from the Hunsrück
with fried onions sauce and potato salad
€ 19,50

Gender rump steak (250g)
with a small salad, oven potato and herb sour cream
€ 35,00

Half grill chicken with pepper marinade
with bread rolls € 18,00
with potato salad € 19,50

Hofguts slaughter plate
Cooked ribs, black pudding, liver sausage, liver dumplings
with sauerkraut and mashed potatoes
€ 25,50

Pasta all' arrabbiata
with tomato sauce with peperoncini
and parsley as well as planed parmesan
€ 18,50

Hofgut's meatloaf
with pepper, onions and cheese
Served with lukewarm bean bacon salad and pita bread
€ 18,00

Regional oven potato
with homemade „Grüner Sauce“
€ 14,50
optional with smoked salmon € 17,50
or with slices of boiled beef € 15,00

Draft beer^F:

Bitburger pils	0,5l	€ 5,50
Köstritzer dark beer	0,5l	€ 5,50
Paulaner larger in a stone jar	0,5l	€ 5,50
Paulaner wheat beer	0,5l	€ 5,50
Shandy or wheat beer with lemon	0,5l	€ 5,50

Bottled beer^F:

Bitburger non-alcoholic	0,3l	€ 3,90
Shandy non-alcoholic	0,3l	€ 3,90
Wheat beer non-alcoholic	0,5l	€ 5,50
Paulaner wheat beer cristal	0,5l	€ 5,50
Paulaner wheat beer dark	0,5l	€ 5,50

Wine by glass^N:

	per 0,2l	
Scheurebe & Silvaner off-dry, Fleischer		€ 6,00
Riesling off-dry, Möhn		€ 6,00
Riesling dry, Kühling-Gillot		€ 6,00
Grauburgunder dry,		
Heidesheimer Hof		€ 6,00
Rosé dry, Fleischer		€ 6,00
Spätburgunder dry, Wasem		€ 6,50

Rheingau Riesling dry,		
Robert Weil	0,2l	€ 7,00

Wine spritzer	0,4l	€ 4,50
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HLH spritzer special

Bottle Riesling dry 1l
Kühling-Gillot &
bottle water served in an ice cooler
€ 22,00



Sparkling wine and more:

Henkell sparkling wine	0,1l	€ 5,00
Aperol Spritz ^{N,3}		€ 6,90
Hugo ^N		€ 6,90
Lillet Wild Berry		€ 8,50
Rhubarb spritz		
Rhubarb juice, elderflower sirup		
and sparkling wine		€ 8,50
(optional also non-alcoholic)		
Batida de Coco		
with cherry or maracuja juice and mint		€ 8,50
Ramazotti Rosato		
with Schweppes white peach		€ 8,50
Non-alcoholic Martini Floreale		
with Schweppes Indian tonic		€ 8,50
Laurent Perrier Champagne		
La Cuvée Brut	0,1l	€ 16,00
	0,75l	€ 95,00

Wine by bottle ^N (served in an ice cooler):

Qvinterra Riesling, off-dry		
winery Kühling Gillot	0,75l	€ 29,00
Weißer Burgunder, dry		
winery Möhn	0,75l	€ 27,00
Chardonnay, dry		
winery Fleischer	0,75l	€ 29,00
Sauvignon Blanc, dry,		
winery Hoffmann	0,75l	€ 35,00

Riesling „HLH“, dry		
winery Kühling-Gillot	0,75l	€ 33,00
Rosé, dry		
winery Dreissigacker	0,75l	€ 24,00
Cuvée Rosé, dry		
Château Minuty	0,75l	€ 32,00
Dornfelder & Portugieser, mild		
winery Fleischer	0,75l	€ 26,00
Merlot, dry		
winery Fleischer	0,75l	€ 37,00

Refreshings:

Pepsi Cola, Pepsi Max, Mirinda,		
SchwipSchwap ^{2,3,4}	0,33l	€ 4,30
Gerolsteiner mineral water		
Sparkling, medium and still	0,5l	€ 5,00
Apple, orange, grape, currant,		
maracuja juice	0,2l	€ 4,50
Juice spritzer	0,2l	€ 4,30
Juice spritzer	0,4l	€ 5,00

Hard licquor:

Ramazotti	2cl	€ 4,00
Williams with fruit	2cl	€ 4,00
Kuemmerling/ Jägermeister	2cl	€ 4,00

Coffee:

Cream coffee ²		€ 3,80
Coffee with milk ^{D,2}		€ 4,30
Cappuccino ^{D,2}		€ 4,30
Espresso ²		€ 3,80
Dallmayr tea ²		€ 3,50