

# Hofgut Classic Starters

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

Hofgut's Rustic Delicacy Board  
Spicy chorizo, Parma ham, boiled juniper ham, meatballs, broken Parmesan,  
homemade mixed pickles, pickled eggs, sun-dried tomatoes, radish,  
marinated olives, Spundekäs, crusty farmhouse bread and French salted butter  
€ 23,50

Gonsenheim Leaf Salad (vegan)  
with orange vinaigrette, assorted raw vegetables and croutons  
€ 16,50

Optional with additional French chicken breast € 12,00

Optional with additional crispy scampi € 13,00

Truffled carpaccio of German beef filet  
marinated with balsamic dressing  
served with baby leaf spinach and parmesan  
€ 22,00

Salad with Mainz Handkäse  
served with bread chip and chive oil  
€ 14,00

Butterhead Lettuce with Fried Bacon and Chanterelles  
with orange dressing, Parmesan and croutons  
€ 18,50

Creamy Burrata  
on tomato and bread salad with basil pesto, wild herbs and balsamic vinegar  
€ 19,50

Seafood Salad  
with roasted pepper drops, Kalamata olives, sun-dried tomatoes,  
toasted pine nuts and citrus marinade  
€ 21,50

Rustic Sausage Salad  
with Swiss mountain cheese, pickled gherkins, onions,  
cherry tomatoes and fresh herbs, served with farmhouse bread and butter

€ 15,50

Optional with fried potatoes

€ 19,50

## *From the Soup Pot*

Cream of Chanterelle Soup  
with croutons and cress

€ 13,50

Refreshing Cold Cucumber Soup  
with Greek yoghurt, dill, chilli oil and baked prawn

€ 15,00

## *Hofgut Main Courses*

Hofgut's Big Rib Cheeseburger

Juicy Duroc pork patty in a fluffy brioche bun, served with spicy BBQ sauce,  
cheddar, three types of onions, mustard pickle and potato dippers

€ 24,50

Grilled Chicken Leg

filled with herb and chanterelle stuffing, creamy polenta, wild broccoli and red wine jus

€ 29,00

“Schnitzel mit Griff”

Juicy breaded Duroc pork cutlet fried in clarified butter, with chilli cheese dip and small salad,  
served with fried potatoes with bacon, onions and marjoram

€ 27,00

Pink Roasted Veal Loin Steak with Pepper Crust  
on fried chanterelles and lemony spinach leaves,  
with potato and nut butter purée

€ 38,00

Pan-Fried Pike-Perch Fillet  
on glazed vegetables with apples and potatoes,  
served with grainy mustard sauce and trout caviar  
€ 36,50

Original Wiener Schnitzel from Veal Loin  
with homemade potato salad, lingonberries and lemon  
€ 32,00  
With creamy chanterelles  
€ 37,00

Rump Steak (250g) from Eifel Heifer  
with baked potato with herb sour cream, small salad and herb garlic butter  
€ 36,00  
With additional fried chanterelles  
€ 41,00

Pappardelle with Fresh Chanterelles  
in lemon white wine sauce with cherry tomatoes, Parmesan and rocket  
€ 25,50

Flame-Kissed Beef Fillet from Eifel Heifer  
carved at the table for 2 (approx. 400g)  
served with small leaf salad, grilled vegetables, chanterelles, potato gratin,  
herb butter and light pepper jus  
Optional with French fries  
€ 46,00 per person

## *Sweet Treats to Finish*

Marinated Vineyard Peach  
with currants, oat crunch and vanilla ice cream  
€ 14,00

Strawberry Crème Brûlée  
with basil ice cream  
€ 15,00

International Cheese Selection  
broken Parmesan | goat cheese | Brie | Roquefort  
fig mustard | grapes | caramelised walnuts  
€ 20,50

Various Ice Creams and Sorbets  
€ 4,50 per scoop

Ice Cream: Vanilla | Chocolate | Strawberry | Walnut | Yoghurt

Sorbet: Mango-Passionfruit | Lemon | Blackcurrant | Raspberry

If you have any allergies or intolerances, please do not hesitate to contact our team.