

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

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.