

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 extra grilled beef strips € 14,00
Optional with extra crispy scampi € 13,00

Tartare of German Beef Fillet – spicily seasoned –
with truffle mayonnaise, egg yolk cream and beech mushrooms
€ 22,00

Crisp Lamb's Lettuce with Lingonberry Dressing
served with crispy bacon cubes, caramelised walnuts,
grape ragout and shaved mountain cheese
€ 18,50

Vitello Tonnato
with potato chips, grapefruit segments, smoked oil and fried capers
€ 19,50

Roasted Nutmeg Pumpkin gratinated with Sheep's Cheese
refined with apple, goa curry and pumpkin seed oil,
served with marinated rocket and focaccia
€ 17,50

From the Soup Pot

Carrot and ginger soup
with croutons and cress

€ 13,50

Porcini Consommé
with porcini ravioli and fresh herbs

€ 15,00

Hofgut Main Courses

Homemade "Eisbein" Aspic
with remoulade sauce, mixed pickles and fried potatoes with bacon

€ 21,50

Pink-roasted French Duck Breast
with citrus jus, pickled shallots, parsley root and bread-quark slice

€ 34,00

Tender Braised Beef Roulade
filled with mustard, bacon, onions and gherkin,
served with red cabbage and potato dumplings

€ 31,00

Fillet of Black Halibut
with tomato-olive crust, pumpkin pappardelle and shellfish foam

€ 38,50

Crispy goose
with red cabbage, potato dumplings, chestnuts,
baked apple and sauce
€ 38,00

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

Juicy Duroc Pork Chop from the Grill
filled with country ham and "Handkäse",
served with a small salad and fried potatoes with bacon
€ 28,00

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

Creamy Risotto
with fried wild mushrooms, sherry, fresh herbs and cherry tomatoes
€25,50

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

Sweet Treats to Finish

Spiced Panna Cotta
with coffee Ice cream
€ 14,00

Kaiserschmarrn Parfait
with baked apple mousse and mulled wine reduction
€ 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
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.