

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

Winter field salad
with cranberry dressing, glazed grapes and croûtons
€ 17,00
... with crispy bacon cubes
... with sautéed goose liver € 19,00

Crispy potato hashbrown
with dill-mustard-sauce, slices of Christmas-cured salmon, salad,
Crema di Balsamico and freshly grated horseradish
€ 22,00

Smoked duck breast
on a salad of marinated lentils with balsamic vinaigrette,
frisée, caramelized walnuts and figs
€ 19,00

Fresh prawn cocktail
with spicy chili-pepper mayonnaise on marinated rocket,
served with palm hearts, mushrooms and cherry tomatoes
€ 21,00

From the Soup Pot

“Gänseliesel” soup

Savory goose consommé with diced vegetables,
barley pearls and fresh chives

€ 14,50

Truffled chestnut cream soup
with caramelized chestnuts

€ 15,00

Hofgut Main Courses

Crispy goose fresh from the oven

– ½ breast & ½ leg –

with red cabbage and apples, potato dumplings with browned butter,
baked apple, glazed chestnuts and a rich mugwort jus

€ 38,00

Duroc pork tenderloin

gratinated with strong raclette cheese, served with Macaire potatoes,
green beans wrapped in crispy bacon and hearty roast jus

€ 28,00

Tender veal ragout

in a creamy herb and mushroom sauce served with crispy potato hashbrown

€ 34,00

Medium-roasted duck breast

with balsamic jus on spiced carrot cream, served with sautéed
parsnip and potato dumplings filled with bacon and mountain cheese

€ 36,00

Slow-braised venison shank

in cranberry cream sauce, served with Brussels sprouts and
bacon and buttery spaetzle

€ 32,00

Our scampi pasta
– served in a cocotte –
refined with white wine, butter, Parmesan,
cherry tomatoes, peperoncini and shallots
€ 35,00

Tender veal schnitzel
breaded and fried in clarified butter, served with creamed savoy cabbage
and fried potatoes with bacon
€ 31,00

Beef filet (200g) from Irish Hereford
with port wine truffle jus, sautéed oyster and beech mushrooms
and creamy potato gratin
€ 48,00

Fine truffle tortellini
in a truffled brown butter cream sauce with spring onions
and freshly shaved Parmesan
€ 25,00

Bavarian bread dumplings
tossed in butter with fresh herbs, served on wild mushroom ragout
with mountain cheese
€ 18,00

... with crispy bacon slices € 20,00

Spicy broth fondue with beef, turkey, and pork
served with a variety of sauces, pickled vegetables, baked potato,
French fries and salad
Price per person € 36,50 (from 2 persons)

Rich and creamy cheese fondue with “Kirsch” (cherry brandy)
served with crispy farmhouse and nut bread, as well as Bündnerfleisch
(air-dried beef), bacon and Swiss country salami with pickled pearl onions, gherkins,
small potatoes, and lamb’s lettuce with vinaigrette
Price per person € 36,50 (from 2 persons)

Sweet Treats to Finish

Fluffy “Kaiserschmarrn”

lightly caramelized in butter with powdered sugar

... with plum compote € 13,50

... with applesauce € 12,50

Oven-fresh apple strudel

with vanilla sauce and baked-apple 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

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.