



REBENTHOF
HOTEL · RESTAURANT

M E N U (EXAMPLE-MENU):

FLÄDLE - SOUP
BEEF CONSOMMÉ / SLICED PANCAKES

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SMOKED BLACK FOREST TROUT
ROSTI / HORSERADISH

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DEER STEAKS
CELLERY PUREE / GARDEN GREENS
PEPPER CREAM SAUCE / SPATZLE-PASTA

or

SALMON DUMPLINGS
SPINACH / RIESLING SAUCE / NOODLES

or

THE VEGETARIAN „WIENER SCHNITZEL FROM THE FIELD“

Plant-Vegetable based, 100% Vegetarian, 0% Soja

FRENCH FRIES / SALAD -VEGGI-

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DESSERT - VARIATION
CREME BRULEE / PEAR SHERBET WITH PEAR BRANDY
CHOCOLATE CAKE WITH VANILLA SAUCE

3 courses with soup 37⁹⁰ / 3 courses with starter 39⁹⁰ / 4 courses 44⁹⁰



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STARTERS

SOUP OF THE DAY 6⁹⁰

LAMP'S LETTUCE / BACON / CRÔUTONS 9⁹⁰

½ DOZEN SNAILS / HERB BUTTER 11⁴⁰

BEETROOT / NUTS / BAKED GOAT CHEESE 12⁴⁰

MAIN COURSES

DEER RAGOUT

BREAD DUMPLINGS / CRANBERRIES 23⁹⁰

GRILLED SALMON -

AVOCADO / CELERY PUREE / BREAD CHIP 27⁴⁰

SALAD PLATTER / YOGHURT SAUCE

AND GRATINATED GOAT CHEESE -VEGGI- 19⁹⁰

OR

GRILLED CHICKEN 22⁹⁰

„BÜHLER ZWETSCHGENSTEAKS“

VEAL STEAKS / PLUM-PEPPER SAUCE

GARDEN GREENS / SPAETZLE PASTA 25⁵⁰



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MAIN COURSES

BRAISED BEEF CHEEKS
CELLERY PUREE / GARDEN GREENS / SPAETZLE PASTA 23⁹⁰

CATFISH
- SALTIMBOCCA STYLE -
PUMPKIN RISOTTO / RIESLING SAUCE 25⁵⁰

CHICKEN / HERB CRUST
-CAFÉ DE PARIS -
GARDEN GREENS / FRENCH FRIES 22⁹⁰

PUMPKIN RISOTTO / GARDEN GREENS
CHESTNUTS / BAKED GOAT CHEESE -VEGGI- 19⁹⁰

SIRLOIN STEAK (BEEF)
- MEDIUM COOKED -
HERB BUTTER
GARDEN GREENS / FRENCH FRIES 27⁴⁰

DESSERTS

CROQUANT ICEPARFAIT / BLUEBERRIES 8⁸⁰

CREME BRÛLÉE 8³⁰

FRUITY SHERBETS
-MANGO, PEAR, STRAWBERRY 9⁴⁰