



REBENHOF
HOTEL · RESTAURANT

M E N U:

(EXAMPLE)

HERB-GARLIC SOUP / CHANTERELLE-MUSHROOMS

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CURED SALMON / SOUR CREAM

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ROAST BEEF WITH ONIONS
VEGETABLES / SPATZLE-PASTA

or

COD FISH / HERB CRUST
SPINACH/ POTATOES

or

GNOCCHI-POTATOES DUMPLINGS / TOMATOES
PINE NUTS / GOAT CHEESE -VEGGI-

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LEMON-ICESHERBET / BADEN-BADEN CHAMPAGNE

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



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STARTERS

SOUP OF THE DAY 6⁹⁰

TROUT DUMPLINGS / SPINACH / RIESLINGSAUCE 11⁴⁰

SPRING LETTUCE / ALP CHEESE 10⁹⁰

BEEF CARPACCIO 15⁵⁰

MAIN COURSES

CHICKEN / HERB CRUST

SAFFRON RISOTTO / MUSHROOMS / VEGETABLES 24⁹⁰

VEAL RAGOUT

CREAM SAUCE / VEGETABLES / SPAETZLE-PASTA 23⁵⁰

MUSHROOMS / CREAM SAUCE

NOODLES / BREAD DUMPLING -VEGGI- 20⁹⁰

WIENER SCHNITZEL

-veal-

LEMON / CRANBERRIES / FRENCH FRIES 24⁵⁰



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MAIN COURSES

COD FISH / HERB CRUST
SPINACH / POTATOES 25⁴⁰

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

SALAD PLATTER / YOGHURT SAUCE
AND GRATINATED GOAT CHEESE -VEGGI- 19⁹⁰
OR
ALP CHEESE AND GRILLED CHICKEN 22⁹⁰

DEER RAGOUT
BREAD DUMPLINGS / CRANBERRIES 23⁹⁰

DESSERTS

LIME ICE PARFAIT WITH FRUITS 8⁴⁰

CREME BRÛLÉE 7⁹⁰

FRUITY SHERBETS
-MANGO, RASPBERRY, PEACH 8⁹⁰