



REBENHOF

HOTEL · RESTAURANT

M E N U : **(EXAMPLE)**

FLÄDLE - SOUP
BEEF CONSOMMÉ / SLICED PANCAKES

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SMOKED BLACK FOREST TROUT
REIBEKÜCHLE / HORSERADISH

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CHICKEN BREAST
PEPPER SAUCE / VEGETABLES / SPÄTZLE

or

ZANDER FILLET
PEA PUREE / SAFRAN / BEETROOT

or

THE VEGETARIAN
„WIENER SCHNITZEL FROM THE FIELD“
Plant-Vegetable based, 100% Vegetarian
FRENCH FRIES / SALAD -VEGGI-

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DESSERT - VARIATION
CREME BRULEE / FRUIT SORBET WITH SPARKLING WINE
CHOCOLATE MOUSSE / KROKANTPARFAIT

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



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STARTERS

SOUP OF THE DAY 7⁴⁰

LETTUCE / ROSTED BACON³ / CROUTONS 10⁴⁰

SALMON DUMBLINGS / SPINACH / RIESLING SAUCE 12⁸⁰

BEEF CARPACCIO 14⁹⁰

MAIN COURSES

GRILLED SALMON -
AVOCADO / CELLERY PUREE / BREAD CHIP 27⁴⁰

SALAD PLATTER / YOGHURT SAUCE
AND GRATINATED GOAT CHEESE -VEGGI- 19⁹⁰

OR

GRILLED CHICKEN 22⁹⁰

„HOMEMADE RAVIOLIS „TRADITIONAL“
BACON² / ONIONS / CHEESE
AND SALAD 22³⁰

WIENER SCHNITZEL -VEAL-
LEMON / CRANBERRIES / FRENCH FRIES 25⁴⁰



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MAIN COURSES

BOILED BEEF „TAFELSPITZ“
HORSE RADISH / CELERY / POTATOES 24⁵⁰

DEER STEAK
VEGETABLES / PEPPER CREAM / SPÄTZLE 28⁵⁰

CATFISH
- SALTIMBOCCA STYLE / WITH BACON -
SPINACH / RIESLING SAUCE / POTATOES 26⁴⁰

BAKED GOAT CHEESE
PEPPERS / HERB SALAD -VEGGI- 21⁶⁰

SIRLOIN STEAK (BEEF)
- MEDIUM COOKED -
HERB BUTTER / GARDEN GREENS / FRENCH FRIES 27⁸⁰

DESSERTS

CROQUANT ICEPARFAIT / BLUEBERRIES 8⁸⁰

CREME BRÛLÉE 8³⁰

FRUITY SHERBETS
-MANGO, PEAR, STRAWBERRY 9⁴⁰