



REBENTHOF

HOTEL · RESTAURANT

M E N U

(EXAMPLE)

HERB-GARLIC SOUP | POTATO CROUTONS

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ASPARAGUS SALAD | BLACK FOREST HAM

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PORK TENDERLOIN WITH HERB CRUST
VEGETABLES | SPAETZLE

or

CATFISH

-SALTIMBOCCA STYLE-

BLACKFOREST HAM³ | SPINACH | SAFFRON | POTATOES

or

GRATINATED GOAT CHEESE
BELL PEPPER | SALAD -VEGGI-

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or

WHITE ASPARAGUS (REGIONAL)
SAUCE HOLLANDAISE | PANCAES | HAM

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CHOCOLATE MOUSSE | RHUBARB

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



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STARTERS

SOUP OF THE DAY 7⁴⁰

SPRING LETTUCE | ALP CHEESE 10⁴⁰

TROUT DUMPLINGS | SPINACH | RIESLING 12⁸⁰

½ DOUZEN SNAILS | HERB BUTTER 11⁹⁰

MAIN COURSES

ZANDER FILLET

ALMONDS | BUTTER | LEMON | PARSLEY
POTATOES | GREEN SALAD 26⁴⁰

SALAD PLATTER / HERB CRUST

WITH GOAT CHEESE -VEGGI- 20⁹⁰

OR

WITH FRIED POULARD BREAST 23⁹⁰

WIENER SCHNITZEL -veal-

CRANBERRIES | LEMON | FRENCH FRIES 25⁴⁰

GRATINATED GOAT CHEESE

TRIO OF PEPPERS | SPRING LETTUCE -VEGGI- 21⁶⁰



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MAIN COURSES

THE VEGETARIAN „WIENER SCHNITZEL FROM THE FIELD“

Plant-Vegetable based 100%, -VEGGI-
FRENCH FRIES | SALAD 23⁹⁰

FISH VARIATION
SALMON, COD, PRAWNS, TROUT DUMPLINGS
-MEDITERRANEAN-
SPINACH | VEGETABLES | NOODLES | RIESLING 28⁴⁰

SIRLOIN STEAK (BEEF)
- MEDIUM COOKED -
COGNAC PEPPER SAUCE
VEGETABLES | FRENCH FRIED 27⁹⁰

DESSERTS

CROCANT ICE PARFAIT | BLUEBERRIES 8⁸⁰
VANILLA ICE CREAM WITH STRAWBERRIES 9⁴⁰
CREME BRÛLÉE 8³⁰
FRUITY SHEBERST | FRUITS
- mango, strawberry, pear - 9⁴⁰