



REBENHOF
HOTEL · RESTAURANT

M E N U

(EXAMPLE)

BELLPEPPER-COCONUT SOUP

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SHRIMPCOCKTAIL

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**CHICKEN | APPLE | BLUE CHEESE
CREAM SAUCE
GARDEN GREENS | FRENCH FRIES**

or

**SALMON WITH THYME-PEPPER CRUST
MASHED PEAS | GARDEN GREENS | BUTTER SAUCE**

or

**SPINACH-CHEESE-RAVIOLI
SAUCE | GARDEN GREENS | ALP CHEESE
with SALAD
-VEGGI-**

or

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

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VANILLA CRÈME „BAVAROISE“ | BLUEBERRIES

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

STARTERS

SOUP OF THE DAY 7⁴⁰

MELON | BLACK FOREST HAM² 11⁹⁰

TROUT DUMPLINGS | SPINACH | RIESLING SAUCE 12⁷⁰

BEEF CARPACCIO 15⁹⁰

MAIN COURSES

BAKED CODFISH
POTATO-CUCUMBER-SALAD | REMOULADE SAUCE 24⁶⁰

SALAD PLATTER | HERB SAUCE
WITH GOAT CHEESE -VEGGI- 20⁹⁰

OR

WITH GRILLED CHICKEN 23⁹⁰

OR

WITH GRILLED SALMON 24⁶⁰

SIRLOIN STEAK (BEEF)
- MEDIUM COOKED -
GREEN PEPPER
GARDEN GREENS | FRENCH FRIES 28⁴⁰

MAIN COURSES

LAMB ROAST
ROSMARY GRAVY
BEANS | PEPPERS | FRENCH FRIES 24⁹⁰

TAGLIATELLE PASTA | VEGETABLE SAUCE
ALP CHEESE and SALAD -VEGGI- 19⁹⁰

FISH PLATTER
SALMON, COD, PRAWNS, TROUT DUMPLINGS
SPINACH | VEGETABLES
GARLIC PERFUMED PASTA | BUTTER SAUCE 28⁶⁰

DESSERTS

CROCANT ICE PARFAIT | BLUEBERRIES 8⁸⁰

CREME BRÛLÉE 8⁴⁰

FRUITY SORBET | FRUITS
- mango, strawberry, pear - 9⁴⁰