



REBENHOF

HOTEL · RESTAURANT

M E N U :
(EXAMPLE MENU)

FLÄDLE SOUP

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SALMON TROUT DUMPLINGS
LEEK RISOTTO | RIESLING SAUCE

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VEAL RAGOUT CREAM SAUCE
VEGETABLES | SPÄTZLE-PASTA

OR

LAMB ROAST
ROSEMARY GRAVY
VEGETABLES | FRENCH FRIES

OR

GRILLED SALMON | CELLERY PUREE
ALMONDS | POTATOES

OR

MUSHROOMS A LA CREME | BREAD DUMPLINGS
WITH SALAD -VEGGI-
OR ANY OTHER OF OUR VEGETARIAN DISHES

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MOUSSE AU CHOCOLATE | PLUMS

3 COURSES WITH SOUP 42⁹⁰ | 3 COURSES WITH STARTER 46⁹⁰ | 4 COURSES 52⁹⁰



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STARTERS

SOUP OF THE DAY 8⁴⁰

LAMP'S LETTUCE | BACON | CRÔUTONS 12⁴⁰

½ DOZEN SNAILS | HERB BUTTER 12⁹⁰

SALMON TROUT DUMPLINGS
LEEK RISOTTO | RIESLING 14⁹⁰

MAIN COURSES

TAGLIATELLE PASTA | VEGETABLE SAUCE
VEGETABLES | ALP CHEESE | SALAD -VEGGI 21⁹⁰

GRILLED CATFISH
- WITH BLACK FOREST HAM -
SAUERKRAUT | RIESLING SAUCE | POTATOES 29⁹⁰

DEER RAGOUT | VEGETABLES | BREAD DUMPLINGS 26⁹⁰

WIENER SCHNITZEL -VEAL-
CRANBERRIES | LEMON | FRENCH FRIES 28⁴⁰

SIRLOIN STEAK (BEEF)
- MEDIUM COOKED -
GREEN PEPPER | CREAM SAUCE |
GARDEN GREENS | FRENCH FRIES 33⁴⁰

SPELT AND LEEK RISOTTO | VEGETABLES | CHESTNUTS | BAKED
GOAT CHEESE - VEGGI- 22⁹⁰



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MAIN COURSES

LAMB ROAST
ROSMARY GRAVY
VEGETABLES | FRENCH FRIES 29⁹⁰

SALAD PLATTER | HERB SAUCE
AND GRATINATED GOAT CHEESE -VEGGI- 23⁹⁰
OR
GRILLED CHICKEN 27⁹⁰

DEER STEAKS | PEPPER SAUCE
RED CABBAGE | SPÄTZLE-PASTA 36⁹⁰

GRILLED CHICKEN | MUSHROOM CREAM SAUCE
LEEK RISOTTO | GARDEN GREENS 30⁴⁰

FISH PLATTER
SALMON, COD, PRAWNS, TROUT DUMPLINGS
VEGETABLES | GARLIC PERFUMED PASTA 34⁹⁰

THE VEGETARIAN
„WIENER SCHNITZEL FROM THE FIELD“
Plant-Vegetable based 100%, -VEGGI-
FRENCH FRIES | SALAD 27⁴⁰

DESSERTS

CROQUANT ICE PARFAIT | BLUEBERRIES 9⁹⁰

CREME BRÛLÉE 8⁹⁰

FRUITY SORBETS
-MANGO, STRAWBERRY, PINEAPPLE - 10⁹⁰