



REBENHOF

HOTEL · RESTAURANT

M E N U

(example menu)

HERB-GARLIC SOUP | APPLE | CROUTONS

* * * *

ASPARAGUS SALAD | BLACK FOREST HAM

* * * *

PORK TENDERLOIN WITH HERB CRUST
GARDEN GREENS | SPAETZLE

or

CATFISH

-SALTIMBOCCA STYLE-

BLACKFOREST HAM | SPINACH | GARDEN GREENS
RIESLING | POTATOES

or

GRATINATED GOAT CHEESE
3 BELL PEPPER | SALAD -VEGGI-

-
or

WHITE ASPARAGUS (REGIONAL)
SAUCE HOLLANDAISE | PANCAKES | HAM

* * * *

CHOCOLATE MOUSSE | RHUBARB

3 courses with soup 43⁹⁰ | 3 courses with starter 47⁹⁰ | 4 courses 53⁹⁰



REBENHOF

HOTEL · RESTAURANT

STARTERS

SOUP OF THE DAY 8⁴⁰

SPRING LETTUCE | ALP CHEESE 12⁹⁰

TROUT DUMPLINGS | ASPARAGUS 14⁴⁰

½ DOUZEN SNAILS | HERB BUTTER 13⁹⁰

MAIN COURSES

CATFISH

ALMONDS | BUTTER | LEMON | PARSLEY
POTATOES 29⁹⁰

SIRLOIN STEAK (BEEF)

- MEDIUM COOKED -

PEPPER SAUCE

GARDEN GREEN | FRENCH FRIED 33⁴⁰

GRATINATED GOAT CHEESE

TRIO OF PEPPERS | SPRING LETTUCE -VEGGI- 24⁵⁰

WIENER SCHNITZEL -veal-

CRANBERRIES | LEMON | FRENCH FRIES 28⁴⁰



REBENHOF
HOTEL · RESTAURANT

MAIN COURSES

TAGLIATELLE PASTA | VEGETABLE SAUCE
GARDEN GREEN | ALP CHEESE | SALAD -VEGGI 21⁹⁰

SALAD PLATTER | HERB CRUST
WITH GOAT CHEESE -VEGGI- 23⁹⁰
OR
WITH GRILLED CHICKEN 27⁹⁰

ROASTED VEAL KIDNEYS
MUSHROOMS | MUSTARD SAUCE
SPÄTZLE PASTA 24⁹⁰

FISH VARIATION
SALMON, COD, PRAWNS, TROUT DUMPLINGS
SPINACH | VEGETABLES | NOODLES | RIESLING 34⁹⁰

DESSERTS

CROCANT ICE PARFAIT | BLUEBERRIES 9⁹⁰

CREME BRÛLÉE 8⁹⁰

FRUITY SHEBERTS | FRUITS
- mango, strawberry, pineapple - 10⁹⁰