


Münsterecks Antipasti	15
Pickled and marinated with bread & grissini olives, tomatoes, cheese and mini-salami	

SALATS & SOUPS

Beef broth with herb spaetzli	9
Pumpkin soup with quince	9
Mixed salad with homemade dressing, cress, roasted nuts& bread cubes	13
with gratinated goat cheese	20
with roasted salmon trout fillet	23
with grilled chicken	22
Badian sausage salad with pickles, onions & bread	17
Alsatian sausage salad with mountain cheese & bread	17

VESPER

Freiburger „Grilled Sausage“ with curry sauce& fries	15
Pumpkin and goat cheese thyme quiche with apple chutney & small lamb's lettuce	21
Baden cheese spaetzle with mountain cheese & pickled red onions	20
„Dinnete“ with sour cream, chicken, cherry tomatoes & herb salad	18
 „Dinnete“ with vegan cream, tofu, cherry tomatoes & herb salad	18

“Dinnete” is the name of an Allemanian speciality. It is a combination between tarte flambée and pizza, topped with regional ingredients. Our “Dinnete” can be served as a main course or shared at the table and are sure to convince you of the regional cuisine!

DESSERT

Roasted chocolate cream with tonka bean & berries	11
Espresso with a scoop of vanilla ice cream	6,5
A slice of cake	4,9
A slice of flan	5,9