

Inspired by the picturesque Black Forest and its excellent culinary

Münstereck's chef Johannes Hug and his team are looking forward to immerse you in this pleasure.

SOUPS

Beef broth with herb spaetzle	€ 9,00
Pumpkin soup with quince	€ 9,00
Chestnut soup with port wine & truffle	€ 11,00

STARTERS & SALADS

Lamb's lettuce with homemade potato dressing, bacon & crackers	€ 17,00
Carpaccio of deer ham with butter brioche, cranberries, Douglas fir & autumn salad	€ 20,00
Potato crust bread with three kinds of goat cheese from the Ringlihof with pear, long pepper & garden cress	€ 15,00
Gratinated goat cheese from the Ringlihof, lamb's lettuce & two kinds of beetroot	€ 19,00
Baby shrimps with green apple, celery, dill & horseradish	€ 19,00
Colorful salad with Münstereck's house dressing, cress, roasted seeds and bread cubes	

	starter	Main course
	€ 8,00	€ 13,00
with gratinated goat cheese from Ringlihof	€ 15,00	€ 20,00
with fried salmon trout fillet from trout farm Schwarz		€ 23,00
with grilled corn poulard	€ 17,00	€ 22,00

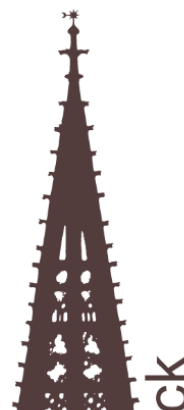
FREIBURG MENÜ

Gratinated goat cheese from the Ringlihof, lamb's lettuce & two kinds of beetroot

„**Sauerbraten**“ (beef roast marinated in vinegar and herbs) with mushrooms from Pilzhof Rein, carrot vegetables & buttered spaetzle

Linzertorte newly interpreted

€ 62



MÜNSTER

FROM THE MEAD

Pumpkin and goat cheese thyme quiche with apple chutney & small lamb's lettuce	€ 21,00
Tagliarini with winter truffle	€ 28,00
Baden cheese spaetzle with mountain cheese & pickled red onions	€ 20,00
Barley and mushroom risotto , baked salsify, lamb's lettuce & hazelnut	€ 24,00

FROM THE WATER

Fried cod and baby shrimps on baby spinach, mashed potatoes & white wine butter sauce	€ 41,00
Fried pike-perch fillet on barley and mushroom risotto, lamb's lettuce & hazelnut	€ 34,00
Fried salmon trout fillet on baby spinach in cream & tagliarini	€ 34,00

FROM THE FARM

Sous-vide cooked veal shoulder with two kinds of parsley root & hazelnut spaetzle	€ 37,00
„Sauerbraten“ (beef roast marinated in vinegar and herbs) with mushrooms from Pilzhof Rein, carrot vegetables & buttered spaetzle	€ 34,00
Crispy duck leg with red cabbage, bread dumplings & cranberries	€ 32,00
Deer stew with mushrooms from Pilzhof Rein, parsley root & bread dumplings	€ 34,00

DESSERT

Roasted chocolate cream with tonka bean & berries	€ 11,00
Quince Crumble with vanilla & cinnamon ice cream	€ 11,00
Linzertorte newly interpreted	€ 11,00
„Ofenschlupfer“ , apple, cream & raisins	€ 11,00
Espresso with vanilla ice cream	€ 6,50
A slice of cake	€ 4,90
A slice of torte	€ 5,90

Information about allergens can be viewed at any time.
Please ask our service staff.

