



GUGELHOF
Evening Menu

<i>Aperitif Cocktail Bellini - peach puree, Cointreau und sparkling wine</i>	6,60 €
<i>Pernod "Tomate" 2cl Pernod with Grenadine and ice water</i>	3,90 €

Starters

<i>Cream of asparagus soup with wild garlic pesto</i>	4,90 €
<i>Fish soup with red mullet fillet, Rouille, cheese and garlic baguette</i>	6,90 €
<i>Seafood gratin with jellies</i>	8,20 €
<i>Fresh goat cheese in Black Forest ham coat with apple chutney</i>	7,50 €
<i>Crème Brûlée of duck liver with onion jam</i>	8,60 €
<i>Asparagus salad with fried saddle of lamb</i>	11,80 €

Main Courses

<i>Tarte flambée „Special“</i>	
<i>with juniper ham, asparagus, cherry tomatoes, mozzarella and wild garlic pesto</i>	10,90 €
<i>Pasta roulade stuffed with ewe's milk cheese and spinach on ragout of asparagus</i>	13,80 €
<i>Roast knuckle of suckling pig</i>	
<i>on wheat beer sauce, sauerkraut and bread dumpling</i>	13,90 €
<i>Roast veal in cream sauce with carrots, zucchini and polanta</i>	15,80 €
<i>German asparagus from Beelitz with hollandaise sauce and new potatoes</i>	14,80 €
<i>in addition to juniper ham</i>	18,80 €
<i>or Schnitzel of calf</i>	24,50 €
<i>Swordfish steak on zucchini and red lentils</i>	19,80 €
<i>Black Angus rump steak with burgundy shallots and potato gratin</i>	20,50 €

Dessert:

<i>Strawberry Romanoff</i>	4,90 €
<i>Crème Brule</i>	6,50 €
<i>Rhubarb cream tartelette</i>	6,90 €

Dessert Wein:

<i>2008 Muscat de Rivesaltes</i>	5 cl	3,50 €
<i>1996 Chateau de Nouvelles Rivesaltes Ambrè</i>	5 cl	3,20 €

*Our menus can be found on the back
Please note that we can't accept credit cards on the terrace*

Menü 1 Vegetarian

Cream of asparagus soup with wild garlic pesto

Pasta roulade stuffed with ewe's milk cheese and spinach on ragout of asparagus

Crème Brûlée

3-course Menu 23,50 €

Menü 2

Fresh goat cheese in Black Forest ham coat with apple chutney

Swordfish steak on zucchini and red lentils

Or

*Black Angus rump steak
with burgundy shallots and potato gratin*

Rhubarb cream tartelette

3-course Menu 31,90 €

Menü 3

Six escargots au gratin with Café de Paris butter

"Truite au Riesling" Trout cooked in Riesling-wine and herbs, served with potatoes

Gugelbupf Glacé

3-course Menu 24,50 €

Menü 4

Salad with roasted pumpkin seeds

Tarte flambée „Special“

with juniper ham, asparagus, cherry tomatoes, mozzarella and wild garlic pesto

Strawberry Romanoff

3-course Menu 19,90 €

White wine of the week

<i>2010 Weißer Burgunder Hofgarten, Freiherr von Gleichenstein, Oberrotweil</i>	<i>10 cl</i>	<i>4,00 €</i>
<i>Duft von Birnen und Quitten, frisch und elegant mit zartem Schmelz</i>	<i>75 cl</i>	<i>24,00 €</i>

Red wine of the week

<i>2008 Gres Saint Paul Romanis Coteaux du Languedoc</i>	<i>10cl</i>	<i>4,40 €</i>
<i>Rebsorten: Syrah, Grenache, Mourvèdre</i>	<i>75 cl</i>	<i>26,00 €</i>

*Brombeere, Kirsche, schwarzer Tee und Krokant. Große Komplexität und Feinheit,
Unterholz, sehr elegant. (13%) aus dem Rotweinschrank*