



Surprise Menu

3 courses 59 €
4 courses 69 €



with pairing wine

3 courses 84 €
4 courses 99 €

Appetizers

Variety of Delights

	€19
Parma Ham from the red Berkel* 12 months aged & Olive Oil Crostini ^A	small €13 / large €20
Wild Herb Salad with Kohlrabi, Radishes & Herb Vinaigrette ^{GLM} REGIOGENIAL [®] ← <i>vegan</i>	€11
Spinach Balls with Walnut, Coriander & Pomegranate ^{EH} ← <i>vegan</i>	€14
Cured Scottish Salmon Tartare with Apple Crème Fraîche, Honey Mustard Foam & Salmon Caviar ^{DFMG}	€16
Scallops on Rhubarb Compote with Green Pepper ^{BGR}	€19
Baked Cigar filled with Pulled Pork from Grothof in Willstätt with Smokey Pineapple Chutney ^{ALM} REGIOGENIAL [®]	€14
Octopus Salad with Crostini & Wild Broccoli Dressing, Edamame, Coriander, Sesame & Soya ^{DEFLABHMR}	€18
Poached Buffalo Mozzarella Roulade with Wild Garlic-Ricotta Cream, Radishes & Pine Nuts ^{GE} ← <i>vegan</i>	€15

Soup

Beef Broth with Homemade Dumplings ^{LOCA} REGIOGENIAL [®]	13 €
Kohlrabi Soup with Croutons, Herb Oil & Cress ^{AL} ← <i>vegan</i>	9 €

Joy of the Dining Room

Grilled Octopus on Sepia Risotto, Edamame & Snow Peas ^{BDGLORH}	35 €
Veal Shank Slices from Metzger Krug in Gaggenau on Tuscan Potato Ragout & Herb Jus ^{ALMOG} REGIOGENIAL [®]	34 €
Baden Wild Garlic Risotto with Caramelized Goat Cheese & Romanesco ^{GLOE} REGIOGENIAL [®] ← <i>vegetarisch</i>	24 €
Medallions of Beef Fillet from Metzger Krug in Gaggenau on Strawberry Barolo Pasta with Wild Broccoli ^{ACGLO} REGIOGENIAL [®]	36 €
Viennese Veal Schnitzel with French Fries, Lingonberries & Jus ^{ACGLO}	29 €
Pan-seared Scottish Salmon Tranche on Fregola Pasta with Morels & Spring Onions ^{ACDLMO}	32 €
Three Varieties of Baden Cabbage with Morels, Potatoes & Coconut-Lemongrass Sauce ← <i>vegan</i>	24 €
Braised Lamb Shank with Assorted Vegetables & Mashed Potatoes ^{AGLMO}	37 €
Alsatian Corn-fed Chicken Breast on Baden Cheese Buttons with Black Forest Ham & Cream Sauce ^{ACGOL} REGIOGENIAL [®]	29 €
Rebstock-BBQ-Maultaschen with Three Kinds of Salad & Onion Straws ^{ACLMO} REGIOGENIAL [®]	24 €
Rumpsteak from Metzger Krug in Gaggenau with Colorful Market Vegetables, French Fries & Café de Paris Sauce ^{DGLMO} REGIOGENIAL [®]	39 €

Sweet Delights

Assorted Sweet Pleasures	16 €
Rebstock Honey Cake with Coffee Ice Cream** ^{ACG}	12 €
Chocolate Bomb with Baden Strawberries, Rhubarb Sorbet & Warm Chocolate Sauce ^{GCE}	15 €
Fine Swiss Coffee Ice Cream** ^{CFG}	small 7 € / large 11 €
Crème brûlée with Tree Cake ^{CGA}	10 €
Rhubarb Parfait with Strawberry Sorbet and Almond Crisp ^{EHCG}	13 €

**Essen Trinken Schlafen*