



REBENHOF

HOTEL · RESTAURANT

M E N U
(EXAMPLE MENU)

TOPINAMBUR- POTATO SOUP | CHIPS

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SALMON TROUT DUMPLINGS
PUMPKIN RISOTTO | RIESLING SAUCE

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VEAL RAGOUT CREAM SAUCE
GARDEN GREENS | SPATZLE-PASTA

OR

LAMB ROAST
ROSEMARY GRAVY
GARDEN GREENS | FRENCH FRIES

OR

GRILLED SALMON | CELLERY PUREE
ALMONDS | POTATOES

OR

MUSHROOMS A LA CREME | BREAD DUMPLINGS
WITH SALAD -VEGGI-
OR ANY OTHER OF OUR VEGETARIAN DISHES

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MOUSSE AU CHOCOLATE | PLUMS

3 COURSES WITH SOUP 43⁹⁰ | 3 COURSES WITH STARTER 47⁹⁰ | 4 COURSES 53⁹⁰



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STARTERS

SOUP OF THE DAY 8⁴⁰

LAMP'S LETTUCE | BACON | CRÔUTONS 12⁹⁰

½ DOZEN SNAILS | HERB BUTTER 13⁴⁰

SALMON TROUT DUMPLINGS
PUMPKIN RISOTTO | RIESLING 14⁴⁰

MAIN COURSES

TAGLIATELLE PASTA | VEGETABLE SAUCE
VEGETABLES | ALP CHEESE | SALAD -VEGGI 21⁹⁰

Pike Perch

- SALTIMBOCCA STYLE / WITH BLACK FOREST HAM -
SAUERKRAUT | RIESLING SAUCE | POTATOES 30⁵⁰

DEER RAGOUT | BREAD DUMPLINGS | CRANBERRIES 27⁹⁰

PUMPKIN RISOTTO | PUMPKIN | CHESTNUTS
BAKED GOAT CHEESE - VEGGI- 23⁹⁰

WIENER SCHNITZEL -VEAL-
CRANBERRIES | LEMON | FRENCH FRIES 28⁶⁰

SIRLOIN STEAK (BEEF)

- MEDIUM COOKED-

GREEN PEPPER | CREAM SAUCE
GARDEN GREENS | FRENCH FRIES 34⁹⁰



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MAIN COURSES

DUCK A L'ORANGE
GARDEN GREENS | PUMPKIN RISOTTO 28⁹⁰

SALAD PLATTER | HERB SAUCE
AND GRATINATED GOAT CHEESE -VEGGI- 23⁹⁰
OR
WITH CHICKEN BREAST 27⁹⁰

VENISON/DEER LOIN STEAKS
PEPPERSAUCE
GARDEN GREENS | SPÄTZLE 37⁵⁰

GRILLED CHICKEN | MUSHROOM SAUCE
BREAD DUMPLINGS | GARDEN GREENS 29⁹⁰

FISH GRILL PLATTER
SALMON, COD, PRAWNS, TROUT DUMPLINGS
GARDEN GREENS
PASTA | RIESLINGSAUCE 35⁹⁰

THE VEGETARIAN
„WIENER SCHNITZEL FROM THE FIELD“
Plant-Vegetable based 100%, -VEGGI-
FRENCH FRIES | SALAD 26⁴⁰

DESSERTS

CRISPY PRALINE PARFAIT | BLUEBERRIES 9⁹⁰

CREME BRÛLÉE 9⁴⁰

FRUITY SHERBETS
-MANGO, STRAWBERRY, PINEAPPLE - 10⁹⁰