

REBSTOCK

APERITIF
WINE RECOMMENDATION

MENU
STARTERS
MAIN COURSES
DESSERT

SOFT DRINKS
HOT DRINKS & DIGESTIF

APERITIF

SEKT & CHAMPAGNER

		EURO
FRANZ KELLER	0,1 l	0,75 l
2021 Rosé brut	9	44
2021 Petit Adler brut	7	36
(Riesling, Chardonnay, Müller-Thurgau, Sauvignon Blanc, Spätburgunder)		
2016 Grande Cuvée brut nature	--	78

R&L LEGRAS	0,75 l
Legras Grand Cru Blancs de Blancs brut	80

LALLIER	
R.015	82

APERITIF

VERMOUTH

Ferdinand's white Vermout from Riesling	5 cl	7
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KAISERSTÜHLER SPRITZ

Dialetto from Mundart with Petit Adler	11
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APERITIF ALCOHOLFREE

APFELGUT NEUNTHAUSEN	0,1 l	0,75 l
Sparkling apple juice Pomme-Pure „Elstar“	6	25

OUR WINES BY THE GLAS

	EURO
FRANZ KELLER	0,1 l
WHITE	
2023 Müller-Thurgau „vom Löss“ VDP.Gutswein	5
2023 Weissburgunder „vom Löss“ VDP.Gutswein	6
2023 Grauburgunder „vom Löss“ VDP.Gutswein	6
RED	
2022 Spätburgunder Oberrotweil VDP.Ortswein	10,5
ROSÉ	
2024 Saignée Rosé Jedentag	5
WEINGUT AM KLOTZ, ISTEIN	0,1 l
WHITE	
2022 Gutedel „Kalk und Löss“	6
2022 Sauvignon Blanc	6,5

MENU

Sourdough bread from Brotbruder in Freiburg
with carrot butter

Two kinds of Black Forest trout
Trout tartare and smoked trout mousse,
with verjus and red beetroot
2019 Riesling Rüdesheim
Weingut Georg Breuer, Rheingau

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Roasted Hokkaido pumpkin with pumpkin seed oil cream
and goat's cheese from Ringlihof farm
2006 Weißburgunder „S“
Weingut Franz Keller, Baden

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Braised pork belly from Markgräfler herb-fed pigs
with chanterelles, sauerkraut and mashed potatoes
2022 Isteiner Pinot Noir
Winery Klotz, Markgräflerland

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Crème caramel with cinnamon sabayon,
pickled apple and caramel ice cream
La Dulce Quietud
Quinta de la Quietud, Toro

3-course menu without intermediate course €61
Wine accompaniment €28
4-course menu €79
Wine accompaniment €35

STARTERS

EURO

For our daily recommendations, please refer to our boards

**Sourdough bread from Brotbruder in Freiburg
with pumpkin butter** 2,5

Mixed Starters

From 2 persons, starters to share
including bread, lard butter
and various starters of the kitchen's choice p.p. 19

Beef carpaccio with beetroot
and pickled Breisach mushrooms 19

Two kinds of Black Forest trout
Trout tartare and smoked trout mousse,
with verjus and red beetroot 19

Roasted Hokkaido pumpkin with pumpkin seed oil cream
and goat's cheese from Ringlihof farm 15

Vineyard snails with garlic and parsley butter
and bread from Brotbruder 6 pieces / 12 pieces
(preparation time 15 minutes) 10 / 16

Side salad 7

MAIN COURSE

EURO

For our daily recommendations, please refer to our boards

Wiener schnitzel of veal
baked in grape seed oil and butter
with French fries or potato salad 29

On request we serve cold stirred cranberries

Cordon Bleu from Markgräfler pork loin
filled with Münster cheese and air-dried ham
from the Feißt butcher's shop
baked in grape seed oil and butter
served with French fries or potato salad 29

Served with cold stirred cranberries on request

Munich schnitzel made from Ortenau pork loin
with mustard and horseradish, served with chips or potato salad 26

Whole little chicken from the oven with french fries,
(preparation time approx. 30 min) 28

Extra sauce to go with the schnitzel 2

We fry our chips in veal kidney fat. On request, we serve our homemade
mustard mayonnaise with all dishes with chips

We are happy to serve a side salad with the main course 7

STEAK FRITES

EURO

For our daily recommendations, please see our tables

Our steaks from the Reichenbach butcher's shop are served with a pepper sauce

Black Forest Prime Pork (high fat content) Dry-aged loin from Black Forest herb-fed pigs with Szegedinerkraut and homemade croquettes	31
Black Forest beef rump with port wine shallots, spinach and homemade croquettes	29

FISH & VEGETARIAN

Baked Black Forest char with creamy spinach, beurre blanc and mashed potatoes	32
Oven-braised pointed cabbage with chilli mayonnaise, Szegediner herb mixture and mashed potatoes	21
Homemade spaetzle with mixed Mushrooms from Pilzhof Rein, waxy egg and vin jaune sauce	23

DESSERT

	EURO
Plum dumplings from Kaiserstuhl apricots with homemade vanilla ice cream	13
Crème caramel with cinnamon sabayon, pickled apple and caramel ice cream	13
Tarte flambée with apples from the Kaiserstuhl (only until 20:30) and Calvados Age d' Or von Distillerie Roger Groult	14
Homemade ice cream and sorbet per scoop (refined with sparkling wine or digestif on request)	3
Selection of cheeses	15

DESSERT WINE

0,1 l

AUSTRIA

2021 Zweigelt Auslese Weingut Kracher, Burgenland	6
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COFFEE & TEA

COFFEE

Café (also decaffeinated)	3,5
Espresso Double Espresso (also decaffeinated)	3,5 5,5
Espresso Macchiato Double Espresso Macchiato	4 7
Cappuccino	4.5

DIGESTIF

EURO

4 cl

HOME DISTILLERY FRANZ KELLER, OBERBERGEN

2003 Pinot Gris Treber matured 10 years in oak barrels

6,5

Old wine yeast

6,5

HOUSE DISTILLERY FRIDOLIN BAUMGARTNER, OBERBERGEN

Williams-Christ

7

Sour cherry water

7,5

Mirabelle plum brandy

7.5

Zibärtele

8

Cherry brandy

8

Quince brandy

8

Forest raspberry brandy

8

Hazelnut spirit

8

Strawberry brandy

8

Orange brandy

9

Wahl brandy

10

Sloe brandy

10

FAUDE FEINE BRANDE, BÖTZINGEN

Cucumber spirit

7

Apricot

9.5

Oat plum

15

Bergamot

8

DIGESTIF

	EURO
	4 cl
CALVADOS, DISTILLERIE ROGER GROULT	
Age d'Or	13
ARMAGNAC, CASTELNAU D'AUZAN	
X.O. Bas Armagnac, Baron de Sigognac	9
1981 Bas Armagnac, Baron de Sigognac	15
1993 Bas Armagnac, Baron de Sigognac	15
COGNAC, JEAN FILLIOUX	
Cep D'Or XO Selection	15

SOFT DRINKS & BEERS

MINERAL WATER

EURO

Lieler Schlossbrunnen Classic or Medium, Markgräflerland	0.5 l	5
Hornberger Lebensquelle Still, Black Forest	0.33 l 4	1.0 l 8

JUICES, SOFT DRINKS & BEERS

JUNG ORGANIC WINERY, TENINGEN

Organic apple juice currant juice	0.25 l 4.5	0.5 l 6.5
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KELLEREI DIETZ, OSTERBURKEN

Rhubarb nectar Grape juice and as Spritzer	0.25 l 4.5	0.5 l 6.5
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FRITZ KOLA, HAMBURG

Kola Kola super Zero Fritz-Limo Orange/ Lemon		
MischMasch (Kola+Orange)	0.33 l 4	
Bitter Lemon/Tonic / Ginger Ale	0.2 l 3.5	

BADISCHE STATE BREWERY ROTH AUS, GRAFENHAUSEN

Pilsner or Radler on tap	0.3 l 4	0.5 l 5
Non-alcoholic pilsner		0.33 l 4
Wheat beer /Non-alcoholic wheat beer		0.5 l 5

BREWERY AUGUSTINER-BRÄU, MUNICH

Lager beer	0.5 l 5.5	
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