

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 Blanc de blanc brut	9	44
2021 Petit Adler brut	7	36
(Riesling, Chardonnay, Müller-Thurgau, Sauvignon Blanc)		
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	
2021 Spätburgunder „vom Löss“ VDP.Gutswein	7
2022 Spätburgunder Bassgeige VDP.1G	9
ROSÉ	
2024 Saignée Rosé Jedentag	5
WEINGUT AM KLOTZ, ISTEIN	0,1 l
WHITE	
2022 Gutedel „Kalk und Löss“	6
2022 Isteiner Grauburgunder	7,5
Cesare Bussolo, Piemont	0,1 l
2021 Barbera D’Alba Vigna Santa Lucia	9

MENU

Sourdough bread from Brotbruder in Freiburg
with whipped lard butter

**Smoked Black Forest trout
with cold beetroot and horseradish**

2022 Colleita No.10 Branco
Cume Do Avia, Galicia

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**Two kinds of goat's cheese from Ringlihof
with marinated zucchini and mojo rojo**

2022 Isteiner Pinot Gris
Winery Am Klotz, Markgräflerland

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**Dry-cured loin of Black Forest herb pork
with pepper sauce, served with chanterelles and homemade croquettes**

2021 Barbera d'Alba Vigna Santa Lucia
Cesare Bussolo, Piemont

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**Homemade verjus sorbet
with strawberry and rhubarb compote and rhubarb foam**

2020 Riesling Kabinett Rausch
Weingut Ziliken, Mosel

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 whipped lard 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

Roasted bone marrow with beef tartare
and pickled mushrooms 19

Two kinds of goat's cheese from Ringlihof
with marinated zucchini and mojo rojo 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 FeiBt 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

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

We serve our steaks from the Reichenbach butcher's shop with Bernaise sauce and French fries

Black Forest Prime Pork (High fat percentage)

Dry-aged back from Black Forest herb pork

31

Dry-aged rib eye from Black Forest Angus

34

Black Forest Prime Beef

8 weeks Dry-aged back from Black Forest Angus

46

FISH & VEGETARIAN

Gently cooked Black Forest char with beurre blanc,
kohlraabi and mashed potatoes

31

Aubergine escalope with salsa verde and bulgur

21

Homemade spaetzle with chanterelles,
waxy egg and vin jaune sauce

23

DESSERT

EURO

Apricot dumplings from Kaiserstuhl apricots
with homemade vanilla ice cream

13

Homemade verjuice sorbet
with marinated berries and rhubarb foam

10

Tarte flambée with apples from the Kaiserstuhl
and homemade apple brandy (only until 20:30)

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

COFFEE & TEA

EURO

COFFEE

Café (also decaffeinated)	3,5
Espresso Double Espresso (also decaffeinated)	3,5 5,5
Espresso Macchiato Double Espresso Macchiato	4 7
Cappuccino Milk Café (also decaffeinated)	4.5
Latte Macchiato	5.8

TEA from Teehaus Ronnefeldt

Mint Camomile Rooibos	
Green Tea Black Tea Earl Grey Fruits	4.5

DIGESTIF

EURO

4 cl

HOME DISTILLERY FRANZ KELLER, OBERBERGEN

2003 Pinot Gris Treber matured 10 years in oak barrels 6,5

2005 Old Apple Brandy 10 years matured 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

Zibärtle 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

Beetroot spirit 7

Cucumber spirit 7

Apricot 9.5

Oat plum 15

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	
La Pouyade	8
Grande Champagne	11

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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