

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
2020 Blanc de blanc brut	9	44
2020 Petit Adler brut	7	36
(Spätburgunder, Chardonnay, Müller-Thurgau,)		
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

KAISERSTÜHLER SPRITZ	
Dialetto from Mundart with Petit Adler	11

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
WEISS	
2023 Müller-Thurgau „vom Löss“ VDP.Gutswein	5
2023 Weissburgunder „vom Löss“ VDP.Gutswein	6
2023 Grauburgunder „vom Löss“ VDP.Gutswein	6
ROT	
1999 Spätburgunder Selection S <i>aus der Doppelmagnum</i>	11
2021 Spätburgunder „vom Löss“ VDP.Gutswein	7
ROSÉ	
2023 Saignée Rosé Jedentag	5
WEINGUT AM KLOTZ, ISTEIN	0,1 l
WEIB	
2022 Gutedel „Kalk und Löss“	6
ROT	
2020 Isteiner Spätburgunder	9,5

MENU

Black Forest trout
marinated in our own verjus with buttermilk,
served with ginger and radishes from Lindenbrunnehof
2021 Riesling 'Melaphyr'
Weingut Wagner-Stempel, Rheinhessen

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Fried asparagus Grenobloise
with baked and pickled mushrooms from Pilzhof Rein
2022 Isteiner Pinot Gris
Weingut Am Klotz, Markgräflerland

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Boiled shoulder of beef from Baden
with green asparagus, kohlrabi and wild garlic spaetzle
2020 Côte de Nuits-Villages
Domaine Hoffmann-Jayer, Burgundy

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Warm rhubarb clafoutis
with curd cheese mousse and vanilla ice cream
2011 Maury
Christophe Marin, Languedoc-Roussillon

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, crackling butter
and various starters of the kitchen's choice p.P. 19

Black Forest trout
marinated in our own verjus with buttermilk,
served with ginger and radishes from Lindenbrunnehof 19

Pâté de campagne
with pickled Kaiserstühler cherries 15

Roasted asparagus Grenobloise
with baked and pickled mushrooms from Pilzhof Rein 18

Vineyard snails with garlic and parsley butter
and bread from Brotbruder 6 pieces / 12 pieces *(15 min. preperation time)*
10 / 16

Mixed green 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

Boiled shoulder of beef
with green asparagus, kohlrabi and wild garlic spaetzle 31

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 green asparagus, served with mashed potatoes	31
Munich schnitzel of Freiburg pom pom mushroom with horseradish and mustard, served with mashed potatoes or potato salad (not vegetarian)	24
Homemade wild garlic spaetzle with onsen egg, asparagus and kohlraabi	21

DESSERT

EURO

Warm clafouti with Kaiserstühler rhubarb and vanilla ice cream	11
Crème caramel with apricots, caramel ice cream and cinnamon foam	11
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
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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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