



MENU GUTSSCHENKE

DUCK AND VENSION

TERRINE OF DUCK FOIE GRAS AND VENSION FILET
SEASONED CHERRIES / GRILLED BRIOCHE WITH BUTTER
24

COLLEFRISO SOTTO SOPRA, MONTEPULCIANO D'ABRUZZO 5cl / 7



GAME CONSOMMÉ

TRUFFLED SWEETBREAD RAVIOLI / SHALLOTS
16

2020 CHARDONNAY, ROBERT MONDAVI, CALIFORNIA 0,1 8



TURBOT ON STEM CABAGGE RISOTTO T

FORAM OF PROVOLONE / ALMONDS
23

2020 APPENHEIMER RIESLING, KNEWITZ, RHINEHESSEN
(SERVED OUT OF A MAGNUM BOTTLE) 0,11 / 7



PINK ROASTED VENSION

ROMANESCO / PUREE OF SUNCHOKE / CRANBERRY JUS
39

2017 UE PASSULA, PRIMITIVO DI MANDURIA, VINOSIA, PUGLIA 0,11 / 10



CHESTNUT CAKE

ROSMARIN / PORT WINE PEAR / CARAMEL / LIGHT GORGONZOLA VANILLA ICE CREAM

TWANY PORT 10 YEAR, QUINTA DA ROMANEIRA 5cl / 8

5 COURSE MENU 105

4 COURSE MENU 59

ALL PRICES ARE WITH TAX INCLUDED
AND CALCULATED WITH EURO



MENU MONREPOS

GOAT CHEESE IN BIRCH DOUGH

BEETROOT CARPACCIO / LAMB'S LETTUCE FLORET
GINGER HONEY DRESSING

17



FROTHY SOUP OF CHESTNUTS

CARAMALIZED CHESTNUTS / RICOTTA DUMPLINGS

14



GNOCCHI

SPINACH / GORGONZOLA / WALNUTS / PEAR

22



FEIGE UND „SPEKULATIUS“

MASCARPONE CREAM / FOREST HONEY

14

4 COURSE MENU 65

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STARTERS

VENSION CARPACCIO PIQUANT CHICORY / ORANGE FILET / CRANBERRY DRESSING	19
CLASSIC BEEF TATAR ANCHOVIES / GHERKINS / QUAIL EGG / ANCHOVIES ICE CREAM	21
CAESAR SALAD GUTSSCHENKE ROMAINE LETTUCE / PARMESAN / DATTERINOS AVOCADO / CROÛTONS	14
GRILLED SCALLOP CAULIFLOWER TWO WAYS / PASSIONSFRUCHTSCHAUM	21

SOUP

LOBSTER BISQUE RED SHRIP TWO WAYS	19
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MAIN COURSES

ZWIEBELROSTBRATEN SAUERKRAUT / SWABIAN REGION EGG NOODLES "SPAETZLE" ONIONS TWO WAYS / JUS	32
CREAMY VEAL CUTLET BLACK SALSIFY RAGOUT / GRILLED MUSHROOMS SWABIAN REGION EGG NOODLES "SPAETZLE" / CREAMY SAUCE	30
BRAISED OX CHEEK TRUFFLED AND BUTTERED POTATO PUREE / BRUSSELS SPORUTS LEAVES PEARLY ONION / STEWED JUS	34
GRILLED FILET OF BEEF TRUFFLED FRENCH FRIES / HOMEMADE HERB BUTTER	42
MEAGRE CHAMPAGNE SAUERKRAUT / SUNCHOKE PUREE CRISPY R SAN DANIELE HAM / VEAL JUS	34

DESSERT

SWABIAN „OFENSCHLUPFER“ PISTACCHIO ICE CREAM / VANILLA SAUCE	14
CHEESE SELECTION OF AFFINEUR WALTMANN FRUIT CHUTNEYS / FIG BREAD / NUTS	19
AT THE TABLE FLAMBÉED CRÊPES (FOR 2 OR MORE PEOPLE) CINNAMON PLUMS / SOUR CREAM ICE CREAM	18 p.P.

PLEASE CONTACT OUR TEAM
ACCORDING TO ALLERGIES AND INTOLLERANCES.
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AND CALCULATED WITH EURO