



GUGELHOF
Evening Menu

Aperitif

Crémant d'Alsace, Blanc de Blanc, 10 cl 4,90 €

Starters

Cream of parsnip soup with caramelized apple 4,90 €

Fish soup with sea food and garlic baguette 5,90 €

Braised chicory and ham gratiné with cheese 6,60 €

Fresh goat cheese in Black Forest ham coat with apple chutney 7,50 €

Crème Brûlée of duck liver with onion jam 8,60 €

Fried scallops with marinated salad of sea weed and fennel. 9,90 €

Main Courses

*Tarte flambée „Special“ with sea food, smoked trout, spinach,
cherry tomatoes, onions and "Café de Paris butter"* 11,50 €

*Baked Savoy cabbage dumpling and mashed potatoes with French Cantal cheese,
black berry sauce and roasted mushrooms* 13,40 €

Roast knuckle of suckling pig on wheat beer sauce, sauerkraut and bread dumpling 13,90 €

Gugelhof 2012 Winter Menu

French onion soup with cheese crouton 4,90 €

Pasta pockets with minced veal beef stuffed, braised onions and warm salad of spinach 12,90 €

Menu 13,90 €

Boeuf bourguignon with bacon, champignons and Lyonnaise potatoes 14,80 €

*Pheasant breast in bacon with black salsify
and "Schupfnudeln" - homemade potato noodles* 15,90 €

Fried fillet of codfish and king prawn, peas mint puree and beet roots 19,50 €

*Black Angus Rump-Steak
with burgundy shallots and potato gratin* 20,50 €

Dessert:

Chocolate and mango mousse served in a glass 4,90 €

Crème Brûlée 6,60 €

Warm chocolate soufflé with chocolate chilli ice cream 6,80 €

Dessert Wein:

2005 Sauternes Les Tourelles de Lamothe 5 cl 3,50 €

2007 Domaine Boudau Rivesaltes Grenat sur Grain rot 5 cl 2,90 €

Our menus can be found on the back

Menü 1

Cream of parsnip soup with caramelized apple

*Baked Savoy cabbage dumpling and mashed potatoes with French Cantal cheese,
black berry sauce and roasted mushrooms*

Chocolate and mango mousse served in a glass

3-course 22,50 €

Menü 2

Fried scallops with marinated salad of sea weed and fennel.

Fried fillet codfish and king prawn, peas mint puree and beet roots

or

Black Angus Rump-Steak

with burgundy shallots and potato gratin

Warm chocolate soufflé with chocolate chilli ice cream

3-course Menu 29,90 €

Menü 3

Six escargots au gratin with Café de Paris butter

Truite au Riesling

Fresh trout cooked with Riesling wine and vegetables, steamed potatoes

Gugelbupf Glacé

3-course 24,50 €

Menü 4

Cream of parsnip soup with caramelized apple

*Tarte flambée „Special“ with sea food, smoked trout, spinach,
cherry tomatoes, onions and "Café de Paris butter*

Crème Brûlée

3-course 19,90 €

White wine of the week

*2008 Riesling D' Alsace, Albert Hertz Eguisheim
kräftiger Riesling fruchtig und komplex*

*10 cl 3,70 €
75 cl 22,00 €*

Red wine of the week

*2006 Chateau du Flaugergues Coteaux du Languedoc Cuvée
Cuvée aus Syrah und Grenache, würzig und kräftig*

*10 cl 4,30 €
75 cl 26,00 €*