

## Non-alcoholic. . .

Hugo - non-alcoholic elderflower syrup, tonic water, soda, lime and mint 0,15 l 5,60

Freistern non-alcoholic grape juice secco rosé Oberkirch wine cooperative 0,15 l 5,90

## . . . light - with little alcohol or as a spritz with sparkling wine

Pampele Tonic - *or* - Pampele Spritz with sparkling wine grapefruit liqueur 15% vol, soda and grapefruit 0,15 l 8,50

Aperol Tonic – *or* - Aperol Spritz with sparkling wine distillate 11% vol of bitter orange, rhubarb and herbs, soda and orange slice 0,15 l 8,50

Aperitivo Rosato Tonic – *or* - Aperitivo Rosato Spritz hibiscus and orange liqueur 15% vol, soda, orange 0,15 l 8,50

Lillet Tonic – *or* – Lillet Spritz white wine liqueur 17% vol, soda 0,15 l 8,50

## . . . and classically sparkling

Professor Blankenhorn Cuvée brut from Staatsweingut Freiburg 0,1 l 6,70

## Gin & Tonic

MUNDART Kaiserstuhl Dry Gin 43% 2 cl 6,40 4 cl 9,70

V-Sinne Schwarzwald Dry Gin 45% 2 cl 6,40 4 cl 9,70

Monkey 47 Dry Gin 47% 2 cl 7,90 4 cl 10,90

Boar – Black Forest Gin 43% 2 cl 7,90 4 cl 10,90

Thomas Henry Tonic Water <sup>3,12</sup> 0,2l btl 4,90

# Seasonal recommendations

## Soup

Cream soup  
Jerusalem artichoke | Coconut | Orange 14

## Starters

Duck liver terrine  
Goose praline | Apricot | Mâche | Linseed 15

Mâche  
Croutons | Bacon Chips | Gewürztraminer jelly 16

- as a small portion 12 € -

## Main Courses

Venison ragout  
Root vegetables | Hand-scraped «Spätzle» (regional pasta) | Port wine pear 36

Saddle of venison (deer)  
Nut crust | Red cabbage | Hand-scraped «Spätzle» (regional pasta) | Lingonberries 40

Cod loin  
Fregola Sarda | Artichokes | Jerusalem artichoke 42

Goose breast  
Red cabbage | Potato dumplings | Glazed chestnuts 40

## Dessert

«Brownie»  
Chestnuts | Sour cream | Rum cherry 17

Tiramisu  
Speculoos | Spiced Orange | Nougat 12

**While we made every effort to provide correct information, we cannot take any responsibility for the accuracy provided**

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## Our Winter Menu



### **Duck liver terrine**

Goose praline | Apricot | Mâche | Linseed

or

### **Cod loin**

Fregola Sarda | Artichokes | Jerusalem artichoke

or

### **Goose breast**

Red cabbage | Potato dumplings | Glazed chestnuts

or

### **« Brownie »**

Chestnuts | Sour cream | Rum cherry

**3-course-menu: € 68**

## Our Vegetarian Menu



### **Cream soup**

Jerusalem artichoke | Coconut | Orange

or

### **Homemade winter strudel**

Pumpkin | Chestnut | Ginger

or

### **Tiramisu**

Speculoos | Spiced Orange | Nougat

**3-course-menu: € 52**

## Wine recommendations

2019 Sauvignon Blanc, dry	0,1 l	6,80
Ecological Vineyard Landmann,	0,2 l	11,30
Waltershofen, Tuniberg	bottle 0,75 l	34,00
2022 Pinot Rosé QbA, dry	0,1 l	6,40
Vineyard Moosmann,	0,2 l	10,60
Waldkirch – Buchholz	bottle 0,75 l	32,00

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