



Restaurant Der Postreiter im Hotel Bürgerhof

Appetizer

Lamb's lettuce (corn salad) (-L)
Cranberries | orange vinaigrette | homemade venison ham
9,80 €

Potato canapés
Trout rilette | beetroot chutney | beetroot chips
10,80 €

Soups

Truffled potato soup (-G, -L, V)
Leek | truffle
6,90 €

Venison consommé
Swabian noodles with hazelnut | diced vegetables
5,90 €

Local

'Handkäs' salad (-L)
Sour milk cheese | fried local sausage
Apples | spring onions | apple wine dressing | roasted farmer's bread
8,50 €

Our „Bellschuh“ (-L)
Salisbury steak | tomato relish | pickled onions
salad garnish | farmer's bread
10,80 €

Homemade duck aspic (-G, -L)
Sauce Tartare | pan fried potatoes | corn salad
10,80 €

-G = gluten free, -L = lactose free, V = vegetarian



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Vegetarian main dishes

*Beetroot couscous (-G, -L, Vegan)
Potato straw | sautéed lamb's lettuce
12,80 €*

*Baked potato dumplings (V)
Mushrooms | creamed Savoy cabbage | confit cherry tomatoes
12,80 €*

Venison main dishes

*Red deer ragout
Mushrooms | red cabbage | homemade Swabian noodles
18,50 €*

*Red deer steak
Candied walnuts | spicy jus | sautéed lamb's lettuce | potato biscuit
35,90 €*

*Oat crusted venison escalope
Cranberries | red wine sauce | creamed Savoy cabbage | potato puffs
19,80 €*

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Main dishes

“Wiener Schnitzel”

Lingonberries | pan fried potatoes | cucumber salad

20,50 €

German Block House Heifer Rump Steak

Leek | pepper sauce | pan fried potatoes | salad

25,50 €

Medallions of Pork fillet

Crunchy bacon | leek à la crème | potato biscuit

17,90 €

Confit fillet of local trout (-G, -L)

Cherry tomatoes | thyme velouté | beetroot couscous

19,80 €

Salad “lamb”

Fresh salad | saddle of lamb slices | beans | Marsalla jus

29,50 €

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Desserts

“Our Trio“

Homemade ice-cream and sorbet | raspberry sauce | crisp
5,90 €

Tonka bean Crème Brûlée

Walnut ice-cream | cranberries | caramelized puff pastry
6,50 €

Chocolate mousse tartlet

Honey cake | spicy orange | chili cherry sauce | brittle
6,50 €

Homemade ice-cream:

Nougat | vanilla | walnut

Homemade Sorbets:

Cocoa | apple | wood berries

Single scoop 1,80 €

Whipped cream 0,50 €