










HOFGUT NATURE PARK MENU

...FROM THE GARDEN

- White tomato mousse** 
With arugula, Goschweiler chees and fresh basil oil 14,00 €
- Regional wild herb salad with grainy cream cheese** 
Refined with Breitnau wild thyme and apple chutney 14,00 €
- Small colorful Hofgut salad** 
with homemade Hofgut dressing and croutons 8,50 €
- Marinated rocket salad** 
With cherry tomatoes, French dressing and sunflower seeds 12,50€

...FROM OUR SOUP KITCHEN

- Light kohlrabi soup** 
Plus sourcream and in-house garden herbs 7,50€
- Creamy paprika soup** 
With rosemary oil and dried chili threads 9,50€
- Shrub Tomato Soup** 
with garden herbs and croutons 8,50€
- Homemade Potato Soup** 
with marjoram and parsley 8,50€




"Breitnau wild thyme" ?
One of our cooks dug up the thyme a few years ago at the nearby edge of the forest and transplanted it into the in-house herb garden. There, the forest and meadow herb is now doing really well!

Information on allergens and additives
We would be happy to provide you with verbal information about the allergens and additives contained in our products.
Written documentation can be viewed at any time.


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...TYPICAL BADEN

Baden cheese spaetzle 	16,50 €
With fried onions	
Classic sausage salad Alsatian style	14,50 €
With bread	
Hofgut Tapas	17,50 €
Black Forest sausage and cheese specialties with bread, butter, chutney and cornichons	
A pair of Hofgut Bratwurst	17,50 €
With potato salad and gravy	
Two breaded pork cutlets	23,50 €
With potato salad or French fries	

...FROM MEADOWS AND FIELDS

Zucchini stuffed with ratatouille vegetables 	26,00 €
Served with spicy herb bulgur and garlic oil	
Homemade soy goulash 	28,00 €
With glazed vanilla carrots Turmeric bulgur and herbs oil	



Did you already know?
We at Hofgut Sternen use regionally processed soy products from TAIFUN TOFU. These soybeans are certified organic and come from European cultivation. Definitely GMO-free.

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...FROM THE WATER

Fillets of the Lauchringer salmon trout
With sautéed leeks and chive potatoes 35,50 €

...FROM PASTURES AND FARMS

Breaded veal escalope
With homemade potato salad and cranberries¹¹ 35,00 €

Tender fillets of Fribourg oyster pig 28,00€
With Hofgut-jus, buttered carrots
and herb Spätzle

Fried chicken breast 25,00€
Rosemary sauce, tomato leek ragout and marjoram gnocchi

Rump steak from Naturpark pasture-raised beef 38,00€
With fried mushrooms, rosemary potatoes
and herb butter

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NATURE PARK MENU

Regional wild herb salad with grainy cream cheese 
with Breitnau wild thyme and apple chutney

Light kohlrabi cream soup 
In addition sour room and in-house garden herbs

Tender fillets of Fribourg oyster pig
With thyme jus, sautéed boletus and mashed potatoes and herbs

Crème brûlée 
with apple-vanilla compote

as 4-course 45,00 €
as 3-course with soup, main course, dessert 35,00 €
as 3-course with starter, main course, dessert 37,00 €

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VEGETARIAN NATURE PARK MENU

White tomato mousse 

With arugula, Goschweiler Chees and fresh basil oil

Shrub Tomato Soup 

with garden herbs and croutons

Zucchini stuffed with ratatouille vegetables 

Served with spicy herb bulgur and garlic oil

Wild berry sorbet 

with berry ragout and homemade vintner's sparkling wine

as 4 course 43,00 €

as 3-course with soup, main course, dessert 35,00 €

as 3-course with starter, main course, dessert 37,00 €

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VEGAN NATURE PARK MENU

Tomato terrine 

With basil oil, wild herb salad and homemade Hofgut dressing

Green pea soup 

Refined with pink pepper

Homemade soy goulash 

With glazed vanilla carrots, turmeric bulgur and herb oil

Sorbet variation 


Selected seasonal sorbets
with apple-vanilla compote

as 4 course 46,00 €


as 3-course with soup, main course, dessert 36,00 €

as 3-course with starter, main course, dessert 40,00 €

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...THE BEST COMES AT THE END

Buttermilk mousse 	7,50 €
With fresh berries and vanilla foam	
Crème brûlée 	7,50 €
With apple-vanilla compote	
Wild berry sorbet 	9,50 €
with berry ragout and our own vintner's sparkling wine	
Sorbet variation 	9,00 €
Selected seasonal sorbets with apple-vanilla compote	
Cheese variation from Schwendehof 	9,80 €
Served with homemade chutney and fresh star bread	

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