

Hofmann's à la carte

Euro

Small and big delights

Tatare of beef
with quail egg and wild herb salad 12,50

Home-marinated salmon
with fennel-oranges salad 13,50

Buffalo mozzarella
with fig, Raz el Hanout and garden cress 13,00

Essence and cream soup

Lemongrass soup
with fine stripes of turkey and shitake 7,50

Tomato essence
with basil and tofu 8,50

Iced watermelon
with north sea shrimps and prosecco 8,00

Vegetarian treats

Aquarello-risotto
with oranges, pink pepper and basil 17,00

Ravioli
with ricotta and radicchio 17,00

From north to south

Tuna
with lukewarm glass noodle salad and garden cress 22,50

Wild shrimps
with homemade noodles, oyster mushrooms and cherry tomatoes 24,50

Kochelsee-trout
with spinach and potatoes 23,50

From forest and meadows

Euro

<i>Fillet of beef with roasted asparagus and potatoes with rosemary</i>	<i>26,00</i>
<i>Loin of lamb on roasted polenta with peppers and rocket salad</i>	<i>23,50</i>
<i>Venison cutlets with oranges, pink pepper, risotto and mushrooms</i>	<i>22,50</i>

From Bavaria and France

<i>Selection of bavarian and french cheese</i>	<i>14,50</i>
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Dessert

<i>Strawberries with shell splinter, almond and ice cream of indian vanilla</i>	<i>12,00</i>
<i>Crème brûlée of Coconut with pineapple ice cream and curry biscuit</i>	<i>12,00</i>
<i>Iced Cappuccino with rum-cream and cherry ragout</i>	<i>12,00</i>
<i>Home-made sorbets and ice-cream</i>	<i>à 2,50</i>

The philosophy of the Hofmann's kitchen

*We are always anxious, to serve you the freshest
and best quality of food, which means:*

Every day we cook all our dishes fresh, so that we have a smaller but a fine carte.

With this small carte we can confirm an absolutely freshness.

Our staff in the restaurant have also recommends which we create daily new.

With culinarial regards

*Thilo Bischoff & Frank Aust
Director de cuisine & Chef de cuisine*