

Hofmann's à la carte

Euro

Small and big delights

<i>Saltimbocca of rabbit with spring salad</i>	<i>13,50</i>
<i>Slices of ox with rocket and garlic</i>	<i>12,50</i>
<i>Terrine of Norwegian salmon with wasabi</i>	<i>13,00</i>
<i>Tiramisu of pepper, herbs and lemon-dressing</i>	<i>11,50</i>

Essences and cream soups

<i>Essence of beef with liver dumplings</i>	<i>8,50</i>
<i>Tom Yam with coriander and shrimps</i>	<i>9,50</i>
<i>Cream soup of wild garlic with air-dried beef</i>	<i>8,50</i>
<i>Soup of asparagus with sauce Hollandaise and poached quail egg</i>	<i>7,50</i>

Vegetarian treats

<i>Sesame-omelet with chili, pak choy and smoked coconut</i>	<i>18,00</i>
<i>Risotto of green and white asparagus with truffled radicchio</i>	<i>18,00</i>

From north to south

<i>Prawn with risotto of saffron and mussels</i>	<i>24,00</i>
<i>Salmon with marinated cabbage and lemongrass</i>	<i>23,50</i>
<i>Whole roasted whitefish with roasted blood sausage and cream white cabbage</i>	<i>21,50</i>
<i>Pacific plate for 2 persons with tomato-bread salad</i>	<i>p. P. 24,50</i>

Euro

From forest and meadows

<i>Baked guinea fowl with potato-cucumber salad and truffle-mayonnaise</i>	22,50
<i>Bavarian beef with roasted asparagus and filled potato</i>	27,50
<i>Cutlet of Mangalica pig with roasted Caesar salad and tortillas</i>	24,50
<i>Asian duck for 2 persons with lukewarm glass noodles and wok vegetables</i>	p. p. 21,50

From Bavaria and France

<i>Assorted Bavarian and French cheese with chutneys</i>	15,50
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Dessert

<i>Lemongrass crème brûlée with exotic cocktail of fruits</i>	13,00
<i>Curd cheese pancake with ragout of blueberry and vanilla ice-cream</i>	13,00
<i>Mojito Chiboust with sorbet of mint and pineapple ragout</i>	13,00
<i>Soup of rhubarb with sour cream mousse</i>	13,00

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, resulting in a smaller but finer menu.

With this small menu we can assure an absolute freshness.

Our staff in the restaurant has also recommendations which we create daily.

With culinary regards

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