

Inspired by the beautiful Black Forest and its outstanding cuisine, Münsterecks chef Johannes Hug and his team are looking forward to let you immerse in this delight.

SOUP

Cream of herbs soup	€ 9,00
with shrimp skewer	+ €6,00
Parsnip soup with hazelnut oil	€ 8,50
Beef broth	€ 9,50

STARTERS & SALADS

Mixed salad with Münstereck's house dressing, cress, roasted seeds & bread cubes	€ 12,00	
	Starter	Main Course
with gratinated goat cheese	€ 12,00	€ 17,00
with roasted salmon	€ 16,00	€ 21,00
with grilled corn poulard	€ 16,00	€ 21,00
Beef carpaccio with mountain cheese & herb salad		€ 18,00

MENU

Herb cream soup with shrimp skewer

Braised beef cheek with carrots & potatoes

or

Tagliarini with truffle

Rhubarb

crumble & port wine

€ 49,00 / vegetarian € 44,00



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FROM THE MEADOW

Pumpkin quiche with apricot chutney & a small lamb's lettuce	€ 18,00
Pasta with winter truffle	€ 26,00
Baden cheese spaetzle with mountain cheese, fried onions & a small mixed salad	€ 20,00
Mushroom ragout with bread dumplings & chives	€ 21,00

FROM THE WATER

Fried trout fillet with baby spinach, small potatoes & lemon	€ 27,00
Roasted salmon with baby spinach & noodles	€ 27,00

FROM THE FARM

Beef boiled fillet with horseradish sauce, parsley potatoes & cranberries	€ 28,00
Viennese Schnitzel of veal back from the pan with potato-cucumber salad & cold stirred cranberries	€ 27,00
Crispy duck leg with red cabbage & bread dumplings	€ 34,00

DESSERT

Backed Vanilla Cream with raspberries	€ 10,00
Lava Chocolate Cake with plum & cinnamon	€ 10,00
Espresso with a scoop of vanilla ice cream	€ 6,00
A slice of cake	€ 4,20
A slice of flan	€ 5,40

You can view information on allergens at any time.
Please ask our service staff.



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