

Kleehof

in der Gästnerstadt 

I Play of colours I



RED ∞ GREEN

Terrine of the local venison I wild garlic I beetroot-sorbet I herbs

12,00

0,1l 2017 Ipsheimer Burg Hoheneck I Gewürztraminer trocken I Weingut Hofmann, Ipsheim



YELLOW ∞ WHITE

Pikeperch I sweet potato-gnocchi I fennel

15,00

0,1l 2015 Iphöfer Kronsberg I Riesling Spätlese trocken I Weingut Emmerich, Iphofen



VIOLET ∞ GREEN

Duet of the Duroc pork I belly and loin I primal carrot I savoy cabbage I polenta

21,50

0,1l 2015 Sommeracher Katzenkopf Pinot Noir trocken I KL-Weine - Kerstin Laufer, Lisberg



BLACK ∞ WHITE

Fromage blanc I black sesame ice cream I Muscovado-sugar

8,00

5cl 2012 Eußenheimer First I Spätburgunder Auslese I Weingut Höfling, Eußenheim



Menu in 4 courses à 50,50















Wine accompaniment in 4 courses à 20,00

Menu in 3 courses (without pikeperch) à 37,00

Wine accompaniment in 3 courses à 16,00

*Dear guests, even though all of our dishes are made of local fresh products,
they might cause allergic reactions to some. If you have any allergy please tell our staff.*

KLEEHOFF'S APPETIZERS „tapas style“

	Three kinds of bread spreads		4,20
	Vegetables tagliatelle with herb vinaigrette	 	4,20
	 "Zwetschgenbaames" with prune chutney	 	4,80
	Marinated salmon with potato rösti		4,80
	Mushrooms stuffed with King prawns and red wine sauce		5,20
	Herb cream soup with garlic breadcrumbs		3,80
	Tapas-Trilogy – 3 surprise-tapas		12,90

With all snacks we serve Franconian farmhouse bread.

STARTERS

Carpaccio of the local free-range beef lime, olive oil, rucola and Parmesan cheese	 	13,50
Wild garlic-goat's cheese-quiche with herb salad		9,50
Tartar of the regional salmon trout shallots, cucumber and olive oil	 	12,50

SALADS

Small garden salad		4,80
„Häcker-Salat“ with marinated vegetables and  "Zwetschgenbaames" OR with goat's cheese au gratin		12,00

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SOUPS

Herb cream soup with garlic breadcrumbs	5,60
Leek-bacon-soup	5,60




FISH DISHES

Fillet of the franconian salmon trout herb puree and glazed carrots	 Glutenfrei	23,50
Fish of the day		


MEAT DISHES

Breast of the maize chicken perfumed with lemon and basil, tagliatelle and green asparagus		19,50
Viennese schnitzel with potato-cucumber salad and small salad bouquet	 laktosefrei	18,80
“Sauerbraten” – marinated pot roast of the beef cheek with ragout of root vegetables and potato dumpling		19,50
Saddle of veal steak with spring onions and roasted potatoes	 Glutenfrei	21,80

VEGETARIAN DISHES

Tepid tartar of vegetables with potato dices		14,00
Risotto with 3 kinds of carrots and chervil spume		14,80
Tempura vegetables with wasabi-mayonnaise		14,80
Tagliatelle with blue cheese, pear and radicchio		15,80
	as entree	12,00

DESSERTS

Sweet snack: 1 scoop of homemade fruit sorbet or ice cream		3,00
each additional scoop		2,00
<i>Sorbet filled up with "Cuvée Brut!" sparkling wine</i>		5,80
Crème Brûlée (also  available)		5,50
Coconut-semolina-flan with tangerine granite and coconut crumble		8,00
Nougat ² with mango sorbet and compote		8,50
Brie-cheese-ice cream with crumble and grapes		5,80

SEGAFREDO coffee

Cup of coffee	2,50	
Espresso / double espresso	2,20 / 3,80	
Espresso Macchiato	2,50	
Cappuccino	2,80	
Latte Macchiato / Milk & coffee	3,20	
Glass TEEKANNE tea	2,60	

Our sweet vines

2012er Spätburgunder Auslese	
Weingut Höfling	5cl à 5,20
2017 Silvaner & Riesling Auslese	
Kerstin Laufer	5cl à 5,00