



Heartly Welcome

Enjoy friendly service
with a wide range of food and beverages.
Spend beautiful and relaxing hours
in a cozy atmosphere.

We attach great importance to fresh ingredients,
which we mostly get from local producers.
Enjoy the freshness and taste of our regional products.

If you have individual wishes - please let us know.
For special occasions, e.g. Weddings, baptisms, birthdays, communions
and meetings our various rooms are at your disposal.

We are looking forward to your visit.

Your team of rebhan's Business and Wellnss Hotel





menu

zucchini carpaccio

dried tomatoes, olives, toasted garlic baguette

★★★★

parsley foam soup

roasted nuts, chili oil

★★★★

schlumberger secco sorbet

★★★★

grilled beef fillet

madeira jus, fresh vegetables, truffled potato mousseline

★★★★

dessert variation

59,50 €



optionally with a vegetarian main course : 49,50 €

3 course menu

soup, main course, dessert: 39,50 €



optionally vegetarian (soup, main course, dessert): 29,50 €

Last order acceptance: 7:30 p.m



first



small colorful salad plate & herb ciabatta
yoghurt mustard dressing

5,60 €

beef broth

semolina dumplings, diced vegetables, fresh herbs

5,90 €



pumpkin coconut cream soup
honey croutons, styrian oil

6,90 €



homemade tarte flambée
four kinds of cheese

9,50 €

homemade tarte flambée
"alsatian style"

9,50 €



vegetarian food



large colorful salad plate

mozzarella (baked), balsamic dressing

14,90 €



au gratin cannelloni

tomato ricotta pine nut filling

16,90 €



pumpkin risotto

ginger, apple, pumpkin seeds, parmesan

17,50 €



pappardelle in truffle cream

glazed cherry tomatoes, parmesan

17,90 €



homemade ravioli

filled with pumpkin-ricotta-apple, ginger-tarragon butter

as a starter (4 pieces)

14,90 €

as a main course (7 pieces)

20,90 €

fish dishes

fried king prawns

garlic chili oil, leaf salads, toasted ciabatta

19,90 €

char fillet cooked in beech wood (from the local fish farmer ludwig)

zucchini vegetables, pumpkin-mashed potatoes, herb butter

25,90 €

fried salmon trout fillet (from the local fish farmer ludwig)

white wine dill sauce, pumpkin vegetables, rosemary potatoes

25,90 €

trout „müllerin“ (from the local fish farmer ludwig)

lemon butter, herb potatoes

16,90 €

with a small salad plate

21,40 €



main dishes

large colorful salad with chicken breast yoghurt dressing or balsamic dressing	15,90 €
tender fried veal liver jus, fried onions, apple slices, mashed potatoes	16,50 €
homemade game ragout cranberry pear, homemade spaetzle, small salad plate	19,90 €
"schnitzel wiener art" french fries, small salad plate	14,90 €
"schnitzel" with cream mushroom sauce homemade spaetzle noodles, small salad plate	15,90 €
as a breaded schnitzel	17,40 €
grilled rump steak pepper cream sauce, colorful vegetables, french fries	25,90 €
rebhan's grill plate small rump steak, fillet of pork, chicken breast, vegetables, hash browns, herb butter	19,90 €
grilled entrecote mediterranean vegetables, herb butter, fried potatoes	29,90 €



our special recommendation

(also as a pre-order)



approx. 1.2 kg steak with herb butter (for 2 people) 89,90 €

in addition we recommend:

grill vegetables	4,00 €
rosemary potatoes	4,00 €
fried potatoes	4,50 €
french fries	4,50 €
chimichurri	3,50 €
small colorful salad plate	4,50 €

(please give our chefs a little longer preparation time)

If you have questions about the allergens and additives, please contact our service team.



desserts

affogato al caffè (espresso with vanilla ice cream)	4,20 €
mixed ice cream cream	6,00 €
plum panna cotta pear anise sauce	6,50 €
creme brulee fresh fruit	6,90 €
hazelnut chocolate mousse currant parfait, brownie	9,90 €

coffee specialities

cup of coffee	2,20 €
large cup of coffee	4,20 €
cappuccino	3,00 €
large cappuccino	4,50 €
espresso	2,20 €
double espresso	4,20 €
latte	3,50 €
latte macchiato	3,50 €