

Our dessert menu

Sweet treats, small and fine, served in a glass

1 scoop of homemade sorbet

€

4

Panna Cotta from Madagascar Vanilla
with mango ragout

7

Mousse au Chocolat
Black & White

8

Lemon sorbet
with Belvedere Vodka

9

Or is there space for a little more?

Crème Brûlée
with apricot sorbet and fresh fruit

15

...from our Freiburg Menü



The special regional desert,
depending on the season – ask our team!

... or some cheese?

Fine cheeses from «Albert Stähle Cheese Specialties»
– 60g from the daily offer –
with fruity mustard and chutney

16

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Schlegel Gastronomie GmbH Hotel Oberkirchs Weinstuben Münsterplatz 22 79098 Freiburg
Telefon 0761 / 202 68 68 Telefax 0761 / 202 68 69 info@hotel-oberkirch.de **All information as of 26/11/2023**

The classics

	€
A scoop of gourmet ice cream from Langnese (Wall's) of your choice – vanilla, chocolate, strawberry, walnut, pistachio –	3,90
One scoop of vanilla ice cream with egg liqueur ¹	6,30
Coupe Danmark <i>Vanilla ice cream with hot chocolate sauce and whipped cream</i>	8,90
Peach Melba <i>Poached peach topped with raspberry sauce, vanilla ice cream and whipped cream</i>	9,90
Pear belle Hélène <i>Poached pieces of pear with vanilla ice cream, served with hot chocolate sauce</i>	9,90
Laced Walnut <i>Walnut ice cream with egg liqueur and whipped cream¹</i>	9,90
«Black Forest Sundae» <i>Vanilla and chocolate ice cream, cherries, schnapps and whipped cream</i>	11,80

... classic cold beverages

Espresso Affogato <i>Espresso with one scoop of vanilla ice cream</i>	5,50
Coffee cream sundae with vanilla ice cream and whipped cream	5,90
Iced chocolate with chocolate ice cream and whipped cream	5,90

Please feel free to ask us for our daily offer

of freshly baked cake specialties

Apple cake, Cheese cake, Black forest cake and more

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Tea

Large cup €3,90

Green Tea

Japan Sencha Bio - *invigorating - fresh and clear, organic*

China Wuyuan Jasmin Bio - *wonderfully soft and fragrant, light yellow in the cup*

Black Tea

English Breakfast - *tangy – aromatic taste, strong dark tea*

Assam Tonga Bio - *strong black tea with Assam zest*

Darjeeling Pussimbing Bio- *aromatic taste, First Flush, organic*

Earl Grey - *citrus-like taste of bergamot*

Spiced black tea

Chai Bio- *strong, spicy and typically Indian*

Fruit infusion

Multifruit - *aromatic, full of delicious fruits (Apple pieces, hibiscus flowers, rose hip peel, elderberries, orange peel, carrot pieces, flavor, sunflower blossoms)*

Herbal tea

Gourmet herbal tea - *sweetish - vanilla with a hint of citrus freshness*

Mint Bio- *organic, refreshing herbal tea*

Camomile Bio- *organic, pleasantly aromatic*

Classics — coffee and chocolate

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A cup of coffee 3,50

A cup of caffeine-free coffee 3,50

Cappuccino with milk foam 4,50

Large cup of coffee with hot milk 4,80

Large cup of hot chocolate with cream 4,80

A glass of warm milk with honey 3,80

and with a shot of alcohol

A cup of coffee *with a shot* 4,80
at your choice: Cherry schnaps, German cognac or Calvados

«Schokoccino» 5,20
a small cup of hot chocolate with an espresso

«Schoko Baileys»
hot chocolate with Whiskey-cream-liqueur¹ 5,20

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Small and delicious

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Espresso	3,50
Double Espresso	4,80
Espresso Macchiato	3,60
Double Espresso Macchiato	4,90

With a non-alcoholic shot

«Espresso Caramel»	Espresso with caramel syrup ¹	3,90
«Mocca Almind»	Espresso with almond syrup	3,90

and with a shot of alcohol

«Espresso Coretto»	Espresso with a shot of Grappa	4,90
«Egg Nogg Shot»	Espresso with egg liqueur ¹	4,90
«Mocca Nocciola»	Espresso with hazel-nut liqueur ¹	4,90

Latte Macchiato

Latte Macchiato	4,80
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With a non-alcoholic shot

«Latte Caramel»	with caramel syrup ¹	5,20
«Latte Almond»	with almond syrup	5,20
«Latte Choko»	with chocolate sauce	5,20

And with a shot of alcohol

«Latte Amaretto»	with almond liqueur	5,50
«Latte Baileys»	with Whiskey-cream-liqueur ¹	5,50

Our special «coffees»

«Irish Coffee»	strong coffee, Whiskey & whipped cream ¹	7,90
«French Coffee»	strong coffee, Grand Marnier, whipped cream ¹	7,90

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The classic «Gin & Tonic»

optionally with lemon, lime or cucumber slice

	2cl €	4cl €
MUNDART Kaiserstuhl Dry Gin 43%	4,50	7,50
V SINNE Schwarzwald Dry Gin 45%	4,50	7,50
MONKEY 47 Dry Gin 47%	5,20	7,90
BOAR – Black Forest Gin 43%	5,50	8,90
Thomas Henry Tonic Water ¹²	0,2l btl.	4,40

Digestif

2 cl (€)

Salwey Vineyard – Oberrotweil

Brandy fermented with wine yeast- 45 Vol %	3,20
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Franz Keller Vineyard – Oberbergen- Oberbergen

Marc de pinot gris - 42 Vol%	4,20
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Rudmann Distillery – Wasenweiler

Kirsch - 40 Vol %	3,60
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Mirabelle Brandy - 40 Vol %	3,60
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Schwörer Vineyard – Durbach

Plum brandy - 42 Vol %	5,20
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Steinhauser Vineyard, Lake Constance

Apricot schnapps – 33 Vol %	5,20
Williams No.1 – 38 Vol %	5,20
Hazelnut schnapps - 40 Vol %	4,20
Walnut liqueur - 25 Vol %	3,50
Quince liqueur - 25 Vol %	3,50

Rudolphi Premium Brandies (Sinzheim – Vormberg)

Wild plum schnapps - 42 Vol %	5,50
Sour cherry brandy - 42 Vol %	4,90
Raspberry brandy – made from fresh raspberries - 42 Vol %	4,90
Plum schnapps Maulbeerbaum - 42 Vol %	4,90

Half-Bitters

Ramazotti (4 cl) - 30 Vol %	3,90
Fernet Branca - 39 Vol %	3,90

Aquavit

Linie - 41,5 Vol %	3,90
Malteser - 40 Vol %	3,90

Calvados - France

Dauphine «Fine» from Milly, Normandy - 40 Vol %	3,60
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Cognac - France -

Remy Martin VSOP - 40 Vol %	4,90
Hennessy - Fine de Cognac - 40 Vol %	5,20
Fillioux - Très Vieux - 1er Cru du Cognac - 40 Vol %	6,20

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Grappa - Italy

Distillery Berta s.r.l., Mombaruzzza, Gianfranco & Enrico Berta

Grappa Monpra - 40 Vol. %	5,20
Grappa «Tre Soli Tre» - 44Vol% 8 years matured in a cask	7,20

Distillery Poli Schiavon Veneto

UvaViva Italiana di Poli – 40 Vol %	5,20
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Whiskey

Tullamore Dew Irish Whiskey ¹	40 Vol %	3,90
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Whisky – Single Malt Schottland Highlands

Balvenie Double Wood ¹	12y - 40 Vol. %	5,50
Clynelish ¹	14y - 46 Vol. %	6,50
Dalmore ¹	12y - 40 Vol. %	5,50
Edradour	10y - 40 Vol. %	5,90
Glenmorangie ¹	10y - 40 Vol. %	5,90
Oban ¹	14y - 43 Vol. %	6,90

Lowlands

Auchentoshan Three Wood ¹	43 Vol. %	6,90
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Isle of Islay

Laphroaig Quarter Cask	48 Vol. %	6,50
Ardbeg Uigeadail ¹	54,2 Vol. %	6,90

Isle of Arran

Arran	10y - 46 Vol. %	5,90
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In case you are suffering from any food allergies, please ask our team for the detailed list of ingredients in each dish and for possibilities of replacement.

Food additives:

1) Colouring 2) Antidegradants 3) Antioxidants 4) Flavour enhancer

5) Sulphurated 6) Blackened 7) Waxed 8) Phosphate 9) Sweetener 11) Caffeinated 12) Quinine

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