



# *St. Ottilien*

RESTAURANT & EVENTS

**FOOD AND DRINKS**

# Welcome

The forest sanctuary of St. Ottilien was founded around the year 679 and is thus one of the oldest pilgrimage destinations in Germany. In 1889, the restaurant was built.

For the people of Freiburg, this green oasis in the middle of the forest is a popular excursion destination – whether on foot, by bicycle, or comfortably by car. For many, St. Ottilien means a piece of memory: the first date, childhood moments, or the baptism of their children. In the chapel of St. Ottilien, couples can get married and celebrate one of the most beautiful days of their lives in this extraordinary atmosphere.

We place great value on sourcing our products from the region and work primarily with local suppliers. When selecting our meat, we pay attention to animal welfare. We source our meat from butchers and hunters in the region, and our poultry comes from free-range farming in Alsace. We also practice holistic use of the animal. Our cheese comes from the Ringlihof in Horben. All other products are also chosen with great care. Our coffee is fair trade certified.

Sustainability and environmental awareness play a major role for us.

In this way, we want to offer you the perfect setting – whether for a cozy get-together in a small circle or a customized celebration of any size.

We wish you a pleasant stay!

Your St.Ottilien Team

## Our opening hours:

Daily from 12 pm

On Sundays and public holidays, we accept reservations from 5 pm.

Please note that our opening times can change due to weather conditions.

Novembre until March: Closed on Tuesday and Wednesday

Wi-Fi Access:



# Fresh from the Garden

|   |        |
|---|--------|
| Large mixed salad plate                                     | 15.90€ |
| • With two types of homemade falafel and vegan dip          | 21.90€ |
| • With three types of goat cheese and marinated olives      | 21.90€ |
| • With corn chicken in cashew, sesame butter and vegetables | 23.90€ |
| Greek salad with marinated olives, feta cream and crostini  | 18.90€ |

## Oven dishes

|   |        |
|---|--------|
| Flammkuchen Apple with cinnamon   | 13.90€ |
| Flammkuchen Classic with sour cream, bacon, onions and chives <sup>7</sup>        | 15.90€ |
| Flammkuchen Pear with gorgonzola and cranberries                                  | 16.90€ |
| Flammkuchen Vegetables with goat cheese and green pesto                           | 17.90€ |
| Flammkuchen Cheese with sour cream, bacon, onions, chives <sup>7</sup> and cheese | 17.90€ |
| Cheese Spaetzle with a small salad  | 21.90€ |

## Vegetarian Mains

|   |        |
|---|--------|
| Food for Future: Monthly changing vegetarian dish   | 21.00€ |
| By choosing this dish, you are planting a tree.   |        |
| Vegetarian filled dumplings according to daily offer  | 22.90€ |
| Grilled vegetables on purple carrot hummus with two kinds<br>homemade falafel and black aioli (vegan and gluten-free) | 23.90€ |
| Pulled Mushroom Burger with vegetables & black aioli on salad   | 25.90€ |

# Meat & Fish

|   |        |
|---|--------|
| Pulled meat with pointed cabbage and carrot salad, sweet potato fries and herb sour cream | 24.90€ |
| Pasta with homemade salsiccia, grilled vegetables and mushrooms                           | 26.90€ |
| Linguine with prawns, vegetable strips & baby spinach in garlic-chili-herb oil            | 28.90€ |

# Snacks

|   |        |
|---|--------|
| Fresh fries with ketchup and mayonnaise | 6.90€  |
| Three potato pancakes with applesauce   | 7.20€  |
| Homemade spaetzle with cream sauce      | 7.50€  |
| Pasta with creamy veal bolognese        | 13.90€ |

We try to use nose-to-tail dining as much as possible. You can find more dishes on our daily menu. For each main course we can serve a side salad or an appetizer soup for 6.90€.

# Sweets

|   |       |
|---|-------|
| Apple Walnut Cake / Cheesecake with Fruit Pieces / Vegan Chocolate Cake | 5.60€ |
| A scoop of vanilla, chocolate or fruit ice cream                        | 2.70€ |
| Vanilla, chocolate and fruit ice cream mixed ice cream                  | 8.10€ |
| Iced Coffee / Iced Chocolate  | 8.20€ |

May contain traces of nuts

# Refreshments

|   |          |            |
|---|----------|------------|
| Sparkling water   | 0.2/0.4l | 2,90/3,80€ |
| Bottle of water sparkling/ still  | 0.75l    | 6,90€      |
| Bitter Lemon <sup>2</sup> Thomas Henry/Tonic Water <sup>2</sup> Thomas Henry                  | 0.2l     | 3,50€      |
| Fritz Drinks:   | 0.33l    | 4,30€      |
| Kola Zuckerfrei <sup>1,3,4,9</sup> / Anjola Bio-Ananas-Limette                                |          |            |
| Paulaner Drinks:  | 0.33l    | 4,30€      |
| Cola <sup>1,3,4</sup> / Spezi <sup>1,3,4</sup> / Orange <sup>1,4</sup> / Zitrone <sup>4</sup> |          |            |
| Bergamotte Limo von Jung <sup>4</sup>   | 0.33l    | 4,30€      |
| Freiburger Hisou Drink: Hibiscus with vanilla and mintflavour                                 | 0.33l    | 4,30€      |
| Hisou Sprizz with fresh mint and ice cubes  | 0.4l     | 5,50€      |
| Juices: Cloudy Apple/Orange /Apple-Mango/ Apple-Blackcurrant/<br>White Grape                  | 0.2/0.4l | 4,30/6,10€ |
| Available as a spritzer   | 0.2/0.4l | 3,30/5,10€ |
| Ginger-Elderflower Spritzer/Rhubarb- Elderflower-Spritzer                                     | 0.2/0.4l | 3,30/5,10€ |

# Brews

|   |          |            |
|---|----------|------------|
| Fürstenberg Pilsner/Shandy (the hoppy character)              | 0.3/0.5l | 4,30/5,90€ |
| Fürstenberg Naturally Cloudy Lager/Shandy (mellow and smooth) | 0.3/0.5l | 4,30/5,90€ |
| Fürstenberg Wheat Beer (the fruity one)                       | 0.3/0.5l | 4,30/5,90€ |
| Paulaner Wheat Beer alcoholfree                               | 0.3/0.5l | 4,30/5,90€ |
| Bottle Fürstenberg Filtered Wheat Beer                        | 0.5l     | 5,90€      |
| Bottle Fürstenberg Pilsner alcoholfree                        | 0.3l     | 4,30€      |

# Hot Drinks

|  |             |
|--|-------------|
| Espresso   | 2,80€       |
| Espresso macchiato   | 2,90€       |
| Espresso doppio  | 5,40€       |
| Cappuccino   | 3,80€       |
| Café crème   | 3,30€       |
| Caffé Latte  | 4,30€       |
| Hot Elderflower with fresh ginger and mint   | 4,50€       |
| Chai Latte <sup>2</sup>  | 4,40€       |
| Hot Chocolate/ with whipped cream  | 4,40€/4,80€ |
| Tea Time:  | 3,70€       |
| Earl Grey/Green Tea/ Fruit Tea (Passionfruit/Orange)   |             |
| Herbal Tea (Carrot pieces, orange peel, ginger pieces, rooibos, elvish leaves)                   |             |
| Orange-ginger Tea (tulisherbs, royal basil, apple pieces, rooibos)                               |             |
| „Soul Soother“ herbal Tea (Mistletoe, bean shells, St. John's wort, birch leaves, ginkgo leaves) |             |

# Aperitifs

|   |           |              |
|---|-----------|--------------|
| Vermouth <sup>4</sup>   | 4cl       | 6,20€        |
| Aperol Sprizz <sup>4</sup> /Hugo/Lillet Wild Berry/Vermouth Sprizz <sup>4</sup> | 0.25l     | 8,50€        |
| Sekt Cuvée Staatsweingut Freiburg alcoholfree                                   | 0.1/0.75l | 4,00/ 28,00€ |
| Sekt Carte Blanche Geldermann   | 0.1/0.75l | 5,00/ 34,50€ |
| Sekt Rosé Geldermann  | 0.1/0.75l | 5,20/35,50€  |

# Whitewine

|   |       |       |
|---|-------|-------|
| Whine Spritzer red/whiter   | 0.25l | 4.60€ |
| Gutedel House Wine QbA, Weingut Laufen, Markgräflerland<br><i>(delicately fruity and light)</i>   | 0.25l | 7.10€ |
| Snake 6 White Cuvee. Eichstetten am Kaiserstuhl<br><i>(80% Rivaner, 20% Muscat, lightly and fruity)</i>   | 0.25l | 7.50€ |
| Biowine Plus Cabernet Blanc Andreas Dilger, Freiburg i. Breisgau<br><i>(meadow herbs, cassis, mineral, exotic mint to nettle)</i>               | 0.25l | 7.90€ |
| Chardonnay Domaines Barons de Rothschild, Languedoc-Roussillon<br><i>(fine aromas of pear and lemon, buttery)</i>                               | 0.25l | 8.20€ |
| Pinot Grigio QbA „Köbelin“, Eichstetten am Kaiserstuhl<br><i>(nutty spice, delicately earthy tones, very fine acidity, strong straw yellow)</i> | 0.25l | 8.20€ |
| Pinot Blanc Abril, Vogtsburg im Kaiserstuhl<br><i>(local vineyard peach, delicate almond note)</i>  | 0.25l | 8.20€ |
| Grenache Blanc La Bastide Saint Dominique, Courthézon, France<br><i>(full-bodied, fresh, expressive, intense fruitiness)</i>                    | 0.25l | 8.60€ |

# Roséwine

|   |       |       |
|---|-------|-------|
| Biowine Plus Georges Rosé Andreas Dilger, Freiburg i. Breisgau<br><i>(Cuvée of Monarch and Cabernet Cortis, Citrus, Rhubarb and Strawberry)</i> | 0.25l | 8.20€ |
| Pinot Noir Rosé Kabinett „Salwey“, Vogtsburg im Kaiserstuhl<br><i>(fruity, mineral, classic Allrounder)</i>                                     | 0.25l | 8.90€ |

# Redwine

Biowine Plus Roter Georges Andreas Dilger, Freiburg i. Breisgau

*(Cuvée of Pinotin, Cabernet Cortis and Monarch, vanilla, berries, oaked aged)*

0.25l

8.20€

Snake 6 Red Cuvee, Eichstetten am Kaiserstuhl

*(80% Pinot, 20% Cabernet, light sweet fruit, vegetal hints)*

0.25l

8.50€

Grenache Rouge La Bastide Saint Dominique, Courthézon, Frankreich

*(Grapes from older sites, velvety, soft variety, fruity-spicy)*

0.25l

9.50€

# Digestifs

Fruit Brandies from regional partners

2cl

4.90€

Bombay Sapphire Gin/ Absolut Vodka/

Havana Club 3 Jahre/ Jack Daniels

4cl

5.90€

Available as a Longdrink

0.25l

9.50€

## Additives

1 antioxidant/ 2 quinine/ 3 caffeine/ 4 coloring/ 5 flavor enhancers/ 6 preservatives/ 7 phosphate/ 8 blackened/ 9 Contains a source of phenylalanine/ 10 Contains alcohol

If you have any questions regarding allergens, please contact us.



# *St. Ottilien*

Restaurant und Events

