SELLHORN
RINGHOTEL & RESTAURANT
★★★★

RINGHOTELS
Echt **Heimat**Genuss erleben

HeimatGenuss-Menu

november 2026

aperitif:
a glass 0,1l applesecco

marinated beetroot-char
kohlrabi I horseradish cream I pea cress I dilloil
16.50

red cabbage cream soup
baked goose praline
11.50

braised cheek of ox
mashed celery I plums I turnip
onion sauce with port
36.50

apple punch-tarte
homemade cinnamon roll-icecream I eggnog-cream
11.50

57.50 €

For each menu a **donation of € 2.00** goes to our partners Dachverband Clowns in Medizin and Pflege Deutschland e.V. and Kinderhilfe Organtransplantation e.V..

31.10.2026

The prices are in € and include the currently applicable statutory VAT.

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Drink recommendation

Sellhorn cocktail
apple juice I pear juice I cinnamon syrup
without alcohol with tonic water 0,2l 7.00
with alcohol with Gin and sparkling wine 8.50

HeiCo – HeimatGenuss Cocktail
Calluna-Gin from heather
naturally cloudy apple juice I tonic water
0,2 l 9.00

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Starters

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Heide Tapas
Strammer Max I quail egg I wild boar ham I farmer´s bread
goose croquette I cranberry cream I cress
marinated beetroot char I pumpernickel mousse
creamed and truffled Brussels sprouts soup 15.80

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venison Pastrami
brioche I coleslaw I mustard seeds sauce I roasted onions 16.80

Soups

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consommé
with a garnish 10.40

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creamed and truffled Brussels sprouts soup 11.50

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Main courses

½ farmer's duck
red cabbage with apple I potato dumplings
bredcrumb butter I duck sauce 32.50

local wild boar ragout
red cabbage with apple I home-made Swabian noodles
wild mushrooms I cranberries 29.50

fillet of beef from Holstein 200g
white cabbage I fried potatoes I herb butter 43.00

Châteaubriand for 2 persons
vegetable platter I mushrooms I fried potatoes
croquettes I Béarnaise sauce I herb butter 89.00

Wiener Schnitzel
fried potatoes I cranberries I mixed salads 32.00

medallions of venison
mushrooms I wild broccoli with almonds
mashed pumpkin 37.50

roast beef served cold
rémoulade sauce I fried potatoes 26.50

cutlet of Landuro pork 400 g
butter herbs crust I braised onion sauce I creamed white cabbage
gratinated potatoes 29.50

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Fish

fried trout Meunière
melted butter I heathland potatoes I lettuce in cream 32.00

fried char fillet
saffron sauce I beetroot I mashed peas 30.80

Vegetarian

tagliatelle
truffle cream I autumn truffles I Parmesan 26.50
-with king prawns 33.50

braised pumpkin
pearl barley risotto I hazelnuts I roasted onion 23.50

These vegetarian dishes are also available in a vegan option.

Dessert

fried fritters
plum compote I vanilla sauce 10.50

crème brûlée
homemade Rocher- ice cream 11.00

chocolate mousse
caramel sauce 11.00

1 scoop of ice cream of your choice 2.50
strawberry I vanilla I chocolate I stracciatella
walnut I sourcream I lemon

whipped cream 1.00

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