

Menu Recommendations 2023

Dear Customers!

Thank you for considering "Gasthaus Backmulde" for your function.

The following prices are calculated for a minimum of 20 persons. For events with fewer people outside our regular opening hours, a surcharge of 15% will be added to the menu price.

Attached please find some of our suggestions for the menu of your function in 2023.

Please note that this is just a small selection of all possible choices. The single courses may be combined according to your wishes, but in the end you should have one common menu for all your guests.

If you have seasonal or special wishes, please do not hesitate to contact us for further details. We will be happy to assist you with all individual questions.

We wish you a joyful function on our premises.

Your Backmulde-Team

Backmulde Menu

Creamy potato soup with bacon and croutons € 8,50

Sauerbraten (braised beef, previously marinated in vinegar)
with bread dumpling and vegetables € 28,-

Quark-vanilla-mousse with marinated red berries € 7,20

Price per Person € 43,70

Vegetarian Menu

Marinated vegetables with caramelized goat's cheese € 14,50

Artichoke with spinach, Risotto of Venere rice
and pan-fried king trumpet mushrooms € 24,-

Green apple sorbet with fresh fruit € 9,50

Price per Person € 48,-

Italian Menu

Beef carpaccio
with Parmesan shavings € 15,-

Seafood risotto € 15,-

Tagliata (sliced sirloin steak)
with rocket leaves and cherry tomatoes € 27,-

Panna cotta € 8,50

Price per Person € 65,50

Regional Menu

„Maultasche“ (Swabian raviolo) au gratin € 13,50

Green spelt soup with marrow dumplings € 9,-

Braised cheek of beef
with potato & celery mash € 30,-

Black forest gateau served in a glass € 7,50

Price per Person € 60,-

Gourmet Menu

Smoked breast of duck
with wild herbs and quince chutney € 18,-

Clear calf's tail soup with ravioli € 10,-

Lamb crépinette with ratatouille € 35,-

Pistachio ice-cream, chocolate mousse and brownie € 9,80

Price per Person € 72,80

Alternative Main Courses

vegan veggie patty with spinach
and Sakura cress € 24,-

Fillet of wild caught pike-perch with fried king prawn
spinach and Venere rice € 36,-