

## **Our Gourmet Menu**

**Menu ordering from 6:00 pm – 8:00 pm**

### **Shrimps**

Pineapple chili salsa / sautéed tomatoes

**€ 23.00**

### **Paprika Soup**

Sesame oil

**€ 12.00**

### **Fillet of Black Forest Trout**

Orange fond / zucchini / coriander oil

**€ 23.00**

### **Veal Steak**

Port wine sauce / sugar snap pea purée  
roasted carrots / mashed potatoes

**€ 39.00**

### **Nougat Tartlet**

Pistachio / spun sugar

**€ 12.00**

### **As a 5-Course Gourmet Menu**

**€ 79.00 per person**

**We recommend our pairing wine journey for € 39.00 per person  
to accompany the menu.**

## Our Evening Menu

### Starters & Soups

#### Marinated Mixed Greens & Raw Vegetables

Crispy ham / thyme croutons / radishes / roasted sunflower seeds  
(also available without ham)

Small € 8.00

Large € 16.00

#### Potato Soup

Parsley oil

€ 9.00



#### Sugar Snap Pea & Cream Cheese Soup

Paprika oil

€ 9.00



### Vegetarian & Vegan Main Courses

#### Bread Dumpling Slices

Creamed Mushrooms / Fried Onions / Mountain Cheese Crackers

€ 18.00



#### Black Forest Cheese Spätzle

Mountain Cheese / Marinated Leaf Salad

€ 19.00



#### Chickpea Curry

Jasmine Rice / Paprika / Spring Onions

€ 26.00



## Our main courses with meat or fish

### **Black Forest Specialties**

Liver Sausage / Smoked Trout / Black Forest and Cooked Ham  
Landjäger / Mountain Cheese / Fine Pork Lard / Herb Quark / Butter / Country Bread  
**€ 19.00**

### **Swabian Maultaschen**

Marinated Leaf Salad / Onion Melt / Crisps  
**€ 22.00**

### **Farmhouse Sausage**

Gravy / Mild Sauerkraut / Parsley Potatoes  
**€ 22.00**

### **Schnitzel from Baden Pork Loin**

French Fries / Marinated Leaf Salad  
**€ 29.00**

### **Filets of Black Forest Trout**

Lemon Butter Sauce / Celery Puree  
Fried Zucchini / Linguine  
**€ 34.00**

### **Aged Rump Steak**

Barolo Sauce / Smoked Onion Cream / Roasted Cauliflower  
**€ 39.00**

## Desserts

### Sorbet Selection

Three Sorbet Flavors / Fruits / Fruit Sauce Mirror  
**€ 13.00**

### Cheese Selection

Brie de Meaux / Munster / Buchette / Reblochon de Savoie  
Black Forest Mountain Cheese / Fourme d'Ambert  
**€ 18.00**

### Apple Strudel

Strudel pastry filled with apple pieces,  
served with creamy vanilla ice cream and whipped cream  
**€ 9.90**

## Ice Cream

“You can't buy happiness, but ice cream is almost the same thing!”

### Single scoop of your choice

Vanilla, Chocolate, Strawberry, Lemon € 2.90

### Toppings

Caramel Cream	<b>€ 1.40</b>
Raspberry Sauce	<b>€ 1.40</b>
Chocolate Sauce	<b>€ 1.40</b>
Brittle	<b>€ 1.40</b>
Eggnog	<b>€ 2.10</b>
Smarties	<b>€ 2.10</b>

**Ask our team about our coffee specialties or our digestif menu!**