OUR RECOMMENDATION FOR YOUR EVENING

Half-board menu

New every evening – four courses from our kitchen

Every day our kitchen composes a new menu – German home cooking with a modern touch, prepared with time and care and served at a relaxed pace. Sit back and let us surprise you.

Starter

A light, delicate start **15**

Soup

Freshly made every day **10**

Main course

Hearty and carefully prepared **34**

Dessert

A sweet finish from our kitchen **10**

4 COURSES	WITH A GLASS OF WINE
59	**9,50**
à la carte 69	Gutedel or Pinot Noir on tap · 0.2 l

Today's menu is on your table – we will be happy to take your order.

All prices in euros, including service and VAT. Information on allergens and additives can be found in our separate overview – our staff will be happy to advise you.

Menu

Alemannic hospitality in warm wood

Warm wood in the Alemannic style, candlelight and the aroma of freshly cooked dishes – dining with us feels like sitting in a traditional Black Forest parlour.

The art of bringing together nature, pleasure and high standards.

Gourmet Menu

A candlelight evening in five courses

Prawns
Pineapple-chilli salsa / sautéed tomatoes

Chestnut soup
Apple / roasted walnuts

Pumpkin ravioli
Sage butter / mountain cheese / pumpkin seeds

Rump steak
Port wine sauce / roasted root vegetables / baby potatoes

Forest berry tartlets
Mango sorbet / almond brittle

5 COURSES	4 COURSES	WINE PAIRING
79	69	+ 39
	without pumpkin ravioli	a glass with every course

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To begin

Chestnut soup V
Velvety and nutty, with diced apple and roasted walnuts **12**

Pumpkin soup VG
Hokkaido pumpkin with coconut, pumpkin seed oil and roasted seeds **10**

Small salad V
Lamb's lettuce, raw vegetables, thyme croutons, sunflower seeds **9**

Prawns
Pineapple-chilli salsa, sautéed tomatoes – also in the Gourmet Menu **23**

Main courses

OUR "STUBE" MENU · THREE COURSES TO ENJOY **42**

Chestnut soup
Pumpkin ravioli
Forest berry tartlets
Vegetarian, honest and warming

Pumpkin ravioli V Chef's recommendation
Tossed in sage butter, with mountain cheese and pumpkin seeds **20**
Pairs well with: Chardonnay Grand Reserve, Zähringer · 0.2 l 17,50

Aged rump steak
With port wine sauce, roasted root vegetables and baby potatoes **45**
Pairs well with: our Edition A , Pinot Noir, unfiltered · 0.2 l 14

Breaded schnitzel of free-range pork
With Austrian-style potato salad and wild lingonberries **29**
Pairs well with: Rothaus Tannenzäpfle beer · 0.33 l 4,50

Black Forest trout fillets
With sautéed tomatoes and linguine in herb cream **34**
Pairs well with: Pinot Gris, Schätzle, Kaiserstuhl · 0.2 l 14

Large winter salad V
Lamb's lettuce, beetroot, carrot and walnuts – with bacon on request **17**

Lentil and pumpkin curry VG
Warmly spiced, with root vegetables, coconut and basmati rice **21**

Fancy four courses? Our half-board menu for 59 is on your table.

V vegetarian · VG vegan

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Sweet finale

All desserts made in our kitchen

OUR HOUSE CLASSIC

Forest berry tartlets
Mango sorbet and almond brittle **14**

Warm apple strudel
Grandmother's recipe, with creamy vanilla ice cream and whipped cream **11**

Hot raspberries
Over creamy vanilla ice cream, with whipped cream **10**

Molten chocolate cake
With a molten centre, creamy vanilla ice cream and whipped cream **14**

Affogato
Creamy vanilla ice cream drowned in a hot ristretto **7**

Baileys Affogato
Vanilla ice cream and ristretto with a dash of Baileys **9**

Ice cream

Scoop of vanilla, chocolate, cinnamon or lemon **3**

Caramel cream, raspberry or chocolate sauce, brittle, whipped cream **each 1,50**

To finish
Cuvée Beerenauslese (sweet wine), K. H. Johner, Kaiserstuhl · 0.1 l **17,50**

Aged plum brandy, Scheibel · 2 cl **9,90**

Espresso **3,70** · Cappuccino **4,90**

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