

## Lunch menu

From 12:00 PM to 1:30 PM

Please feel free to ask  
our "weekly special" and our kids' menu.

### Starters and soups

#### Soup of fresh garden herbs

Mushrooms / Paprika Oil

€ 9,00

#### Kaiserstuhl Wild Herb Salad

Sunflower seeds/ Crispy bacon

€ 16,00

### Black Forest specialities

Liver sausage / Smoked trout / Black Forest and cooked ham /  
Landjäger Sausage / Mountain cheese / fine greaves lard /  
Herbed quark / Butter / Country bread

€ 18,00

### Main courses

#### Black Forest Cheese Spätzle

Mountain cheese / Marinated lettuce 

€ 17,00

#### Spice Couscous

Sugar snap pea cream / Ginger carrots / Sesame 

€ 19,00

#### Schnitzel from Baden pork loin

French fries / Cranberries

€ 24,00

#### Fillets of Black Forest trout

Citrus Olive Oil / Wild Herb Salad / Bread Chips

€ 24,00

#### Steak from Baden herb-fed pork

Pinot Noir / Braised leeks / Potato-rosemary puree

€ 25,00

### Herbal dumplings

Lime Onion Melt / Lettuce Tips / Sunflower Seeds

€ 19,00

For groups of 10 or more, we are pleased to offer our menu suggestions. Please contact us in advance.

Prices include service and VAT.

We will be happy to advise you personally on the subject of allergens and provide you with our allergen overview of our dishes.  
Please contact our service staff.

## Ice cream from HofEis

If you are looking for the treat of a lifetime,  
then why not try a HofEis?

Unique creaminess, natural ingredients, the best pasture milk from Black Forest farms and  
incredible taste,  
that's what makes our farm ice cream so delicious.

### Single Scoop of your choice

Vanilla, Chocolate, Strawberry, Lemon € 2,60

### As Toppings

Caramel Cream € 1,40

Raspberry sauce € 1,40

Chocolate sauce € 1,40

Crunchy Toppung € 1,40

Eggnog € 2,10

Smarties € 2,10

### Apple strudel

strudel dough filled with apple pieces, combined with  
creamy vanilla ice cream and whipped cream € 9,90

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

Prices include service and VAT.

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Please contact our service staff.

**Menu order from 6 pm until 8 pm**

**Gourmet Menu**

Amuse-Bouche

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Smoked pork fillet from Baden  
Chili pineapple / rosemary oil / spinach risotto

**€ 18.00**

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Sugar snap pea soup  
pickled Ikarimi salmon / passion fruit vinegar

**€ 12.00**

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Trout fillets from Black Forest  
Seaweed caviar / Noilly Prat / braised leek

**€ 23.00**

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Mango sorbet

**€ 4.00**

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Aged beef

Carrot / ginger / stone mushrooms / fried onions

**€ 49.00**

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Cheese selection by Affineur Waltmann from Erlangen & Schwende Hof Lenzkirch

**€ 18.00**

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Mouse of honey and vanilla

Wild berries / yoghurt elderflower sauce / mint

**€ 12.00**

**As 5-Course Menu € 79.00**

(Starter / Soup / Entree / Main course / Dessert)

**As 8-Course Menu € 99.00**


(full menu)

**We recommend our corresponding wine tour for € 45.00 to accompany the gourmet menu.**



### Starters and Soups

Consommé of free-range chicken / lemongrass / chili  
€ 9.00


Soup of fresh garden herbs / mushrooms / paprika oil   
€ 9.00


Wild herb salad from Kaiserstuhl / sunflower seeds / crispy country bacon  
€ 16.00

### Black Forest Specialities

Liver sausage / smoked trout / Ham from Black Forest and cooked ham /  
Landjäger / mountain cheese / fine crackling lard / herb quark / butter / bread  
€ 18.00

### Vegetarian main courses

**Thyme pasta**  
marinated tofu / balsamic tomatoes / piment d'Espelette   
€ 22.00

**Spiced Cous Cous**  
Sugar snap pea cream / ginger-carrots / sesame seeds   
€ 19.00

### Fish and meat

**Aged rump steak**  
Creamy polenta / stone mushrooms / fried onions  
(due to the cooking time, ordering is only possible until 8 pm)  
€ 49.00

**French corn-fed poulard breast**  
beans / thyme pasta  
€ 29.00

**Trout fillets from Black Forest**  
Pickled cherry tomatoes / zucchini / potato puree with parsley  
€ 34.00

**Schnitzel of pork loin from the Baden**  
Marinated lettuce / cranberries / French fries  
€ 29.00

## Desserts

Mousse of fresh wild berries / elderflower sauce / mint / vanilla  
**€ 11.00**

Sorbet variation  
**€ 12.00**

Cheese selection by Affineur Waltmann from Erlangen & Schwende Hof Lenzkirch  
**€ 18.00**

## Ice cream from HofEis

If you're looking for the treat of a lifetime, why not try a HofEis?  
Unique creaminess, natural ingredients, the best milk from Black Forest farms and incredible taste -  
that's what makes our HofEis soooo delicious.

### Single scoop of your choice

Vanilla, chocolate, strawberry, lemon **€ 2.60**

### as topping

Caramel creme **€ 1.40**

Raspberry sauce **€ 1.40**

Chocolate sauce **€ 1.40**

Brittle **€ 1.40**

Egg liqueur **€ 2.10**

Smarties **€ 2.10**

### Apfelstrudel

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

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