

Lunch menu

From 12:00 to 13:30

Marinated leaf salads

Whole grain croutons / sunflower seeds
€ 7.00

Potato and lime soup

€ 9.00

Kaiserstuhl lamb's lettuce

Pumpkin seed oil / crispy country bacon
€ 16.00

Black Forest specialties

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

Schnitzel from Baden pork loin

French fries / cranberries
€ 24.00

Fillets of Black Forest trout

Parsley butter / potato and thyme puree
€ 24.00

Ice cream from HofEis

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

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

Solo scoop of your choice

Vanilla, chocolate, strawberry, lemon € 2.60

as Topping

Caramel cream € 1.40

Raspberry sauce € 1.40

Chocolate sauce € 1.40

Brittle € 1.40

Egg liqueur € 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!

With best recommendations from the Drubba family

Menu order from 6.00 pm to 8.00 pm

Gourmet menu

Amuse bouche

Smoked duck breast / parsley / pumpkin risotto

€ 24.00

Venison consommé / old sherry / root vegetables

€ 13.00

Fillets of Black Forest trout / pea / orange

€ 19.00

Cassis sorbet

€ 5.00

Veal steak / celery / chicory / chili apples

€ 48.00

Cheese selection from Affineur Waltmann from Erlangen & Schwendehof Lenzkirch

€ 18.00

Mouse of espresso and vanilla

€ 13.00

As 5-course € 75.00

(starter / soup / intermediate course / main course / dessert)

Optionally as 8-course € 99.00

(complete menu)

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



Starters and soups

Venison consommé / old sherry / root vegetables
€ 13.00

Potato and lime soup / chili / coriander oil
€ 10.00


Kaiserstuhl lamb's lettuce / sunflower seeds / crispy country bacon
€ 16.00

Main courses

Black Forest specialties

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

Curry pasta / red lentils / baked mountain cheese
€ 25.00

Chicory / orange / stone mushrooms / creamy polenta 
€ 25.00

Fish and meat

Aged rump steak

Celery / chicory / chili apples
€ 49.00

Braised pork cheeks

Stone mushrooms / potato and thyme puree
€ 35.00

Regional salmon trout fillet (Lauchingen)

Orange / beet / spiced couscous
€ 34.00

Fillets of Black Forest trout

Horseradish / beet / potato-pumpkin cream
€ 34.00

Escalope of pork loin from Baden

Marinated leaf salad / cranberries / French fries
€ 29.00

Desserts

Espresso and vanilla mousse
€ 13.00

Sorbet variation
€ 12.00

Selection of cheeses from Affineur Waltmann from Erlangen & Schwende Hof Lenzkirch
€ 18.00

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Brittle **€ 1.40**

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Smarties **€ 2.10**

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