

Soups

Kartoffelsuppe

Creamy potato soup with croutons

Euro 4.00

Flädlesuppe

Beef consommé with pancake strips

Euro 4.00

Grießklößchensuppe

Beef consommé with semolina dumplings

Euro 4.20

Baden Schneckenüppchen

Creamy snail soup

Euro 5.90

Salad dishes

Gemischter Salatteller

Mixed salad dish

Euro 4.50

Mittelgroßer Salatteller

Middle sized mixed salad dish

Euro 8.50

Salatteller mit Käse- und Schinkenstreifen

Salad dish with cheese and ham strips

Euro 10.50

Salatteller mit gebratenen Putenbruststreifen

Salad dish with fried turkey breast strips

Euro 11.00

Salatteller mit gebratenen Pfifferlingen, Champignons, Speckstreifen und Sonnenblumenkernen

Salad dish with fried chanterelles, mushrooms, bacon strips and sunflower seeds

Euro 11.90

Salatteller mit gebratenen Fischfilets

Salad dish with fried fish fillets

Euro 14.50

Vegetarian dishes

Frittierte Kartoffeltaschen mit Brokkoli-Frischkäsefüllung, Kräuterquark und Salatgarnitur	Euro 9.90
Deep-fried potato pockets with broccoli and fresh cheese filling, herbal quark and salad garnish	
Veganes Gericht: Thailandisches Kokos-Gemüsecurry mit Jasminreis	Euro 11.00
Vegan and gluten free dish: Thai coconut vegetable curry, served with aromatic jasmine rice	
Gemüsegratin mit Käse überbacken und Salzkartoffeln	Euro 11.50
Oven-baked fresh vegetables, au gratin with cheese, served with boiled potatoes	
Gemüseteller mit Rahmchampignons Sauce Hollandaise und Salzkartoffeln	Euro 12.00
Fresh vegetable platter served with creamy mushrooms, hollandaise sauce and boiled potatoes	
Vegetarisches Kartoffelrösti mit Pilzen der Saison und Käse überbacken, gemischter Salatteller	Euro 13.50
Vegetarian hash browns (potato rosti), au gratin with mushrooms and cheese, served with a side salad	

From our region

Bauernbratwürste - Farm sausages	Euro 9.50
Lightly smoked, served on sauerkraut, with fried potatoes	
Käsespätzle	Euro 11.00
Home-made Spätzle (Swabian noodles) baked with Emmentaler cheese and onions, served with a mixed side salad	

Bergbauernplatte

Schäufele, gekochter Bauchspeck und Bauernwurst auf Sauerkraut, mit Meerrettichgarnitur und Bratkartoffeln Euro 12.50
Farmers plate: Salted and lightly smoked pork shoulder (cooked), cooked bacon, farm sausages, served on sauerkraut, with horseradish sauce and fried potatoes

Schwarzwälder Schäufele

Salted and lightly smoked pork shoulder (cooked), served on sauerkraut with horseradish sauce and fried potatoes Euro 12.50

Badisches Rindfleisch - Baden beef

Boiled brisket of beef, served with boiled potatoes, fresh vegetables, horseradish sauce and cranberries Euro 14.50

Hirschgulasch in Burgundersoße - Venison goulash with Burgundy

Venison stew in a Burgundy sauce, with Spätzle (Swabian noodles) and cranberries, served with a side salad Euro 16.50

Fish dishes

Nordic Matjes

Young herring fillets, served cold with apples and gherkins in a sour cream sauce and boiled potatoes Euro 12.80

Forelle in Mandelbutter gebraten - Trout in almond butter

Fried Black Forest trout, served with almond butter, boiled potatoes and a side salad Euro 16.50

Fischcurry Verschiedene Fischfilets auf Gemüsecurry

Various fish fillets on a vegetable curry, Served with jasmine rice and a side salad Euro 17.50

Zanderfilet mit Blattspinat - Pike-perch fillet and spinach

Fried pike-perch fillet in a Riesling wine sauce, served with Spinach, jasmine rice and a side salad Euro 18.50

Poultry and Meat dishes

Hackbraten

Home-made meatloaf in a creamy sauce, served with spätzle (Swabian noodles) and a side salad Euro 11.50

Schweineschnitzel - Pork schnitzel

Bread-crumbed pork escalope, served with fried potatoes and a side salad Euro 13.50

Schweinerückensteaks mit Champignons in Sahnesoße, mit hausgemachten Spätzle und gemischter Salatteller⁵

Pork steaks with champignons in a creamy sauce, served with spätzle (swabian noodles) and a side salad Euro 14.50

Putengeschnetzeltes - Turkey strips

Turkey strips and mushrooms in a creamy sauce, served with buttered rice and a side salad Euro 14.50

Putenbrustwürfelchen in Currysoße - Curried turkey cubes

Cubed turkey breast and fresh fruits in a curry sauce, served with buttered rice and a side salad Euro 14.50

Cordon bleu

Pork escalope stuffed with boiled ham and cheese, served with fried potatoes and a side salad Euro 14.90

Putensteaks überbacken - Oven-baked turkey steaks

Turkey steaks baked with ham, mushrooms and cheese, served with potato croquettes and a side salad Euro 16.50

Schweinemedallions in Pfefferrahmsoße -

Pork medallions in cream pepper sauce

Pork medallions in a creamy pepper sauce, served with spätzle (Swabian noodles) and a side salad Euro 16.90

Schweinelendchen auf Apfelscheiben in Calvadosrahmsoße

Pork tenderloin on apple slices in a creamy Calvados sauce, served with hashed browns (potato rosti) and fresh vegetables Euro 17.50

<p>Geschnetzeltes Schweinefilet Hochschwarzwald Sliced pork fillet `Black Forest` style with sour cherries and mushrooms in a creamy Kirsch sauce, served with homemade spaetzle and a side salad</p>	Euro 17.50
<p>Förster Pfännchen - Forester's stir fry Pork tenderloin in a creamy mushroom sauce, served with spätzle (Swabian noodles) and a side salad</p>	Euro 17.50
<p>Zwiebelrostbraten - Onion roast Fried beef and onions with fried potatoes Rump steak with lots of onions in a red wine sauce served with fried potatoes and a side salad</p>	Euro 19.50
<p>Rumpsteak in Pfefferrahmsoße - Rump steak in pepper sauce Rump steak in a creamy pepper sauce, served with fried potatoes and a mixed salad</p>	Euro 19.80