





## Appetizers

Black forest Coppa on asparagus panna cotta Rhubarb & green salads		11,50
Pickled black forest beef filet with regional mountain cheese		12,50
Organic goats fresh cheese from Ringlihof Flowery pollen & spring salads		11,50
Smoked regional trout filets on raw asparagus		11,50

## soups

soup of the day	5,-
asparagus cream soup with vanilla & lemon oil	5,50
beef consommé with sautéed	5,-

## our little gourmet menu

Black forest Coppa on asparagus panna cotta  
asparagus cream soup with vanilla & lemon oil  
char filet from Lauchringen  
filet of black forest beef  
3 of strawberries  
Regional black forest raw milk cheese

Menu 6 courses	63,-
Menu 4 courses (excluding fish and cheese)	49,-
Menu 3 courses (excluding soup, fish and cheese)	44,-
Wine accompaniment in 4 courses	16,-

## Main courses

Asparagus from Opfingen with asparagus sauce or butter		
Kratzede or new potatoes		18,50
-with mixed ham		23,50
-with wiener Schnitzel of porc		23,50
-with regional trout filet with herbs and tomatoes		26,50
Asparagus lemon ragout on fine noodles		
spring salads		18,50
-with char filet from Lauchringen		25,50
garlic herbs crêpe with goats fresh cheese & tomatoes		
spring salads		17,-
roasted breast of regional chicken on rhubarb & asparagus		
fine noodles		19,50
bug of black forest veal braised in white wine		
seasonal vegetables & homemade Spätzle		19,50
ragout of regional lamb		
homemade Spätzle & spring salads		19,50
filet of black forest beef with rhubarb ketchup		
spring vegetables & potato gratin		29,-
dry aged cutlet of porc with garlic herbs butter		
seasonal vegetables & potatoes		18,50

## our vegetarian menu

Organic goats fresh cheese from Ringlihof with flowery pollen

Asparagus lemon ragout on fine noodles

Classic creme brûlée with orange sorbet

32,-

### in Advance:

Whole veal shank for 2 persons out of the oven with spices  
Regional vegetables, homemade spätzle & small green salad

42,-

Whole roe deer back for 2 persons  
-served in 3 courses-

64,-

## Our regional menu

Consommé with sainey

small green salads


ragout of black forest lamb  
homemade Spätzle


nougat ice parfait


29,50

## Classics and Small


Cordon Bleu from pork – filled with ham and mountain cheese  
potato gratin and green salads  17,-

rump steak from the black forest beef with herbs butter  
fried potatoes and green salad  23,-


Schnitzel from the pork back in cream  
fine noodles and green salad  14.50


viennese Schnitzel of porc or 1 pair of farmers sausages  
fried potatoes and green salad  13.50

Herring fillets with apples, cucumbers, eggs and onions  
sour cream and potatoes 12.50

Black Forest Ham – Adolf Wassmer, Atzenbach-  
with cucumber, apple, butter and farmer's bread  12,-

raw milk cheeses from Lenzkirch and Horben  
homemade chutney, butter and farmer's bread  13.50

Sausage salad from the Lyon sausage, with or without cheese  
Farmer's Bread  7.50

With  marked dishes are only from regional products  
or from products from Baden-Württemberg

Despite careful processing, our dishes can contain traces of allergens. Ask us.