






Appetizers

Pickled black forest beef filet with regional mountain cheese		12,50
Organic goats fresh cheese from Ringlihof gratinated with honey autumnal green salads		11,50
Smoked regional trout & char filets o r air dried black forest coppa with plum chutney on autumnal salads		11,50

soups

soup of the day		5,-
parsnip cream soup with cinnamon croutons		5,50
beef consommé with pancake stripes		5,-

our little gourmet menu

Black forest Coppa on autumnal salads

parsnip cream soup

trout fillet from Lauchringen

fillet of black forest beef

2 of plums

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

Fillets of trout from Lauchringen with dried tomatoes & herbs potatoes & green salads		20,50
steamed fillet of regional trout in Riesling fine noodles & green salads		20,50
Spelt crepe with Horbener goat's fresh cheese & autumnal vegetables small green salad		17,-
Polenta chicks from Wellendinger corn on pumpkin ragout with spices autumnal green salad		17,-
roasted breast of regional chicken on pumpkin fine noodles		22,-
ragout of regional lamb homemade Spätzle & green salads		20,50
filet of black forest beef with pumpkin ketchup autumnal vegetables & potato gratin		32,-
dry aged cutlet of porc with garden herbs butter seasonal vegetables & potatoes		19,50

our vegetarian menu

Organic goats fresh cheese from Ringlihof
gratinated with honey

Polenta chicks on pumpkin ragout with spices

classic creme brulée with orange sorbet

34,-

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 pancake








small green salads


ragout of black forest lamb
homemade Spätzle

pumpkin seed ice parfait

29,50

Classics and Small

Cordon Bleu from pork – filled with ham and mountain cheese potato gratin and green salads		18,50
rump steak from the black forest beef with herbs butter fried potatoes and green salad		24,-
tongue of Black Forest beef in Pinot Noir fine noodles and green salad		19.50
viennese Schnitzel of pork 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.