

## Appetizers

Lamb's lettuce with apple & bacon



7,-

OR with black forest Coppa



9,50

stained regional beef fillet with mountain farmer's cheese



12,50

Organic goat cheese from Ringlihof



11,-

Beetroot, nuts & lamb's lettuce

Aspic from the regional smoked trout



11,-

Black forest lentils & horseradish

## Soups

Soup of the day

5,-

Parsnip pear cream soup



5.50

Consommé with Sainey



5,-

## our little gourmet menu

Black forest Coppa with lamb's lettuce

Parsnip pear cream soup

char filet from Lauchringen on lentils

2 of black forest beef

chocolate tarte with salted ice cream

Local raw milk cheese with chutney

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

Char filet from Lauchringen on black forest lentils potatoes from Forchheim		20,50
fine noodles with root vegetable sauce green salads		16,-
spelt pancakes filled with chestnuts green salads		16,-
black forest beef filet with red onion marmelade regional vegetables and potato gratin		29,-
regional leg of wild boar braised with milk & honey regional vegetables & Spätzle		21,-
roasted breast of organic cock with pepper honey sauce seasonal vegetables and fine noodles		19,50
boeuf lamotte of black forest beef homemade Spätzle & green salads		18,50

## Our vegetarian menu



Organic goat cheese from Ringlihof  
beetroot & nuts

spelt pancakes filled with chestnuts

Crème brûlée  
orange sorbet from Wilmershof farm

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

Boeuf lamotte of black forest beef  
homemade Spätzle

plum 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.