





Appetizers

Pickled black forest beef filet with regional mountain cheese		12,50
Organic goats fresh cheese from Ringlihof Flowery pollen, chutney & summer salads		11,50
Smoked regional trout & char filets o r air dried black forest coppa on summer salads		11,50

soups

soup of the day		5,-
cream soup of regional chanterelles		5,50
beef consommé with pancake		5,-

our little gourmet menu

Black forest Coppa on summer salads

chanterelles cream soup

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

Fillets of trout from Lauchringen with tomatoes & herbs potatoes & green salads		19,50
Fillet of regional char with salt lemons on chanterelles & fine noodles summer salads		25,50
garden herbs crêpe with goats fresh cheese & tomatoes green salads		17,-
summer noodles with chanterelles, tomatoes & herbs green salads		18,50
roasted breast of regional chicken on seasonal vegetables fine noodles		21,50
ragout of regional lamb homemade Spätzle & summer salads		19,50
filet of black forest beef with regional chanterelles summer vegetables & potato gratin		31,-
dry aged cutlet of porc with garden herbs butter seasonal vegetables & potatoes		18,50

our vegetarian menu

Organic goats fresh cheese from Ringlihof with flowery pollen

Summer noodles
Chanterelles, tomatoes & herbs

Classic creme brûlée 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

asparagus 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,-
medaillons of pork filet in cream sauce fine noodles and green salad		14.50
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.