

our vegetarian menu

starter (a la carte 11,5)

regional goat fresh cheese gratinated with honey 2of beetroot ce

main course (a la carte 17,-)

Spelt roasts from the Wellendinger Spelt hard cheese from Schwendehof & savoy cabbage cde

dessert (a la carte 8,5)

classic Creme brulée with orange sorbet from Wilmershof c

as 3-course menu 34,-



starter (a la carte 11,5)

black forest coppa lamb's lettuce ad

soup (a la carte 5,-)

beef consommé with pancake stripes de

main course (a la carte 20,5))

Boeuf lamotte of black forest beef homemade Spätzle deg

dessert (a la carte 8,5)

homemade nougat ice parfait cd

as 3-course menu (without starter) 30,5 as 4-course menu 39,-

our gourmet menu

starter (a la carte 12,5)

raw pickled black forest beef fillet hard cheese & lamb's lettuce ac

soup (a la carte 6,-)

red cabbage-cranberry cream soup smoked goose breast cg

warm starter (a la carte 14,-, as main 21,-)

fillet of salmon trout from Lauchringen bde

main course (a la carte 22,-)

Coq au vin of organic chicken from Grafenhausen de

dessert (a la carte 8,50)

warm beetroot chocolate cake tonkabean salt ice cream cde

cheese dessert (a la carte 7,5)

regional organic raw milk cheese with chutney c

6-course menu	63,-
4-course menu (without fish & cheese)	49,-
3-course menu (without soup. Fish & cheese)	44,-
additional:	
corresponding wines in 3 courses	12,-
corresponding wines in 4 courses	16,-

for 2 persons (subscribtion)

Whole hind shank of veal –braised in the oven with spices- Small green salad seasonal vegetables & homemade Spätzle		46,-
whole organic outdoor chicken from Grafenhausen braised in the oven & carved at the table honey pepper jus, seasonal vegetables & celery puree	54,-	
Hauptgerichte		
filet & Boeuf lamotte of black forest beef seasonal vegetables & potato gratin ^c	Not a beautiful to the control of th	31,-
leg of black forest wild boar, braised in milk & honey red cabbage & homemade Spätzle cdeg	NOT BOARD	22,-
ragout of regional lamb in Pinot noir seasonal vegetables & homemade Spätzle ^{cdeg}	NOTE DAME.	20,5
fillet of regional salmon trout with vanilla chili noodles & green salads		21,-
rump steak of black forest beef with spice butter roasted potatoes & green salads acd	Not a blance	25,-
Cordon bleu of pork –filled with ham & cheese potato gratin & green salad 4 a c e	Not a blank.	18,5

13,5

with marked courses are made with regional products or with products from Baden–Württemberg

1 antidegradants 2 sweetener 3 phosphate / sulfit 4 curing salt a mustard b fish c lactose d eggs e glutened grain f sesame seed g celery

Our dishes may contain traces of allergens despite careful processing.

viennese Schnitzel of pork or 2 fried sausage

roasted potatoes & green salads acde