



our vegetarian menu

starter (a la carte 11,5)

goat cheese praline with gingerbread
2 of 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,-

the regional menu



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)

pumpkin seed 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,-)

pear celery 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 (subscription)

regional saddle of venison, served in 3 courses 

-consommé of venison

-fillet cut into stripes

-rosé roasted saddle

66,-

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



34,-

Cordon bleu of pork –filled with ham & cheese

Potato gratin & green salad ^{4 a c e}



18,5

rump steak of black forest beef with spice butter

roasted potatoes & green salads ^{a c d}



24,-

ragout of regional lamb in Pinot noir

seasonal vegetables & homemade Spätzle ^{cdeg}



20,5


viennese Schnitzel of pork o r 2 fried sausage

roasted potatoes & green salads ^{a c d e}



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.