





starters

Our home-pickled Black Forest beef fillet with planed mountain cheese & cold-pressed rapeseed oil ^{ac}		13,-
regional corn salad with croutons & caramelized nuts ^{ade}		8,-
-with smoked brook trout fillet ^b		12,-
-with air dried black forest coppa ⁴		12,-

soups

our soup of the day –please ask us-		6,-
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main courses

fillet of regional salmon trout with vanilla, garlic & ginger seasonal vegetables & spelt risotto ^{bce}		22,-
Vegetarian beetroot spelt risotto bowl with caramelized apple Small corn salads ^{acde}		18,-
Ragout from the local wild boar in Pinot Noir Cranberries, winter vegetables & homemade spaetzle ^{cdeg}		21,-
Rump steak from Black Forest beef with spice butter Potato gratin & winter salads ^{acde}		26,-
Matured regional pork chop Winter vegetables & homemade spaetzle ^{cde}		21,-
Cordon bleu of pork with black forest ham & mountain cheese Potato gratin & leaf salads ^{acde}		19,-

With advanced reservation for 2 persons:

Braised shoulder of regional lamb Small salads, seasonal vegetables & celery purée ^{acdeg}		46,-
Whole free-range guinea fowl –served in 3 courses Small salads, braised root vegetables & potatoes ^{acg}		46,-
Whole knuckle of veal, braised in the oven with spices Small salads, seasonal vegetables & homemade spaetzle ^{acdeg}		42,-

Out little menu

Flambéed fillet of smoked brook trout
Corn salads & horseradish

Soup of the day

Fillet of regional beef
red onion confiture

o r

spelt crêpe with root vegetables
white chees in nut crust

classic creme brulée

54,- with beef (47,- without soup)
41,- with bowl (36,- without soup)

Corresponding wines in 3 courses
12,-

Desserts

Our classical creme brulée with orange sorbet from Wilmershof ^{c d} 8,5


Homemade nougat ice parfait with spicy cherry sauce ^{c d} 8,5

Chocolate praliné tarte with tonkabean seasalt ice cream ^{c d e} 8,5

Regional organic raw milk cheese ^c  8,5

-For reorders we charge due to the mental additional effort taking into account age, stress & offer each 2, - €-



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.