







Appetizers

Black Forest coppa on summer Salads		9, 50
stained regional beef fillet with mountain farmer's cheese		12,-
Organic goat cheese from Ringlihof green salads & homemade pesto		11,-
Smoked char and trout fillet from Lauchringen young beetroot		11,-

Soups

Soup of the day		4.50
cream soup of regional porcini mushrooms		5.50
Consommé with Sainey		5,-

our little gourmet menu



Black forest Coppa with spring salads	
cream soup of regional porcini mushrooms	
salmon trout from Lauchringen with herbs	
filet of black forest beef with lemon marmelade	
homemade basil ice parfait	
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

Salmon trout fillet from Lauchringen Summer vegetables & potatoes from Forchheim		19,50
Black forest chanterelles on fine noodles summer salads		18,50
black forest beef filet with lemon marmelade regional vegetables and potato gratin		29,-
medailons of porc filet with fresh chanterelles homemade Spätzle & green salads		19,50
regional leg of lamb out from the stove summer vegetables & potatoes with thym		21,-
roasted breast of organic cock from Grafenhausen seasonal vegetables and fine noodles		21,-
braised leg of regional veal in white wine vegetables and homemade Spätzle		19,50

in Advance:

Whole veal shank for 2 persons out of the oven with spices
Regional vegetables, homemade spätzle & small green salad
42,-

Our vegetarian menu










Organic goat cheese from Ringlihof
green salad & homemade pesto


Black forest chanterelles on fine noodles

Crème brûlée
orange sorbet from Wilmershof farm

33,50

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 red wine-onion 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.