

Warmly

Welcome



I'm glad you're our guest today.
The teams around chef Jörg Dietrich and service manager Felix Jung indulge you with love, care and passion with **natural, seasonal and regional** products.

Taste is not a matter of taste, more of a lived responsibility.
A **gentle and refined** preparation of the dishes implies a commitment to the product and to you, our guest. As a partner to **Bioland** and awarded recently with the **gold status**, the organic share of all food and beverage we use is at least **90 percent**. Conventional products such as fish, shellfish and crustaceans are the exception and are preferably sourced regionally, from wild catch and aquacultures with quality at its best. We also support the SlowFood idea of honest and traditional craftsmanship and prefer suppliers and farmers who share this approach. A list of these can be found on the last page.

Your culinary enjoyment is our claim -therefore we are always on the lookout for **new taste compositions** and let our imagination run free. Rooted in classical cuisine, we reinterpret traditional **Black Forest** recipes.

Following the principle of „planetary health diet“, we have been offering creative, vegan and vegetarian dishes for many years. Because besides your health, the health of our planet is equally important to us.

Careful handling of food, such as „from head to toe“ or our plastic-free breakfast buffet, is one of our many contributions to climate protection, which is anchored like a „greenthread“ in our value chain.

The card with allergen identification is available on request from our service hosts.



**Für mehr Bio
in der Profiküche**

Eine Initiative
von Bioland e.V.
www.bioland.de

We wish you an enjoyable stay with us
SCHWARZWALD PANORAMA

STARTERS

Caesar Salad*
Chicken
Parmesan Dressing
Bacon, Croutons

fifteen

Vital Summer Salad
Nuts, Seeds
Cherry Tomato
Avocado
Feta Cheese

thirteen fifty

LIQUID

Gazpacho*
Basil-Sorbet

nine fifty

Black Forrest Potato Soup*
Marjoram-Croutons

nine

*The dishes can also be ordered between 2pm to 6pm

VEGETARIAN

Pizza Rustica*
Rocket
Mediterranean Vegetables
Parmesan

thirteen fifty

Beta Carotin Mash
Sweet Potato
Roasted Zucchini
Hummus
Smoked Tofu

eighteen fifty

VEGAN

Chickpea Curry
Snow Pea
Baked Cashews
Coriander-Rice

eighteen fifty

*The dishes can also be ordered between 2pm to 6pm

FISH

Salmon Filet, skin fried

Kafir-Foam

Seasonal Vegetables

Potato-Chive-Mash

Twenty-nine fifty

MEAT

Club Sandwich „Panorama“
Fried Egg
Tomato, Cucumber
Romana Salad
Truffel-Parmesan-French Fries

seventeen fifty

Homemade Premium Burger (100 % Beef)
New York Burger Sauce
Cheese
Tomato, Cucumber
Coleslaw
Potato Chips, Truffel Mayo

Twenty-two fifty

Homemade „Herrgottsbescheißerle“ (filled pasta squares)
Onion Jam
Swabian Potato Salad 2.0

twenty-one fifty

Traditional Swabian Roast (beef)
Port-Jus
Seasonal Vegetables
Roasted Onion, Spaetzle ´n´ Cheese

twenty-seven

Viennese Schnitzel (Veal)
Lingonberry
Potato-Cucumber-Salad

twenty-nine fifty

OUR SUPPLIERS

Organic Farmer Reiser (organic agriculture, regional)
Feldrennach

Whole Grain Bakery Fasanenbrot (organic, regional)
Stutensee/Blankenloch

Natural Food Rinklin (organic, regional)
Eichstetten am Kaiserstuhl

Natural Food EPOS (organic, regional)
Pliening

Meat Market Biopark (organic agriculture)
Malachin

Jam Producer Faller (organic, regional)
Utzenfeld

Dairy Farm Käse Rebellen (organic, regional)
Steingaden

Natural Farm Schwalbenhof (close to nature agriculture, regional)
Neusatz

Butchers Shop Glasstetter (regional)
Völkersbach

Fish Farm Zordel (regional)
Eyachtal

Fish Market Südfisch (regional)
Muggensturm

Honey Farm Göken (organic)
Thüle



Wir sind Partner