

# Warmly Welcome



Nice to have you as our guest today.  
The teams around chef *Patrick Schmidhuber* and service manager *Felix Jung* indulge you with love, care and passion with **best, 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** for the 3rd time, the organic share of all food and beverage we use is **at least 90 percent**. Conventional products are the exception and are marked with an " \* ". 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 nose to tail“ or our zero-waste 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](http://www.bioland.de)

We wish you an enjoyable stay with us  
**SCHWARZWALD PANORAMA**

# STARTERS

## Millefeuille

Eyachtal smoked trout, plucked salad  
Apple-horseradish-cream, herb-marinade

*twelve fifty*

## Burrata

Basil oil, balsamic vinegar, rocket, olives  
Roasted pine nuts, grilled peppers

*thirteen fifty*

## Vegan falafel balls

Hummus-dip

Lettuce hearts, pomegranate seeds, curry dressing

*fifteen*

# LIQUID

## Broth from pasture ox

Root vegetables, pancake strips



*seven fifty*

## Vegan clear ginger-curry-broth

Nori seaweed rolls, root vegetables

Roasted peanut kernels

*seven*

# VEGETARIAN

Herb-saitling-mushroom-ragout  
Garden herbs, young vegetables  
Napkin dumplings

*fifteen fifty*

Mediterranean potato gnocchi  
Stuffed wild garlic, courgette-garlic-sauce  
Peperonata, chive oil

*sixteen fifty*

# VEGAN

Stuffed aubergine from the grill  
Buckwheat, aubergine cream, sweet potatoes  
Tomato-rosemary-sauce

*seventeen fifty*

Fried tofu  
Ginger-coriander-soy-sauce  
Pak choi carrots, roasted peanuts  
Highland rice, sesame oil

*eighteen fifty*

# FISH

Dorade

Stuffed lemon, thyme, rosemary butter  
Braised peppers, courgettes, red onions, olives  
"Baden Wichteln"

*twenty-eight fifty*

Roasted char filet

Lime oil, herb espuma  
Mediterranean quiche, aubergine, wild tomatoes

*twenty-eight fifty*



*Our hint  
for your  
free cocktail!*

# MEAT

Homemade “Herrgotts Bscheiserle“  
Stewed onions, Swabian potato salad



*seventeen fifty*

Homemade premium burger (100 % beef)  
Apple-onion gouda cheese, fried egg, BBQ-sauce  
Coleslaw salad, aioli, raspberry ketchup, rosemary potatoes

Alternative: Green spelt lentil burger  
Apple, red cabbage, roasted hazelnut curry, ginger sauce  
Coleslaw salad, aioli, raspberry ketchup, rosemary potatoes

*eighteen fifty*

Pork belly sous vide - Pulled pork from the country pig  
BBQ honey jus, turnip cabbage cubes in cream  
Leaf parsley, sweet potato and pea cream

*twenty-five fifty*

Swabian roast beef "SCHWAPA"  
Red wine jus, red onion jam  
Parsley cream, potato gratin  
Ham chip



*twenty-eight fifty*

Duck breast sous vide  
Rosemary, orange-pepper-sauce, bed of carrots  
Broccoli, potato and bacon patties

*twenty-eight fifty*

# SWEETS

“Black Forest in a glass”

Sour cherry

Mascarpone

Chocolate-biscuit

Cherry brandy

*nine fifty*

Crème Brûlée

Tonka bean, Pineapple papaya salad

*ten fifty*

Vegan Cashew Lime Cheesecake

Raspberry sorbet

*nine*

Selection of raw milk cheeses

Fig mustard

Baguette

*fourteen*

# OUR SUPPLIERS

**Farmer Reiser** (organic agriculture, regional)  
Straubenhardt Feldrennach

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

**Natural Food wholesaler Rinklin** (organic, regional)  
Eichstetten am Kaiserstuhl

**Natural Food wholesaler EPOS** (organic, regional)  
Pliening

**Butchery Juffinger** (organic)  
Thiersee, Austria

**Butchery Mei** (organic, regional)  
Bödingen, Black Forest

**Jam Producer Faller** (organic, regional)  
Utzenfeld

**Dairy Farm Käsebellin** (organic, regional)  
Steingaden

**Fish supplier Deutsche See** (organic)  
Bremerhaven

**Honey Farm Göken** (organic)  
Thüle



Wir sind Partner



As "Schmeck den Süden"-restaurateurs we are also committed to regionality. Each of these dishes we cook exclusively with products from our region. All dishes that are hundred percent from our region are marked . Its authorization is controlled annually by an independent institution.