

# 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**.  
Vegan dishes are marked with a . 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

Avocado tomato tartar   
Roasted sesame oil, carrot-ginger cream  
Deep fried parsley

*thirteen fifty*

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

*fourteen fifty*

Caesar salad  
Strips of lettuce, olives, parmesan cheese  
Chicken breast slices, croutons

*sixteen fifty*

# LIQUID

Broth from pasture ox  
Root vegetables, pancake strips



*seven fifty*

Cold-mixed paprika-strawberry gazpacho    
Bread chips, sprouts

*seven fifty*

# VEGETARIAN

Tart of summer vegetables  
Ragout of cherry tomatoes and courgettes  
Basil oil

*sixteen fifty*

Fried potato gnocchi  
Gorgonzola sauce, baby spinach, pear wedges  
Colourful leaf salads, herb dressing

*seventeen fifty*

# VEGAN

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

*eighteen fifty*

Bean and nut roasts    
Ginger, leek vegetables  
Potato gratin, smokey sour cream

*eighteen fifty*

# FISH

Dorade

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

*twenty-eight fifty*

Fried char filet

Almond butter, leaf spinach, onions  
Garlic, parsley potatoes

*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

*nineteen fifty*

Medallions of pork fillet  
Honey port jus, sweet potato puree  
Roasted herb sautéed mushrooms, broccoli

*twenty-six fifty*

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



*twenty-nine fifty*

Turkey breast cubes  
Asian curry sauce, roasted peanuts, chia seeds  
Sprouts, leek, carrot strips, highland rice

*twenty-eight fifty*

# SWEETS

“Black Forest in a glass”

Sour cherry

Mascarpone

Chocolate-biscuit

Cherry brandy

*nine fifty*

Chocolate mousse

Vanilla foam, berry mix

*ten fifty*

Vegan Raspberry Coconut Balls   
Roasted pineapple, raspberry gel

*nine fifty*

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.