

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**. 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. Vegan
dishes are marked with a .

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

Audited by: Kontrollstelle DE-ÖKO-006

We wish you an enjoyable stay with us
SCHWARZWALD PANORAMA

STARTERS

Carpaccio 

Beetroot, parsley root tartare
Rocket-pesto-vegetable chips, linseed oil

thirteen fifty

Plucked salad with blueberry dressing
Caramelized pears, roasted seeds
Goat cheese, chestnut honey

fourteen fifty

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

sixteen fifty

LIQUID

Broth from pasture ox
Root vegetables, pancake strips



seven fifty

Carrot ginger cream soup 
Puff pastry stick, black sesame seeds

seven fifty

VEGETARIAN

Herb sautéing ragout
Mushrooms & oyster mushrooms
Broccoli, carrot sticks, napkin dumplings

seventeen fifty

Fried potato gnocchi
Gorgonzola sauce, Peppers
Courgettes, tomato vegetables

sixteen fifty

VEGAN

Hokkaido pumpkin steak 
Apple-ginger-ragout, beetroot risotto
Fried rocket

eighteen fifty

Green spelt patties 
Fruity curry sauce, cashew nuts
Ginger, leek vegetables

eighteen fifty

FISH

Grilled king prawns
Garlic-rosemary-sauce
Paprika, courgette ragout
White wine risotto, rocket

twenty-eight fifty

Fried char filet
Riesling sauce, leaf spinach, onions
parsley potatoes

twenty-eight fifty



*Our hint
for your
free drink!*

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

Veal cutlets "Zurich style
cream sauce, roasted stone mushrooms
Vegetable potato

twenty-eight fifty

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



twenty-nine fifty

Pink roasted duck breast
Soy-peanut sauce, pumpkin-lime puree
Fried pak choi, sesame oil

twenty-nine fifty

SWEETS

“Black Forest in a glass”

Sour cherry

Mascarpone

Chocolate-biscuit

Cherry brandy

nine fifty

Crème Brûlée

Berry ragout, mango sorbet

ten fifty

Vegan Apple Cinnamon Dessert



Almond rice cream

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.