

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 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. In
this way, we also label the CO₂ emissions generated per meal .

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

Salad of yellow and red beetroot
Colorful quinoa, turmeric, pear
Rocket, hazelnut



CO₂ 0,37 kg

thirteen

Tatar of pickled salmon fillet
Orange, cinnamon
Green soya bean seeds, kumquats

CO₂ 1,11 kg

fifteen

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

CO₂ 1,62 kg

sixteen fifty

LIQUID

Broth from pasture ox
Root vegetables, pancake strips

CO₂ 0,88 kg



seven fifty

Creamy vanilla parsnip soup
Puff pastry moons



CO₂ 0,55 kg

eight

VEGETARIAN

Stuffed aubergine  0,77 kg
Mediterranean vegetables
Goat cheese, spiced bulgur

seventeen fifty

Lasagne “New Style”  1,32 kg
Mushroom ragout, garden herbs
Root vegetables, parmesan

eighteen

VEGAN

Hokkaido pumpkin steak 
Apple-ginger-ragout  0,87 kg
Beetroot risotto
Fried rocket
eighteen

Sweet potato ragout 
Curry, lemongrass  0,75 kg
Cashew nuts
Mango-turmeric-tofu

eighteen fifty

FISH

Grilled king prawns **CO₂** 4,07 kg
Garlic-rosemary-sauce
Paprika, courgette ragout
White wine risotto, rocket

twenty-eight fifty

Fried char filet **CO₂** 2,35 kg
Almond butter, leaf spinach, onions
Garlic, parsley potatoes

twenty-nine fifty



*Our hint
for your
free drink!*

MEAT

Homemade “Herrgotts Bscheiserle“  0,82 kg
Stewed onions, Swabian potato salad



seventeen fifty

Homemade premium burger (100 % beef)  4,70 kg
Onion gouda cheese, fried egg, BBQ-sauce
Coleslaw salad, aioli, ketchup, rosemary potatoes

Alternative: Black bean burger with cashew
Red onions, colorful peppers, tomato
Coleslaw salad, aioli, ketchup, rosemary potatoes

nineteen fifty

Veal cutlets “Zurich style”  4,70 kg
Mushroom cream sauce
Vegetable potato

twenty-nine fifty

Swabian roast beef “SCHWAPA”  5,59 kg
Red wine jus, red onion jam
Parsley cream, potato gratin

Ham chip



twenty-nine fifty

Medallions of pork fillet  1,91 kg
Port wine jus, parsley crust
Herb pickled mushrooms, mini “spätzle”

twenty-eight fifty

SWEETS

Apple "Strudel"  0,52 kg
Vanilla sauce, ice cream
nine fifty

Tonka bean crème brûlée  0,98 kg
Mango-lime-sorbet
ten fifty

Vegan chocolate mousse 
Berry jelly  0,89 kg
nine fifty

Selection of raw milk cheeses  1,19 kg
Fig mustard, baguette
fifteen fifty

0,89 kg

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.