

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.

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

Beetroot carpaccio 
Linseed oil, avocado, papaya
Plucked lettuce, blueberry

thirteen

Grilled goat cheese
Pear, walnut, bacon chip
Rocket salad, honey dressing

thirteen fifty

Caesar salad
Strips of lettuce, parmesan cheese, croutons

nine

with


- Chicken breast + *seven fifty*
- Three king prawns + *ten fifty*

LIQUID

Broth from pasture ox
Root vegetables, pancake strips



seven fifty

Hokkaido pumpkin cream soup 
Pumpkin seed oil, bread croutons, roasted seeds

seven fifty

VEGETARIAN


Stuffed aubergine
Mediterranean vegetables
Goat cream cheese, spiced bulgur

seventeen fifty


Spinach Cannelloni
Gorgonzola sauce, fried rocket
Peppers, courgettes

Eighteen fifty

VEGAN

Hokkaido pumpkin steak 
Cream of peas, red pepper sauce
Carrot sticks, purple potatoes

eighteen

Chickpea-curry-ragout 
Pak choi, roasted peanuts, sprouts
Highland rice, chia seeds

eighteen fifty

FISH

Grilled king prawns
Garlic, rosemary
Sweet pepper and courgetti risotto

twenty-nine fifty

Fried trout filet
Riesling sauce, leaf spinach
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)
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

Pink roasted barbarie duck breast
Orange sauce, red cabbage with apples
Meltet potato dumplings

twenty-nine fifty

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



twenty-nine fifty

Sliced pork fillet
Mushroom cream sauce, “spätzle”
Broccoli, carrots

twenty-seven fifty


SWEETS

Rosemary crème brûlée
Raspberry sorbet, mango ragout

nine fifty

Mascarpone cream
Speculoos, caramelized almonds
Dwarf oranges

ten fifty

Vegan chocolate mousse 
Berry jelly

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)
Bösingen, Black Forest

Jam Producer Faller (organic, regional)
Utzenfeld

Dairy Farm Käserebellen (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.