



Starters



Beef broth with vegetables and herb pancake stripes

6,90€

Pumpkin cream with almond mousse
and seed oil

6,90€

Parmesan cheese terrine with pink slices of veal
and pine cream

13,50€

Field salad with bacon, croutons and nuts

11€

Field salad with nuts, grapes and pear (vegan)

11€

Vegan Tagliatelle with basil pesto, rucola, tomato confit and roasted pine nuts

19,50€



Out of the water



Crispy fried fillet of Black Forest trout
with Riesling foam and beetroot risotto

24,80 €



From land and air



Tender venison stew with spätzle
and brussels sprouts

25,50€

Crispy goose leg
with chestnuts, red cabbage, potato dumplings and baked apple

27,50€

Beef saddle steak with herb crust
with colourful autumn vegetables and potato gratin

26,50€

Fillet steak of pasture-raised beef with shallot sauce
with colourful autumn vegetables and potato gratin

31,50€



„Classics“



Leaf salads with raw vegetables, radish and roasted seeds

small 7,00 €

large 11,50 €

Breaded escalope of pork
with French fries and a small salad
17,80€

Creamed escalope of pork from Baden
with spaetzle and small side salad
18,50€

Spinach dumplings in sage butter
with parmesan on creamy vegetable mushroom ragout
18,50€

Boiled beef tip with horseradish sauce,
served with bouillon potatoes and cranberries
18,90 €

Cordon Bleu of pork,
French fries and a small salad
21,50 €

Breaded escalope of veal
with cranberries, French fries and a small salad
24,80 €

Please understand that we charge 1,50€
for an additional portion of sauce



Desserts



Baked apple tartlet with cinnamon and sugar,
marzipan ice cream and vanilla sauce
7,80 €

Burnt vanilla cream with homemade raspberry sorbet
7,80 €

Homemade Ice cream and sorbets
Vanilla / Chocolate / raspberry sorbet / mango sorbet
Per ball 2,20€

We will be happy to serve you our coffee and digestif specialities with this