

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 with the **gold status**, 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. In the context of our commitment to climate protection, we also recognize the **CO₂ emissions**  generated per gourmet creation.

The card with allergen identification is available on request from our service hosts.



**Für mehr Bio
in der Profiküche**
Beratungsinitiative
von Bioland e.V.
www.bioland.de

Audited by: Kontrollstelle DE-ÖKO-006

We wish you an enjoyable stay with us
SCHWARZWALD PANORAMA

STARTERS

Purple and orange carrot tartare
Papaya, soy cream
Cucumber carpaccio, mango-lime-gel



0,20 kg

thirteen

Tossed salad, herb dressing
Orange salmon fillet, avocado
Dill mustard sauce



1,25 kg

seventeen

Caesar salad
Strips of lettuce, parmesan cheese, croutons



0,90 kg

nine

- with chicken breast + *seven fifty*
- with three king prawns + *ten fifty*



1,20 kg



2,10 kg

LIQUID

Broth from pasture ox
Root vegetables, pancake strips



eight fifty



1,09 kg

Topinambur cream soup
Potato straw, parsley oil



0,20 kg

nine fifty

VEGETARIAN

Stuffed aubergine
Mediterranean vegetables
Goat cream cheese
Spiced bulgur



0,69 kg

eighteen fifty

Mushroom ragout
Herb mushrooms, root vegetables broccoli
Napkin dumplings



2,44 kg

nineteen fifty

VEGAN

Cannelloni with spinach filling
Red pepper sauce
Courgettes
Cocktail tomatoes



0,72 kg

eighteen fifty

Fried penne
Tomato and basil pesto
Green asparagus, pine nuts
Peperonata



0,36 kg

nineteen fifty

FISH

Grilled king prawns
Garlic, rosemary
Pepper and courgette vegetables
Risotto

CO₂ 3,35 kg

thirty-tree fifty

Steamed brook trout fillet
Riesling sauce, grainy mustard
Root vegetables
Buttered potatoes

CO₂ 1,70 kg

twenty-nine fifty



*Our hint
for your
free drink!*

MEAT

Homemade “Herrgotts Bscheiserle“
Stewed onions, Swabian potato salad



CO₂ 3,00 kg

nineteen fifty

Homemade premium burger (100 % beef)
Pepper and tomato ragout, parmesan crunch, lettuce hearts
Coleslaw, aioli, ketchup, French fries

CO₂ 3,70 kg

Alternative: Vegetable Burger from red lentils

Pepper and tomato ragout, lettuce hearts
Coleslaw, aioli, ketchup, French fries

CO₂ 1,09 kg

nineteen fifty

Pink grilled duck breast
Curry soya sauce
Asian vegetables, roasted peanut oil
Highland rice

CO₂ 3,70 kg

thirty-six fifty

Swabian roast beef "SCHWAPA"

Red wine jus, red onion jam
Parsley cream, potato gratin
Ham chip



CO₂ 5,01 kg

thirty-two fifty

Saltimbocca of saddle of veal
Parma ham, sage, Mediterranean vegetables
Stirred polenta, mascarpone

CO₂ 4,08 kg

forty-two fifty

SWEETS

Chocolate crème brûlée
Mango sorbet
Berry mix Rosemary

 1,03 kg

thirteen

Mascarpone cream
Marinated sea buckthorn
Dwarf oranges
Oat cookie

 1,95 kg

eleven fifty

Raspberry Coconut praline
Pineapple
Pomegranate


 0,53 kg

ten fifty

Selection of raw milk cheeses
Fig mustard
Baguette

 1,80 kg

sixteen

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

Jam Producer Faller (organic, regional)
Utzenfeld

Dairy Farm Käse Rebellen (organic, regional)
Steingaden


Fish supplier Deutsche See (organic)
Bremerhaven

Honey Farm Göken (organic)
Thüle



Wir sind Partner



As "Schmeck den Süden"-restaurants 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.

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Dill mustard sauce



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2,10 kg

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Root vegetables, pancake strips



eight fifty



1,09 kg

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Potato straw, parsley oil



0,20 kg

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VEGETARIAN

Stuffed aubergine
Mediterranean vegetables
Goat cream cheese
Spiced bulgur



0,69 kg

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Herb mushrooms, root vegetables broccoli
Napkin dumplings



2,44 kg

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Red pepper sauce
Courgettes
Cocktail tomatoes



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Fried penne
Tomato and basil pesto
Green asparagus, pine nuts
Peperonata



0,36 kg

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FISH

Grilled king prawns
Garlic, rosemary
Pepper and courgette vegetables
Risotto

CO₂ 3,35 kg

thirty-tree fifty

Steamed brook trout fillet
Riesling sauce, grainy mustard
Root vegetables
Buttered potatoes

CO₂ 1,70 kg

twenty-nine fifty



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Highland rice

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Ham chip



CO₂ 5,01 kg

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Saltimbocca of saddle of veal
Parma ham, sage, Mediterranean vegetables
Stirred polenta, mascarpone

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SWEETS

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Mango sorbet
Berry mix Rosemary

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Mascarpone cream
Marinated sea buckthorn
Dwarf oranges
Oat cookie

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eleven fifty

Raspberry Coconut praline
Pineapple
Pomegranate


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Selection of raw milk cheeses
Fig mustard
Baguette

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