

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

Avocado-tomato-tartare
Grilled zucchini, garlic
Carrot-chili-cream



CO₂ 0,47 kg

fourteen

Marinated veal slices
Herb cream, radishes
Baked caper apples

CO₂ 2,42 kg

eighteen

Caesar salad
Strips of lettuce, parmesan cheese, croutons

CO₂ 0,90 kg

nine

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

CO₂ 1,20 kg

CO₂ 2,10 kg

LIQUID

Broth from pasture ox
Root vegetables, pancake strips

CO₂ 1,09 kg



eight fifty

Cream of wild garlic soup
Crème fraiche, breadsticks

CO₂ 1,19 kg

nine

VEGETARIAN

Stuffed aubergine
Mediterranean vegetables
Goat cream cheese
Spiced bulgur

 0,69 kg

eighteen fifty

Baked chervil potato dumplings
Herb seedling
White asparagus spears in cream

 3,64 kg

twenty-five fifty

VEGAN

Potato and vegetable strudel
Baby spinach cream
Grilled carrot



 0,59 kg

nineteen fifty

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



 0,36 kg

nineteen fifty

FISH

Grilled king prawns
Garlic, rosemary
Pasta with colorful peppers and zucchini

CO₂ 3,12 kg

thirty-tree

Fried brook trout fillet
Riesling sauce
Leaf spinach
Buttered potatoes

CO₂ 1,68 kg

thirty-two fifty



*Our hint
for your
free drink!*

MEAT

Homemade "Herrgotts Bscheiserle"
Stewed onions, Swabian potato salad

 2,71 kg



nineteen

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

 3,70 kg

Alternative: Vegetable Burger from red lentils

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

 1,09 kg

twenty fifty

Medallions of pork fillet
Cream sauce
Swabian cheese spaetzle
Colourful leaf salad with herb dressing

 1,37 kg

thirty-two fifty

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

 5,01 kg



thirty-four

Veal saddle steak
Herb crust, port wine jus
Roasted herbed mushrooms, choux pastry fritters

 6,78 kg

forty-two fifty

SWEETS

Elderberry tiramisu
Strawberries
White chocolate

 0,89 kg

fourteen

Black Forest cream
Mascarpone, chocolate sponge cake
Sour cherries

 1,37 kg

twelve

Raspberry coconut praline
Pineapple
Pomegranate


 0,56 kg

ten fifty

Selection of raw milk cheeses
Fig mustard
Baguette

 1,44 kg

eighteen fifty

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 Käsebelln (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.