




Appetizers

regional lettuce with bacon & croutons		7,-
or with air-dried Black Forest Coppa		9.50
Pickled black forest beef fillet with mountain Farmer's Cheese		12.50
Organic goat cheese from Ringlihof with flower Honey gratin caramelized nuts and green salad		10.50
Smoked brook trout fillet from Lauchringen with warm ginger broth and celery		10.50

Soups

Soup of the day		4.50
Cabbage-cranberry cream soup		5.50
Consommé with Sainey		5,-

our little gourmet menu

Black Forest salt caves-Coppa with lettuce

Cabbage cranberry cream soup

Smoked brook trout fillet in ginger broth

Filet of Black Forest beef with lemon jam

Chocolate cake with salt ice

Local raw milk cheese with chutney

Menu 6 courses	63,-
Menu 4 courses (excluding fish and cheese)	49,-
Menu 3 courses (excluding soup, fish and cheese)	44,-

Wine accompaniment in 4 courses 16,-

Main courses

salmon trout filet from Lauchringen on cream Savoy potatoes from Forchheim		20.50
Beetroot-country bread dumplings with horseradish savoy and green salad		16,-
Filet of Black Forest beef with lemon jam baked beetroot and potato gratin		29.-
wild boar club, stewed in milk and honey apple cabbage and homemade Spätzle		21,-
Roasted breast from the Grafenhausener Rooster stewed vegetables and fine noodles		19.50
Boeuf LaMotte from the black forest beef in Pinot Noir root vegetables and homemade Spätzle		18.50

in Advance:

Whole veal shank for 2 persons out of the oven with spices
Regional vegetables, homemade spätzle & small green salad
42,-

Black forest venison for 2 persons
-Served in 3 courses-
Consommé, ragout of Fillet & back at the piece
64,-

Our rustic Menu

Consommé with sainey








green sald


Boeuf LaMotte from the black forest beef
homemade Spätzle

Iced fruit bread with mulled wine

29.50

Classics and Small

Cordon Bleu from pork – filled with ham and mountain cheese potato gratin and green salads		17,-
rump steak from the black forest beef with red wine-onion butter fried potatoes and green salad		23,-
Schnitzel from the pork back in cream fine noodles and green salad		14.50
viennese Schnitzel of porc or 1 pair of farmers sausages fried potatoes and green salad		13.50
Herring fillets with apples, cucumbers, eggs and onions sour cream and potatoes		12.50
Black Forest Ham – Adolf Wassmer, Atzenbach- with cucumber, apple, butter and farmer's bread		12,-
raw milk cheeses from Lenzkirch and Horben homemade chutney, butter and farmer's bread		13.50
Sausage salad from the Lyon sausage, with or without cheese Farmer's Bread		7.50

With  marked dishes are only from regional products
or from products from Baden-Württemberg

Despite careful processing, our dishes can contain traces of allergens. Ask us.