

Appetizers

Black Forest coppa on spring Salads		9, 50
stained regional beef fillet with mountain farmer's cheese		12,-
Organic goat cheese from Ringlihof raw asparagus salad & wild garlic pesto		11,-
Smoked brook trout and trout fillet from Lauchringen small Spring Salad		11,-

Soups

Soup of the day		4.50
cream soup of regional wild garlic herbs		5.50
Consommé with Sainey		5,-

our little gourmet menu



Black forest Coppa with spring salads
cream soup of regional wild garlic herbs
salmon trout from Lauchringen on asparagus ragout
filet of black forest beef with lemon marmelade
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

Regional asparagus with asparagus sauce or brown butter Kratzede or potatoes		19,-
-with mixed ham		23,50
-with viennese Schnitzel of porc		23,50
Salmon trout fillet from Lauchringen on asparagus potatoes from Forchheim		21,50
asparagus ragout on fine noodles cherry tomatoes and spring salads		17,-
black forest beef fillet with lemon marmelade regional vegetables and potato gratin		29,-
roasted wild boar in milk and honey seasonal vegetables and homemade Spätzle		21,-
roasted breast of organic cock from Grafenhausen asparagus-rhubarb vegetables and fine noodles		21,-
braised leg of regional veal in white wine vegetables and homemade Spätzle		19,50

in Advance:

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

Our asparagus menu



Organic goat cheese from Ringlihof
raw asparagus salad & wild garlic pesto

regional asparagus in sesame crêpe

nougat ice parfait

33,50

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.