

Cold Dishes

<i>Flammkuchen with sour cream, bacon and onions</i>	€14,00
<i>Salad of sausages with bread and butter</i>	€13,50
<i>Filet of trout from Buhlbach, cream horse-radish pan-fried bread and butter sulphureted</i>	€14,50
<i>Dorfstuben snack with Black Forest ham black pudding, liver sausage, lyonnaise sausage and brawn</i>	€16,00
<i>Marinated ox breast from grazing „Mitteltal“ cattle in radishes vinaigrette with sauté potatoes</i>	€19,00
<i>Black Forest Ham -in thin slices- with Dorfstube bread butter and a cup of „Kirschwasser“</i>	€19,50
<i>Venison ham from the Bareiss Estat - thinly sliced - with home-inserted cranberries</i>	€20,00

Soups

<i>Double consommé with strips of very thin pancakes</i>	€ 7,50
<i>Double consommé with homemade swabian ravioli</i>	€ 8,50
<i>Cream of potato soup with croutons</i>	€ 8,50

Main Dishes

<i>Homemade swabian ravioli in a consommé topped with minced onions and cream sauerkraut</i>	€21,50
<i>Escalope of veal with fresh mushrooms and noodles tossed in lard and bread crumbs</i>	€28,00
<i>Fried sirloin steak with onions in the Murgtal style with homemade ravioli, home made swabian noodles and Riesling sauerkraut</i>	€34,00

Our Black Forest specialities served after 9.00 pm

Main Dishes

<i>Homemade swabian ravioli in a consommé topped with minced onions accompanied by our mixed salad</i>	€ 21,50
<i>Escalope of veal with fresh mushrooms and noodles tossed in lard and bread crumbs</i>	€ 28,00
<i>Fried sirloin steak with onions in the Murgtal style with homemade ravioli, handmade swabian noodles and Riesling sauerkraut</i>	€ 34,00

Cheese

<i>Different kind of european cheese with grapes and nuts</i>	€ 16,50
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Desserts

<i>Swabian Apple Fritter with Vanilla Sauce and creamy Ice Cream</i>	€ 15,00
<i>Black Forest ice-cup</i>	€ 12,00
<i>Variation of chocolat mousse</i>	€ 14,50

Our regional Dorfstuben Classics

<i>Sweet sour tripe with fried potatoes</i>	€ 18,50
<i>Swabian lentil with Frankfurt-type sausages and home-made “Spätzle”</i>	€ 19,00
<i>Homemade swabian ravioli in a consommé topped with minced onions accompanied by mixed salad</i>	€ 21,50
<i>Stuffed breast of veal on diced vegetables braised in a cream sauce with potato and lettuce salad</i>	€ 24,50
<i>Ragoût of deer in cranberry sauce with mushrooms and herb noodles</i>	€ 27,00
<i>Cream Schnitzel from suckling calf “Baden-Style” with fresh champignons and larded noodles</i>	€ 28,00
<i>Fried sirloin steak with onions in the Murgtal style with home-made ravioli, home-made “Spätzle” and Riesling sauerkraut</i>	€ 34,00

All dishes are also available as small portions.

Our Executive Chef's regional Cuisine Recommendations

Starters

<i>Fried goose liver with green apple, black bread and crème fraîche</i>	€ 25,50
<i>Tartare of marinated Buhlbach charr with pickled cauliflower and hazelnuts</i>	€ 19,50
<i>Salad of smoked fillet of trout with celeriac egg yolk and dill cream</i>	€ 19,50
<i>Venison ham from the Bareiss Estate - thinly sliced - with preserved cranberries and croutons</i>	€ 20,00

Soups

<i>Double consommé with pancake strips and chives</i>	€ 7,50
<i>Murgtal festive soup with marrow dumplings Swabian ravioli and pancake strips</i>	€ 8,50
<i>Cream of butternut squash soup with roasted pumpkin seeds</i>	€ 9,00

Fish from our Buhlbach trout farm

<i>Fresh Buhlbach trout from our Buhlbach trout farm prepared to your liking</i>	€ 27,00
<i>Fried fillet of charr in chive sauce with beetroot and homemade noodles</i>	€ 31,00

*Please let us know if you have a special wish
and we shall gladly fulfil it whenever possible.
If you have any questions about additives or allergens,
please contact our service staff.*

Main Dishes

<i>Braised beef roll in pinot noir sauce with Brussels sprouts and creamed mashed potatoes</i>	€ 27,00
<i>Braised shoulder of Äbler lamb with beans with bacon and potato dumplings</i>	€ 27,00
<i>Farmer's duck baked crisp in the oven in apple sauce with red cabbage and basted napkin dumplings</i>	€ 32,00
<i>Cheek and belly of Swabian-Hall pig on sauerkraut and basted potato purée</i>	€ 26,50

Dessert

<i>Swabian apple fritters with vanilla sauce and ice-cream</i>	€ 13,50
<i>Burnt hazelnut cream with compote and pear sorbet</i>	€ 15,00
<i>Curd mousse with preserved plums and coffee ice-cream</i>	€ 15,00

*And just one small request in conclusion: we kindly ask you
to switch off your mobile phone during your sojourn in our restaurants
so that you can enjoy your food and drinks, the harmonic surroundings
and the pleasant company at your table.*

Thanks a lot.