

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>	€16,00
<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 mixed salad plate</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>	<i>€ 21,50</i>
<i>Escalope of veal with fresh mushrooms and noodles tossed in lard and bread crumbs</i>	<i>€ 28,00</i>
<i>Fried sirloin steak with onions in the Murgtal style with homemade ravioli, handmade swabian noodles and mixed salad plate</i>	<i>€ 34,00</i>

Cheese

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

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

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 mixed salad plate</i>	€ 34,00

All dishes are also available as small portions.

Our Executive Chef's regional Cuisine Recommendations

Starters

<i>Marinated prime boiled veal with marinated chanterelles and herbed watercress sauce</i>	€ 18,50
<i>Tartare of marinated Buhlbach charr with marinated radishes and and young leek</i>	€ 19,50
<i>Salad of smoked trout fillet with lettuce hearts horseradish and green asparagus</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, pancake strips and chives</i>	€ 8,50
<i>Cream soup of fresh chanterelles with croutons</i>	€ 11,00

Fish from our trout farm in Buhlbach

<i>Live fresh Buhlbach trout prepared to your liking</i>	€ 27,00
<i>Fillet of brook trout fried on the skin with young spinach leaves, mushrooms 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 olive in pinot noir with summer vegetables and creamed mashed potatoes</i>	€ 27,00
<i>Braised shoulder of Älbler lamb with bean ragout and potato dumplings</i>	€ 27,00
<i>Farmer's duck baked crisp in the oven in apple sauce with celeriac and basted napkin dumplings</i>	€ 32,00
<i>Fresh chanterelles in chive cream with homemade noodles or dumplings on napkins</i>	€ 26,50
<i>and served with:</i>	
<i>Tournedo of pasture-fed beef</i>	€ 17,00
<i>Salmon trout fillet fried on the skin</i>	€ 14,50

Dessert

<i>Swabian apple fritters with vanilla sauce and ice-cream</i>	€ 15,00
<i>White almond brittle mousse with marinated strawberries and strawberry sorbet</i>	€ 15,00
<i>Burnt vanilla cream with pickled sweet cherries from Baden and hazelnut 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.