

Our regional Dorfstuben Classics

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| <i>Sweet sour tripe with fried potatoes</i> | € 16,50 |
| <i>Swabian lentil with Frankfurt-type sausages and home-made "Spätzle"</i> | € 17,00 |
| <i>Homemade swabian ravioli in a consommé topped with minced onions accompanied by mixed salad</i> | € 19,50 |
| <i>Stuffed breast of veal on diced vegetables braised in a cream sauce with potato and lettuce salad</i> | € 22,00 |
| <i>Ragoût of deer in cranberry sauce with mushrooms and herb noodles</i> | € 24,00 |
| <i>Cream Schnitzel from suckling calf "Baden-Style" with fresh champignons and larded noodles</i> | € 25,00 |
| <i>Fried sirloin steak with onions in the Murgtal style with home-made ravioli, riesling sauerkraut and home-made "Spätzle"</i> | € 29,00 |

All dishes are also available as small portions.

Our Executive Chef's regional Cuisine Recommendations

Starters

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| <i>Marinated veal shank slices with lukewarm bread salad and coarse mustard</i> | € 17,50 |
| <i>Tartar of smoked Buhlbach trout file with beetroot and walnuts</i> | € 17,50 |
| <i>House-pickled char filet with butternut squash and pumpkin seed mayonnaise</i> | € 17,50 |
| <i>Venison ham from the Bareiss Estate - thinly sliced - with preserved cranberries and croutons</i> | € 18,00 |

Soups

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| <i>Double consommé with pancake strips</i> | € 6,90 |
| <i>Murgtal festive soup with marrow dumplings Swabian ravioli, pancake strips and chives</i> | € 7,90 |
| <i>Cream of nutmeg pumpkin soup with roasted pumpkin seeds</i> | € 9,00 |

Fish

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| <i>Fresh Buhlbach trout from our Buhlbach trout farm prepared to your liking</i> | € 24,00 |
| <i>Pike perch fillet fried on the skin with creamed sauerkraut bacon croutons and parsley potatoes</i> | € 29,00 |

*Please let us know if you have a special wish
and we shall gladly fulfil it whenever possible.*

Main Dishes

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| <i>Braised beef olive in pinot noir sauce with bacon brussels sprouts and creamed mashed potatoes</i> | € 24,00 |
| <i>Braised shoulder of Äbler lamb in thyme sauce, with turnips and potato dumplings</i> | € 24,00 |
| <i>Ox cheeks braised in red wine with parsnips and potato noodles</i> | € 26,00 |
| <i>Farmer's duck baked crisp in the oven in apple sauce with red cabbage and basted napkin dumplings</i> | € 28,00 |

Dessert

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| <i>Swabian apple fritters with vanilla sauce and ice-cream</i> | € 13,50 |
| <i>Nougat mousse with plum compote and brittle crumble</i> | € 13,00 |
| <i>Strudel of Williams pears with caramel sauce and walnut ice cream</i> | € 13,00 |

*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.