

Our regional Dorfstuben Classics

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| <i>Sweet sour tripe with fried potatoes</i> | € 14,00 |
| <i>Swabian lentil with Frankfurt-type sausages and home-made "Spätzle" ^{2,3}</i> | € 15,00 |
| <i>Homemade swabian ravioli in a consommé topped with minced onions accompanied by mixed salad ^{2,3}</i> | € 16,50 |
| <i>Stuffed Breast of Veal on diced Vegetables braised in a Cream Sauce with Potato and Lettuce Salad ^{2,3}</i> | € 18,50 |
| <i>Ragoût of Deer in cranberry sauce with mushrooms and herb noodles ^{2,3}</i> | € 22,00 |
| <i>Cream Schnitzel from suckling calf "Baden-Style" with fresh champignons and larded noodles</i> | € 23,00 |
| <i>Fried sirloin steak with onions in the Murgtal style with home-made ravioli, home-made "Spätzle" and Riesling sauerkraut ^{2,3}</i> | € 26,00 |

All dishes are also available as small portions.

Our Executive Chef's regional Cuisine Recommendations

Starters

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| <i>Tartare of home-marinated charr from our Buhlbach trout farm with marinated pumpkin and pumpkin seed mayonnaise</i> | € 17,50 |
| <i>Smoked fillet of salmon trout with beetroot, sour cream and mustard seed vinaigrette</i> | € 17,50 |
| <i>Warm slices of marinated braised knuckle of veal with beans, Black Forest ham and apple ^{2,3}</i> | € 17,50 |
| <i>Mild smoked leg of roe deer from the Bareiss hunting grounds with preserved cranberries and croutons ^{2,3}</i> | € 18,00 |

Soups

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| <i>Double consommé with strips of very thin pancakes</i> | € 6,50 |
| <i>Murgtal festive soup with marrow dumplings Swabian ravioli, strips of pancake and chives ^{2,3}</i> | € 7,00 |
| <i>Cream of butternut squash soup with roasted kernels and Baden shoulder of pork ^{2,3}</i> | € 8,00 |

Fish

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| <i>Freshly-caught trout from our own fish breeding in Buhlbach Forellenhof served according to choice</i> | € 22,00 |
| <i>Fillet of pike-perch with creamed sauerkraut bacon, croutons and parsley potatoes ^{2,3}</i> | € 28,00 |

*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 root vegetables and creamed mashed potatoes^{2,3}</i> | € 21,50 |
| <i>Shoulder of lamb grown on Äbler Wacholderheide in thyme sauce with parsley roots pearl onions and potato dumplings</i> | € 22,50 |
| <i>Crisp oven-baked farmer's duck in apple jus red cabbage, chestnuts and lightly fried napkin dumplings^{2,3}</i> | € 25,50 |
| <i>Fillet fried rare to medium and braised cheek of Swabian Hall Pork with dark beer sauce, pointed cabbage and potato noodles^{2,3}</i> | € 23,50 |

Dessert

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| <i>Swabian Apple Fritters with Vanilla Sauce and Ice Cream</i> | € 11,00 |
| <i>Walnut parfait with quinces and Williams pear</i> | € 12,00 |
| <i>Nougat mousse with cinnamon plums and butter crumbles</i> | € 12,00 |

*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.