

Our Executive Chef's regional Cuisine Recommendations

Starters

<i>Tartare of smoked fillet of trout from our Buhlbach trout farm with beetroot and apple sauce</i>	€ 19,50
<i>Marinated veal shank in mustard vinaigrette with beans and pear ragout</i>	€ 19,00
<i>Black Forest goat's cheese marinated in thyme honey with walnut, sweet-and-sour pumpkin and lamb's lettuce</i>	€17,00
<i>Venison ham from the Bareiss Estate - thinly sliced - with preserved cranberries and croutons</i>	€20,00

Soups

<i>Double consommé with pancake strips</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>	€11,50

Fish from our Buhlbach trout farm

<i>Fresh Buhlbach trout from our Buhlbach trout farm prepared to your liking</i>	€27,00
<i>Fillet of charr fried on its own skin in caviar sauce with glazed pointed cabbage and parsley potatoes</i>	€32,00

*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 sauce with Brussels sprouts and homemade noodles</i>	€ 27,00
<i>Braised shoulder of Älbler 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>Fried slices of calf's liver with glazed apple leaf spinach and creamed mashed potatoes</i>	€29,00

Dessert

<i>Swabian apple fritters with vanilla sauce and ice-cream</i>	€ 15,00
<i>Burnt hazelnut cream with compote and sorbet of sour cherry</i>	€15,00
<i>Nougat mousse with preserved plums and caramel 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.

Our regional Dorfstuben Classics

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

All dishes are also available as small portions.

Our Black Forest specialities

Salad of sausages €13,50
with bread and butter

Fillet of trout, cream horse-radish, €14,50
toasted “Dorfstube” bread and butter

Dorfstuben snack with Black Forest ham €16,00
black pudding, liver sausage, lyonnaise sausage
and brawn

Marinated ox breast from grazing „Mitteltal“ cattle €19,00
in radishes vinaigrette
with fried potatoes

Black Forest Ham – in thin slices – with bread €19,50
butter and a glass of Kirschwasser

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 mixed salad plate</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, sauerkraut and home made swabian noodles</i>	€34,00

Desserts

<i>Swabian apple cake with vanilla sauce and creamy ice-cream</i>	<i>€15,00</i>
<i>Variation of chocolat mousse</i>	<i>€14,50</i>
<i>Home-made waffle with morello cherries and creamy ice-cream</i>	<i>€12,50</i>

Ice Cream Specialities

<i>Mixed ice-cream with cream</i>	<i>€10,50</i>
<i>Iced Coffee or Iced Chocolate</i>	<i>€10,50</i>
<i>Ice cream Sundae “Hotel Bareiss” with apple and caramel</i>	<i>€11,50</i>
<i>Black Forest Sundae</i>	<i>€12,00</i>
<i>Exotic Fruitcup</i>	<i>€12,00</i>
<i>Children’s ice-cream Sundae</i>	<i>€5,50</i>

Tarts and Cakes

*Please enquire about our extensive range of cakes and tarts
which are freshly prepared daily in keeping with selected recipes.*

<i>Piece of our Bareiss Gateau</i>	<i>€5,50</i>
<i>Piece of our homemade cakes</i>	<i>€5,80</i>
<i>Various tarts</i>	<i>€5,00</i>
<i>Portion of cream</i>	<i>€1,10</i>

Our Black Forest specialities served after 9.00 pm

„Vesper“: Typical regional dishes

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

Soups

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

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 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