

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 our mixed salad plate</i>	€34,00

Our Black Forest specialities served after 9.00 pm

„Vesper“: Typical regional dishes

<i>Flammenkuchen with sour-cream, bacon and onions</i>	€ 14,00
<i>Salad of sausages with bread and butter</i>	€ 13,50
<i>Filet of trout, cream horse-radish pan-fried bread and butter</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>Gently smoked leg of venison – thinly sliced - from the Bareiss Estate 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 raviolis</i>	€ 8,50
<i>Cream of potato soup with croutons</i>	€ 8,50

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 our 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 primal carrots and herb-and-cress sauce</i>	€ 18,50
<i>Tartare of marinated Buhlbach char with marinated radishes and spring onions</i>	€ 19,50
<i>Salad of sautéed chanterelles with apple vinaigrette and roasted farmer's bread</i>	€ 17,50
<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 chanterelle soup with croûtons and herbal oil</i>	€ 12,00

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 salmon trout with crayfish sauce, young vegetables, morels and homemade noodles</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 summer vegetables and creamed mashed potatoes</i>	€ 27,00
<i>Braised shoulder of Älbler lamb with bean ragout, cress and pearl barley</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 home-made noodles or dumplings on napkins served with:</i>	€ 26,50
<i>Tranche of Buhlbach salmon trout</i>	€ 15,00
<i>Tournedo of beef fillet</i>	€ 17,00

Dessert

<i>Swabian apple fritters with vanilla sauce and ice-cream</i>	€ 15,00
<i>White almond brittle mousse with marinated raspberries and elderflowers</i>	€ 15,00
<i>Warm chocolate brownie with strawberry ragoût 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.