

Main Dishes

<i>Braised beef olive in pinot noir with spring vegetables and creamed mashed potatoes</i>	<i>7,9,10,B,C</i>	€ 27,00
<i>Braised shoulder of Älbler lamb with bean ragout and wild garlic and potato dumplings</i>	<i>1,3,7,9,B,C</i>	€ 27,00
<i>Farmer's duck baked crisp in the oven in apple sauce with celeriac and basted napkin dumplings</i>	<i>1,3,7,9,B,C</i>	€ 32,00
<i>Escalope of leg of red deer calf in creamed cranberry sauce with mushrooms and handmade Swabian noodles</i>	<i>1,3,7,9</i>	€ 31,00

Dessert

<i>Swabian apple fritters with vanilla sauce and ice-cream</i>	<i>1,3,7,8</i>	€ 15,00
<i>White almond brittle mousse with marinated strawberries and strawberry sorbet</i>	<i>1,3,7,8</i>	€ 15,00
<i>Burnt vanilla cream with preserved rhubarb and hazelnut ice-cream</i>	<i>1,3,7,8</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 Executive Chef's regional Cuisine Recommendations

Starters

<i>Marinated prime boiled veal with asparagus and herbed watercress sauce ¹</i>	€ 19,50
<i>Tartare of marinated Buhlbach charr with marinated radishes and spring onions^{1,4,7}</i>	€ 19,50
<i>Roasted rye bread croutons with smoked trout fillet, horseradish and young peas^{1,4,7,E}</i>	€ 19,50
<i>Venison ham from the Bareiss Estate - thinly sliced - with preserved cranberries and croutons ^{1,10,B,C}</i>	€ 20,00

Soups

<i>Double consommé with pancake strips ^{1,3,7,9}</i>	€ 7,50
<i>Murgtal festive soup with marrow dumplings Swabian ravioli, pancake strips and chives ^{1,3,7,9,B,C}</i>	€ 8,50
<i>Cream of wild garlic soup with pork shoulder in the Baden style and croutons^{1,7,9,B,C}</i>	€ 10,00

Fish

<i>Fresh Buhlbach trout from our Buhlbach trout farm prepared to your liking ^{1,4,7}</i>	€ 27,00
<i>Fried fillet and dumplings of salmon trout with crayfish sauce, young vegetables, morels and homemade noodles^{1,3,4,7,9}</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.*

Our regional Dorfstuben Classics

Sweet sour tripe with fried potatoes € 18,50

*Swabian lentil with Frankfurt-type sausages
and home-made "Spätzle"* € 19,00

*Homemade swabian ravioli in a consommé
topped with minced onions accompanied by mixed salad* € 21,50

*Stuffed breast of veal on diced vegetables braised
in a cream sauce with potato and lettuce salad* € 24,50

*Ragoût of deer in cranberry sauce
with mushrooms and herb noodles* € 27,00

*Cream Schnitzel from suckling calf "Baden-Style"
with fresh champignons and larded noodles* € 28,00

*Fried sirloin steak with onions in the Murgtal style
with home-made ravioli, home-made "Spätzle"
and mixed salad plate* € 34,00

All dishes are also available as small portions.