

Warmly Welcome



I'm glad you're our guest today.
The teams around chef Patrick Schmidhuber and service manager Felix Jung
indulge you
with love, care and passion with **natural**, **seasonal** and **regional** products.

Taste is not a matter of taste, more of a lived responsibility.
A **gentle** and **refined** preparation of the dishes implies a commitment to the product and to you, our guest. As a partner to **Bioland** and awarded recently with the **gold status**, the organic share of all food and beverage we use is at least **90 percent**. Conventional products such as shellfish and crustaceans are the exception and are preferably sourced regionally, from wild catch and aquacultures with quality at its best. We also support the SlowFood idea of honest and traditional craftsmanship and prefer suppliers and farmers who share this approach. A list of these can be found on the last page.

Your culinary enjoyment is our claim -therefore we are always on the lookout for **new taste compositions** and let our imagination run free. Rooted in classical cuisine, we reinterpret traditional **Black Forest** recipes.

Following the principle of „planetary health diet“, we have been offering creative, vegan and vegetarian dishes for many years. Because besides your health, the health of our planet is equally important to us.

Careful handling of food, such as „from head to toe“ or our plastic-free breakfast buffet, is one of our many contributions to climate protection, which is anchored like a „greenthread“ in our value chain.

The card with allergen identification is available on request from our service hosts.



Für mehr Bio
in der Profiküche

Eine Initiative
von Bioland e.V.
www.bioland.de

We wish you an enjoyable stay with us
SCHWARZWALD PANORAMA

STARTERS

Omega-3 wild herbs salad
Avocado, tomato, hemp oil
Chia seeds, almonds
Sprouts
(vegan)

twelve fifty

Eyachtal char filet, home pickled
Spring salads, dill-honey-mustard sauce
Trout caviar

thirteen

Gratinated goat cheese
Fig mustard, curcuma-crumble
Carrot-ginger cream
Cranberry

thirteen fifty

Caesar salad
Roasted cock
Bacon croutons
Shaved parmesan

fifteen

LIQUID

Parsley root cream soup
Smoked duck breast, herb oil

eight fifty

Cress soup
Chili oil
Fried chickpeas
(vegan)

nine



*Our hint
for a
cocktail for free!*

VEGETARIAN

Potato gnocchi
Rocket-spinach
Tomato, red onions
Olives, basil pesto

fifteen fifty

Lasagne "Reloaded"
Peppers, zucchini, aubergine
tomato dip, basil, shaved parmesan

seventeen fifty

VEGAN

Millefeuille
Zucchini, sweet potato
Beetroot mousse
Pastinake, kimchie mayonnaise

seventeen fifty

Artichoke, grilled
Bulgur, vegetable brunoise, pomegranate
Rosemary, garlic sauce

eighteen fifty

FISH

Black tiger shrimp
Rosemary, garlic
Mediterranean vegetables
Tomato sauce, basil
Saffron risotto

twenty-nine fifty

Poeled salmon fillet
Coconut milk foam
Orange-mango fruit, basil, mint
Noodle

thirty-two fifty

MEAT

Homemade „Herrgotts Bscheiserle“
Stewed onions, Swabian potato salad

seventeen fifty

Homemade Premium Burger (100 % beef)
BBQ burger sauce
Hot peperonata, gouda
Waldorf salad, sweet potato chia fries

Alternative: 1. Insect Burger (non-organic)

Try the future source of protein!
sustainable & eco-friendly

twenty-two fifty / twenty

Swabian roast beef "NEW GENERATION"

Red wine jus, red onions
Pea cream, leek straw
Potato gratin

twenty-seven fifty

Venison medallions, pistachio
Goji berry sauce, juniper espuma
Sweet potato mousse
Broccoli florets

twenty-nine fifty

Veal stew, cream sauce
Caramelized shallots
Bacon-king oyster mushrooms
Swabian Noodles

twenty-five fifty

OUR SUPPLIERS

Organic Farmer Reiser (organic agriculture, regional)
Feldrennach

Whole Grain Bakery Fasanenbrot (organic, regional)
Stutensee/Blankenloch

Natural Food Rinklin (organic, regional)
Eichstetten am Kaiserstuhl

Natural Food EPOS (organic, regional)
Pliening

Meat Market Biopark (organic agriculture)
Malachin

Jam Producer Faller (organic, regional)
Utzenfeld

Dairy Farm Käse Rebellen (organic, regional)
Steingaden

Natural Farm Schwalbenhof (close to nature agriculture, regional)
Neusatz

Butchers Shop Glasstetter (regional)
Völkersbach

Fish Farm Zordel (regional)
Eyachtal

Fish Market Südfisch (regional)
Muggensturm

Honey Farm Göken (organic)
Thüle



Wir sind Partner