

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.

In addition, we comply with the latest guidelines and decisions of the state
government of Baden-Württemberg - always with the right measure of enjoyment.

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**. Exceptions are game
from domestic hunting and the conventional insect burger. 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

Lukewarm savoy cabbage chestnuts candy
Apple slices, caramelized
Pick lettuce, hazelnut
Herb oil

eleven fifty

Goat cheese, gratinated
Fig mustard, turmeric cookie
Carrot cream, lamb's lettuce

thirteen fifty

Caesar salad
Roasted cock
Lettuce hearts, bacon croutons
parmesan, flaked

fifteen

LIQUID

Clear chicken soup, root vegetable
Turkey noodels, herbs

seven fifty

Hokkaido pumpkin soup
Almond drink, oil
kernels, roasted
(vegan)

eight

VEGETARIAN

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

fifteen fifty

Hokkaido pumpkin, grilled
Potato gratin, broccoli
Red wine butter sauce
Almond leaves, roasted

sixteen fifty

VEGAN

Lasagne "forest mushroom"
Mushrooms, king oyster mushrooms
Oyster mushrooms, Shiitake mushrooms
Soya herbal cream

seventeen fifty

Sweet potatoes, mashed, zucchini rolls
Dried tomatoes, lettuce hearts
Cashew nuts, hemp oil

Eighteen fifty

FISH

Salmon, grilled
Turmeric espuma
Beetroot dip
Spinach, tagliatelle

thirty-two fifty

Black Tiger Shrimp
Rosemary, garlic
Saffron butter sauce
Carrot, celery, leek
Risotto

twenty-nine fifty



*Our hint
for a
cocktail for free!*

MEAT

Homemade „Herrgotts Bscheiserle“
Stewed onions, Swabian potato salad

seventeen fifty

Homemade Premium Burger (100 % beef)
BBQ burger sauce
Hot peperonata, gouda
Waldorf salad, rosemary potato skewer

Alternative: 1. Insect Burger (non-organic)
Try the future source of protein!
sustainable & eco-friendly

twenty-two fifty / twenty

Duck breast, roasted
Cassis sauce
Red cabbage, grapes
Potato parsnip cream

thirty-two fifty

Swabian roast beef "NEW GENERATION"
Red wine jus, red onions
Pea cream, leek straw
Potato gratin

twenty-seven fifty

Game ragout, gin red wine sauce
Mushrooms, king oyster mushrooms, fried
Bacon-brussels sprouts
Swabian noodles

twenty-five fifty

SWEETS

Black Forest in a glass

Sour cherry

Mascarpone

Chocolate-biscuit

Cherry brandy

nine

Lukewarm chocolate tart

Coconut espuma

Passion fruit sorbet

eleven

Crème Brûlée

Berry ragout

Vanilla ice cream

twelve

Selection of cheeses

Fruits

Baguette

fourteen

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

Bio Butchery Juffinger (organic)
Thiersee, Austria

Jam Producer Faller (organic, regional)
Utzenfeld

Dairy Farm Käserebellen (organic, regional)
Steingaden

Deutsche See (organic)
Bremerhaven

Honey Farm Göken (organic)
Thüle



Wir sind Partner