



## STARTERS AND SMALL DISHES

	Euro
CREAMY POTATO SOUP   BLACK FOREST HAM   CROÛTONS	* 8,8
BAVARIAN VEAL SAUSAGE-2 PIECES-   BAVARIAN SWEET MUSTARD   PRETZEL	* 8,8
LAMB'S LETTUCE SALAD   CREAMY DRESSING   PUMPKIN SEED OIL   BACON   PREZEL CROÛTONS	* 11,8
LENTIL STEW   ROOT VEGETABLES   POTATOES   VIENNA SAUSAGES	* 12,8
SAUSAGE AND CHEESE SALAD   MUSTARD DRESSING   RED ONIONS   PICKLES	* 12,8
BLACK FOREST SAUSAGES -2 PIECES-   MUSTARD   SAUERKRAUT   ROASTED ONIONS	* 12,8
CHICKEN STEW   VEGETABLES   FRESH HERBS   NOODLES	* 15,8
BOILED BEEF IN THIN SLICES   HORSERADISH VINAIGRETTE   BEETROOT   LAMB'S LETTUCE SALAD	* 16,8
MAULTASCHEN -SWABIAN RAVIOLIS-   BRAISED ONIONS   BACON   POTATO SALAD	* 16,8
SMOKED FILLET OF TROUT   LENTIL SALAD WITH BALSAMIC VINEGAR   WILD HERBS   HORSERADISH CREAM	* 16,8
TARTAR OF BLACK FOREST BEEF (120G)   EGG YOLK   CAPERS   SHALLOTS   PICKLED GHERKINS	* 18,8
SMOKED SALMON   BAKED POTATO   SOUR CREAM WITH CHIVES   SMALL LAMB'S LETTUCE SALAD	* 18,8

## VEGETARIAN

KÄSESPÄTZLE   GRATINATED WITH MOUNTAIN CHEESE   BRAISED ONIONS   SMALL LEAF SALAD	* 16,8
LAMB'S LETTUCE SALAD   CREAMY VINAIGRETTE   CARAMELIZED CREAM CHEESE   PREZEL CROÛTONS	* 16,8
WHOLE CAULIFLOWER   CRISPY CURLY KALE   BLACK FOREST MISO   CARAMELIZED WALNUTS WITH PEPPER -VEGAN-	* 17,8
HOMEMADE SPINACH DUMPLINGS   GRATED MOUNTAIN CHEESE   BROWN BUTTER   SMALL SALAD	* 18,8

## BLACK FOREST KITCHEN


MEATBALLS (VEAL & PORK)   BRAISED ONIONS   POTATO SALAD -SERVED LUKEWARM-	* 15,8
BLACK FOREST BEEF BURGER   MOUNTAIN CHEESE   ONIONS   PICKLE GHERKINS   BACON   BBQ SAUCE   FRENCH FRIES	* 18,8
CORDON BLEU (PORK)   STUFFED WITH MOUNTAIN CHEESE & HAM   CARROTS IN CREAM   MASHED POTATOES	* 18,8
CRISPY ROAST PORK   DARK BEER SAUCE   BREAD DUMPLING   CABBAGE SALAD	* 20,8
BOILED BEEF   POTATOES AND ROOT VEGETABLES BOILED IN BROTH   HORSERADISH SAUCE	* 22,8
SLOWLY BRAISED BEEF ROULADE   BACON-SAUCE   VEGETABLES IN SEASON   SPÄTZLE	* 22,8
SOUR ROAST OF WILD BOAR   BRUXELLES SPROUTS   BUTTERED SPÄTZLE	22,8
RAGOUT OF VENISON   POINTED CABBAGE IN CREAM   HOMEMADE SPÄTZLE	* 26,8
WIENER SCHNITZEL (VEAL)   LUKEWARM POTATO SALAD   CRANBERRIES	27,8
RUMP STEAK "SCHWARZWÄLDER WEIDERIND" (300 GR)   VEGETABLES   FRENCH FRIES	* 31,8
WHOLE SALMON TROUT -FRIED IN BUTTER-   PARSLEY POTATOES   CUCUMBER SALAD	* 29,8

## FOR TWO

SADDLE OF VENISON "BADEN-BADEN"	
JUNIPER CREAM SAUCE   PEAR WITH CRANBERRIES   POINTED CABBAGE   BUTTERED SPÄTZLE	(PER PERSON) 39,8
OX CHOP - DRY AGED-   CREAMY PEPPERCORN SAUCE   VEGETABLES   LANDSCHUPFNUDELN	(PER PERSON)*39,8

## DESSERTS

OUR ACTUAL CAKES OF THE BAKERY (PIECE)	
PLEASE ASK OUR STAFF	4,8
ICE CREAM AND SHERBET	BIG SCOOP 3,8
HEIßE SCHWARZWALDLIEBE: RED FRUIT JELLY(WARM)   VANILLA ICE CREAM   WHIPPED CREAM	8,8
CRÈME BRÛLÉE - BURNT VANILLA CREAM   WALNUT ICE CREAM	8,8
BLACK FOREST CHOCOLATE CAKE -SERVED LUKEWARM-   RED FRUITS   PISTACHIOS ICE CREAM   WHIPPED CREAM	9,8
KAISERSCHMARRN SERVED WITH WHIPPED CREAM   VANILLA ICE CREAM   RED FRUITS   APPLE PUREE "FOR TWO"	14,8
MOUNTAIN CHEESE - CUT FROM THE CHEESE WHEEL -   FIG MUSTARD   BUTTER   WOODSTOVE BREAD	* 10,8

 Wir sind stolz ein „3-Löwen, Schmeck den Süden-Betrieb“ zu sein, achten die Lebensmittel mit denen wir arbeiten und gehen respektvoll mit Ihnen um. Wir orientieren uns an saisonalen Geschenken der Natur. Wir haben uns verpflichtet, dass die Rohprodukte unserer Gerichte insbesondere Fleisch, Einer, Milch und Milchprodukte, Gemüse, Kartoffeln & Obst überwiegend aus Baden-Württemberg stammen. Für die mit einem \* gekennzeichneten Gerichte verwenden ausschließlich Produkte aus dem Ländle.

