

# aperitifs

<b>Hugo (L)</b>	0,25 l	5,90 €		
<b>Aperol Sprizz (1,L)</b>	0,25 l	5,90 €		
Non alcoholic Hugo	0,25 l	3,90 €		
Homemade raspberry lemonade	0,25 l	3,90 €	0,50 l	4,90 €
<b>Sparkling wine</b> from our own brand - semi-dry (L)	0,10 l	3,90 €	0,75 l	26,90 €
Sparkling wine with elderflower or currant syrup	0,10 l	4,40 €		
Sparkling wine with peach or cassis liqueur (Kir Royal) (L)	0,10 l	4,90 €		
<b>Prosecco Mionetto (L)</b>	0,10 l	3,90 €	0,75 l	26,90 €
Prosecco spritzer (L)	0,25 l	4,90 €		
Prosecco mit with homemade raspberry syrup (L)	0,10 l	4,90 €		
<b>Martini</b> extra dry, bianco oder rosso (5,L)	0,05 l	4,50 €		
Sherry medium or dry (L)	0,05 l	4,50 €		
<b>Campari (1)</b> on ice	0,02 l	4,00 €		
with water or with orange juice	0,20 l	5,40 €	0,20 l	5,90 €

## appetizers, soups and salads

<b>Vitello Tonnato</b> – slices of veal saddle with tuna sauce, capers, arugula and baguette				14,90 €
<b>Duet of smoked fish</b> with Arctic char, Smoked salmon, horseradish cream and potato pancakes				14,90 €
<b>5 king prawns</b> with baked packets of fish on leaf salads in balsamic dressing and herb baguette				17,90 €
Mixed appetizer plate for 2 people – „a little bit of everything above“				19,90 €
<b>Clear chicken soup with swabian ravioli</b>				5,40 €
<b>Clear chicken soup with pancake stripes</b>				4,90 €
<b>Lobster cream soup</b>				7,90 €
Salads (6 different raw vegetable salads, potato salad, leaf salads) small portion - medium portion - large portion	3,90 €	4,90 €	8,90 €	
<b>Farmer's salad</b> with olives, salami, sheep's cheese, tomatoes, onions, tuna, leaf salads in balsamic dressing		6,90 €	10,90 €	
Strips of turkey breast, optionally with colorful salads (8erlei) or on leaf salads in balsamic dressing				13,90 €

# Summer dishes

half a dozen **snails** in herb butter with baguette 9,90 €

**Chanterelles with diced bacon on rocket salad**  
with cherry tomatoes, parmesan and herb baguette 12,90 €

**Gazpacho** – cold vegetable soup  
... vegan 5,40 €  
... or with baked prawns 7,90 €



**Thai curry with vegetables and rice**  
... vegan small 12,90 € large 14,90 €  
... with 5 king prawns 19,90 €

**Veal liver with apple rings, fried onions,**  
fried potatoes and mixed salads small 14,90 € large 16,90 €

**Beef sirloin steak with fresh chanterelles, bacon cubes,**  
potato - herb - pancakes and mixed salads small 24,90 € large 28,90 €



1 scoop of vanilla ice cream  
with marinated strawberries and whipped cream 3,90 €



## Summer menu

Shrimp variation on skewers with "sweet chicken chili sauce"

Gazpacho soup

Filet mignon with chanterelles, bacon cubes and croquettes

1 scoop of vanilla ice cream with marinated strawberries and cream

39,00 € / with wine pairing (2 x 0,1 l) 44,90 €

# From the pan and from the grill

## **Wiener schnitzel** with French fries or spaetzle and mixed salads, optional

- pork loin	small	14,40 €	large	16,90 €
- turkey	small	15,40 €	large	17,90 €
- calf	small	18,40 €	large	21,90 €

## **Cordon Bleu** – filled with ham and cheese, served with french fries and mixed salads, optional

- pork loin			large	19,90 €
- calf			large	25,90 €

## **Schnitzel in a cream sauce** with cranberries, spaetzle and mixed salads, optional

- pork loin	small	15,40 €	large	17,90 €
- turkey	small	16,40 €	large	18,90 €
- calf	small	19,40 €	large	22,90 €

## **Schnitzel in a mushroom cream sauce** with cranberries, spaetzle and mixed salads, optional

- pork loin	small	15,90 €	large	18,40 €
- turkey	small	16,90 €	large	19,40 €
- calf	small	19,90 €	large	23,40 €

## **Spicy schnitzel** with strips of pepper, corn, white and red beans, served with french fries and mixed salads, optional

- pork loin	small	15,90 €	large	18,40 €
- turkey	small	16,90 €	large	19,40 €
- calf	small	19,90 €	large	23,40 €

## **Pork fillet medallions** optional

- in mushroom cream sauce with cranberries, spaetzle and colorful salads	small	19,90 €	large	22,90 €
- or with herb butter and horseradish, vegetables and croquettes	small	18,90 €	large	21,90 €

## **Pork fillet strips, baked**

with egg - chive dip, served with mixed salads	small	11,40 €	large	13,90 €
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## **Grilled fillet strips** with sheep's cheese, raw onion rings, herb butter, horseradish, French fries and mixed salads

- pork fillet	small	17,40 €	large	19,90 €
- beef fillet	small	22,90 €	large	25,90 €

**Grilled roast beef**

with crispy fried onions,

served with spaetzle, french fries or fried potatoes

160-180 g 21,90 € 250-270 g 24,90 €

**Swabian roast beef** with crispy fried onions,

spaetzle, swabian ravioli, dumplings

and sauerkraut

or mixed salads

140-160 g 22,40 € 220-240g 25,90 €

140-160 g 23,90 € 220-240g 26,90 €

**Farmers roast beef**

with panfried onions,

served with homemade spaetzle

160-180 g 21,90 € 250-270 g 24,90 €

**Veal steak**

with cream sauce, croquettes and mixed salads

160-180 g 23,90 € 250-270 g 27,90 €

**Rump steak** with herb butter, horseradish,

vegetables and French fries

160-180 g 23,90 € 250-270 g 27,90 €

**Shepherd's skewer** - beef fillet, pork fillet and saddle of veal,

served burning with herb butter, horseradish,

vegetables, potato croquettes and French fries

27,90 €

**Grilled beef fillet steak**, optional

- with grilled tomato, herb butter and horseradish

ca. 180 g 26,90 € ca. 270 g 32,90 €

- or in pepper cream sauce (with bacon cubes)

ca. 180 g 26,90 € ca. 270 g 32,90 €

served with french fries and mixed salads

**Holzhackertoast** – pork loin

Fried onions, bacon slices (2.4), herb butter and horseradish

13,90 €

**Hunter toast** - pork steak, mushrooms, bacon (2.4), onions

gratinated with sauce hollandaise

13,90 €

**House toast** - pork steak with slices of bacon (2.4) and fried onions

on toasted black bread, gratinated with cheese, fried egg

14,90 €

# Our classics

<b>½ roast chicken according to our special recipe</b>			<b>7,90 €</b>
- with french fries			10,90 €
- with salad			12,80 €
- with french fries and salad			16,80 €

## Deer goulash

with cranberry pear, spaetzle and mixed salads	small	18,90 €	large	21,90 €
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## Swabian ravioli, optional

- in the broth with brown butter and melted onions	small	9,90 €	large	12,90 €
- roasted with scrambled eggs	small	9,90 €	large	12,90 €
- or "Ticino style" with ham (2.4), tomato ragout, gratinated with cheese served with mixed salads	small	11,90 €	large	14,90 €

Lentils, spaetzle, sausages, bacon (2,4,7)	small	10,90 €	large	13,90 €
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## "Potato wedges and spaetzle"

served with boiled beef in the broth				11,90 €
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**Meat loaf** in a spicy sauce with strips of pepper, white and red beans, corn kernels, french fries and mixed salads

small	11,90 €	large	14,90 €
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## Sausage salad with onions and pickles, optional

- classic,	small	8,90 €	large	11,90 €
- swabian - with black sausage	small	8,90 €	large	11,90 €
- Swiss type with cheese	small	8,90 €	large	11,90 €

# sides

French fries - spaetzle - yeast dumplings - fried potatoes – potato croquettes - boiled potatoes				4,00 €
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Potato pancakes – „potato bags“				4,90 €
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Vegetable plate <i>small / medium / large</i>	3,90 €	5,90 €	9,90 €	
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Mixed salads <i>small / medium / large</i>	3,90 €	4,90 €	8,90 €	
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# Vegetarian dishes

<b>Broccoli</b> – gratinated with sheep's cheese (or vegan - without cheese) served with tomato ragout and parsley potatoes				14,90 €
<b>Roasted spaetzle</b> with mushrooms, onions and vegetables, gratinated with hollandaise sauce and cambozola cheese				12,90 €
<b>„Cheese spaetzle“</b> (with Lindenberger cheese) with fried onions and mixed salads	small	9,90 €	large	11,90 €
<b>Fried mushrooms</b> with mixed salads and „sour cream – mayonnaise – eggs – chives dip“	small	9,90 €	large	11,90 €
<b>Spring roll</b> with green salads				9,90 €
<b>Roasted spaetzle with sauerkraut</b> , roasted onions and mixed salads	small	9,90 €	large	11,90 €

# fish

Panfried <b>salmon steak</b> with herb butter, hollandaise sauce, broccoli, grilled tomato and parsley potatoes				21,90 €
<b>Fried redfish fillet</b> with „sour cream – mayonnaise – egg – chive dip“, optionally with				
- Parsley potatoes and mixed salads	kl. Portion	15,90 €	gr. Portion	18,90 €
- or with mixed salads	kl. Portion	15,90 €	gr. Portion	18,90 €

# Desserts and sweet delicacies as a "tryout"

*note the dessert recommendations on the seasonal treats page*

## **Kaiserschmarrn** (scrumbled pancakes)

with almonds, raisins and mashed apples small 8,90 € large 10,90 €

## **Caramalized yeast dumpling**

with vanilla sauce and cinnamon sugar small 3,20 € large 6,40 €

Apple fritters with

vanilla ice cream and whipped cream 1 peace 3,90 € 3 peaces 5,90 € 5 peaces 7,90 €

... or with vanilla sauce 1 peace 2,40 € 3 peaces 4,90 € 5 peaces 5,90 €

Vanilla ice cream with **hot raspberries** and whipped cream small 5,90 € large 7,40 €

**Banana split** - vanilla ice cream, chocolate ice cream,  
banana, chocolate sauce, whipped cream

small 5,90 € large 7,40 €

**Black Forest mug** - vanilla and chocolate ice cream,

chocolate sauce, cherries, cherry liquor and whipped cream small 5,90 € large 7,40 €

**Iced coffee** or **iced chocolate** with whipped cream small 4,90 € large 6,40 €

1 scoop of **lemon sorbet** infused with prosecco and garnished with mint 5,40 €

1 scoop of **vanilla ice cream with egg liqueur** and whipped cream 5,40 €

**Espresso Affogato** - 1 scoop of vanilla ice cream with espresso and whipped cream 5,40 €

Greek **yogurt** with raspberries and small „foams“ 3,40 €

## **Create your own ice cream cup from the following ingredients:**

1 scoop of ice cream (vanilla, chocolate, walnut, yogurt, strawberry, lemon) 1,70 €

Whipped cream 0,70 €

Chocolate icing (crunchy chocolate encloses the individual ice cream balls) 1,00 €

Chocolate sauce 1,00 €

Peta Zeta (chocolate shower head) 1,50 €

Oreo crumbles 1,00 €

Smarties 1,00 €

½ poached pear 1,80 €

1 apple fritter with cinnamon and sugar 1,40 €

Hot raspberries 1,80 €

egg liqueur 3,00 €

Dear guests, if you have any allergies or intolerances, please let our staff know so that we can act with the greatest possible caution.

In principle, we cannot completely rule out cross contamination.

The following additives are identified in our drinks menu.

If you need any assistance, our staff will be happy to help you.

**Additives:**

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|--------------------------|---|
| (1) with dye             | (7) waxed                               |
| (2) with preservative    | (8) with sweeteners                     |
| (3) with antioxidant     | (9) with phosphate                      |
| (4) with flavor enhancer | (10) contains caffeine                  |
| (5) sulfurized           | (11) contains quinine                   |
| (6) blackened            | (12) contains a source of phenylalanine |

**Allergene:**

- |   |   |
|---|---|
| (A) cereals containing gluten           | (H) nuts  |
| (B) crustaceans                         | (I) celery and celery products                  |
| (C) egg and egg products                | (J) mustard and mustard products                |
| (D) fish and fish products              | (K) sesame seeds                                |
| (E) peanuts and peanut products         | (L) sulfur dioxide and sulfides                 |
| (F) soy and soy products                | (M) lupins                                      |
| (G) milk and milk products with lactose | (N) molluscs (snails, mussels, squids, oysters) |

**Statutory VAT is included in all prices**