



SOUPS AND STARTERS

	Euro
Bouillon with noodles and stripes of vegetables	4,60
Creamy soup of chestnuts with truffle oil	4,40
Pickled lamb's lettuce on potato dressing with bacon crumbs, onion rings and croutons	5,80

SALADS

Small salad of the season	4,70
Mixed salads with herb-yoghurt dressing optional:	
and pike-perch roasted in beer batter and remoulade	13,80
and grilled fillet of salmon with pepper	17,80
with rump steak from the Argentinean pasture and herb butter	19,80

FOR OUR YOUNG GUESTS

French fries with ketchup	4,50
Potato pancakes with applesauce	5,80
Escalope of pork "Viennese Style" with french fries	7,50
Pike-perch roasted in beer butter with remoulade and french fries	8,50



MAIN COURSE – FISH

Euro

Fillet of zander roasted on crispy onions (S.) red wine sauce, vegetables of the season, potato noodles	18,50
Fillet of salmon trout with colorful pepper crispy fried, on apple-onions-ragout with orange sauce and tagliatelle	21,50

VEGETARIAN

Wild mushrooms in cream sauce with fried bread dumpling	12,50
Herb omelette with fine vegetables, feta cheese and potato cookies	13,50

MAIN COURSE - MEAT

“Schnitzel Wiener Art” (S.) Escalope of pork “Viennese Style”, french fries and mixed salad	14,00
Escalope of turkey breast with with creamy mushroom-sauce, vegetables of the season, homemade noodles (S.)	14,80
"Hohentwieler Schlemmerschmaus" Medallions of fillet of pork on creamy wild mushrooms (p.) and fried Swabian ravioli with seasonal vegetables and potato cookies	17,80
Stew of deer in burgundy sauce with mushrooms, (S.) cranberry pear, apple red cabbage and homemade Swabian noodles	18,50
Braised venison in juniper sauce with glazed (S.) sour cherries, apple red cabbage and bread dumplings	19,50
Fillet of Barbarie duck in orange honey varnish Port wine glaze on apple-onion ragout and Swabian potato noodles	20,50
Rump steak from South American pasture with green bacon beans and small potato rösti	23,80



VESPER- SNACK-CARD (STARTING 3.00 p.m.)

	Euro
“Toast Hawaii” grilled sandwich with ham, cheese and pineapple	8,50
“Swiss Wurstsalat” salad made of stripes of sausage and cheese, onions, gherkins with oil and vinegar dressing, bread	9,80
Variation of leaf and raw salad with herb-yoghurt dressing optional with	
roasted fillet of turkey	12,80
pike-perch roasted in beer batter	13,80
Wild mushrooms in cream-sauce and roasted bread dumpling	12,50
Escalope of pork “Viennese Style” (S.) with french fries and colorful salad	14,00

ICECREAM AND HOMEMADE DESSERTS

	Euro
Assorted Ice cream / with whipped cream	4,50 / 5,00
Ice cream specialty for children with whipped cream and smarties	3,50
Iced coffee with two scoops of vanilla Ice, whipped cream	4,80
“Wild berries” Ragout of wild berries with vanilla and wild berries ice cream, whipped cream	6,80
“Cup Cappu” Chocolate and Cappuccino ice cream meringue, eggnog and cream	7,30
Flamed parfait of chocolate and grappa on berry coullis and vanilla sauce	7,80
Warm apple strudel on vanilla sauce and walnut ice cream	8,00
Ice Cream: Vanilla, Strawberry, Chocolate, Walnut, Cappuccino, Berries	
I scoop ice cream 1,20 €, whipped cream 0,60 €	