

Starters

Lassi of mozzarella with tomatoes white balsamic vinegar, garden rocket, olives and bread crisps	17,50
Tatar of beef with lime avocado, fried egg	22,00
Summer salad with chanterelles and herbs parmigiana reggiano, cherries, pepper jelly	17,00
Salad of watermelon and tomatoes alpine cheese ^{1,3} , basil	15,00

Soups

Consommé of tomatoes	8,50
Cream soup of cheese³ apple, Potato, lingonberries	8,00
Consommé with pancake strips	7,50

Inbetweeners

Lentils with asian aromatics broccoli, ginger, potatoes	16,00
Homemade mushroom noodles parmigiana reggiano ³ , tomatoes, basil	19,50
Fresh mushrooms with aromatics foam of chervil, roasted pancake sticks, small salad	24,00

Dear guest,
Our kitchen cooks exclusively with fresh products and iodized salt.
All allergens can be contained in our food.
For existing allergies and intolerances please contact our service team.
With pleasure we stand to you in an advisory capacity aside.
¹dye ²nitrite ³preservative

Fish

Black forest trout "blue" or "chef" panfried with almonds, butter potatoes and salad plate	24,00
Pike dumplings in lobster sauce pea pods, linguine	24,00 small 16,00
Roasted black forest trout in lemon-thyme sauce with warm gazpacho and cucumber	26,00 small 22,00

Main dishes

Pork loin "Renette"³ with sauce Smitane, dauphine potatoes and mixed salad	17,50
Veal steak „au four“ gratinated with mushrooms summer salad and croquettes	23,00
Paillard of venison with cremini with cranberry cream, handmade spaetzle* and spring salad	25,00
Beef fillet "dry aged" with highland pepper sauce mushrooms, stewed vegetables and potato crusts	38,00
Maize chicken breast roasted with mozzarella balsamic sauce, tomatoes, pea pods, homemade noodles	23,00

Local food of domestic producers

Cheese Spaetzle* with onions mushrooms, country ham ² and mixed salad	9,50
Entrecôte of free-range beef in Burgundy sauce with roasted onions, summer salad and homemade spaetzle ³	26,00
Roulade of beef in leMBERGER sauce with vegetables and potatoes	19,50

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Desserts

Lime sour cream mousse with honey wild berries and mint	09,50
Coconut parfait in passion fruit with Malibu and exotic fruits	11,00
Iced strawberry soup with yoghurt ice cream honey, almonds, melted dark chocolate	12,00
Hot araguani chocolate cake with orange salad and cassis sorbet	12,00

Snacks

Black forest ham sandwich ² with fried egg	9,50
Murgtaler sausage salad ^{2/3} with mixed salad and country bread	9,50
Delicious cheese salad ^{1/3} with nuts and tomatoes	9,80
Roast bread with salad and remoulade ³	11,50
Hearty farmer snack board with homemade sausage ² , country ham ² , cheese ^{1/3} , butter and country bread	11,50
Black forest ham ² with butter and country bread	11,80
1 pair of vienna sausages with mixed salad, horseradish ³ and bread	6,80
2 Black forest trout filets gently smoked with horseradish cream ³	14,50
Smoked salmon with horseradish cream ³ , butter and toast	16,00
Tarte flambee with bacon ² , onions and sour cream	9,50

... And after 09:00 pm

Consomme with pancake strips	8,50
Veal steak "Jenny Lind" ² with mixed salad	22,00
Pork loin with mushrooms and salad	17,50
Rump steak with green pepper and chanterelle or with herb butter, mixed salad	24,00

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