

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**. The few exceptions
are marked accordingly "**". 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

Burrata, creamy buffalo mozzarella cheese
Rocket salad, pine nuts
Tomato salad, lukewarm
Basil pesto

twelve fifty

Flamed salmon strips, pickled
Lemon grass, lime leaves
Cucumber tagliatelle, passion fruit dressing

thirteen fifty

Summer salad
Raspberry-lime dressing
Elderberry gel, crackerle
Duck breast from the smoker

fifteen

LIQUID

Broth from pasture ox
Root vegetables, pancake strips



seven fifty

Curry cream soup, coconut milk
Black rice
(vegan)

seven

VEGETARIAN

Eggplant, from the oven
Paprika couscous
Eggplant mousse
Parmesan

fifteen fifty

Sweet potato cakes
Ragout of young leek
King oyster mushrooms
Coriander

sixteen fifty

VEGAN

Barley stew with tomatoes
Garlic, Kohlrabi
watercress
Soy cream



seventeen fifty

Marinated chicory, orange, vanilla
Purple mashed potatoes, shaved macadamia nut
Basil sauce, saffron, turmeric, coral

eighteen fifty

FISH

King prawns, grilled
Garlic, rosemary
Paella with vegetables, risotto
Nasturtium espuma

twenty-nine fifty

Salmon fillet
Zucchini, olives, capers, peppers
Dried tomatoes, garden herbs
Canary potatoes

thirty-two 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
Cole Slow salad, sweet potato fries

Alternative: 1. Insect Burger*
Try the future source of protein!
sustainable & eco-friendly

eighteen fifty

Chicken breast, sousvide
Sage, lemon
Herb mushrooms, shiitake, stone mushrooms
Creamy noodels

twenty-five fifty

Swabian roast beef "SCHWAPA"
Red wine jus, red onions
Parsley cream, potato gratin
ham chip



twenty-seven fifty

Black Forest deerback*
Port wine sour cherry sauce
Roasted lettuce, roasted seeds
Potato-celery mash

thirty-four fifty

SWEETS

Black Forest in a glass

Sour cherry

Mascarpone

Chocolate-biscuit

Cherry brandy

nine

Iced chocolate

Passion fruit, banana

Mango gel

eleven

Crème Brûlée

Berry ragout

Raspberry mint sorbet

twelve

Selection of cheeses

Fig mustard

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

Bio Butchery Mei (organic, regional)
Bösiingen, Black Forest

Jam Producer Faller (organic, regional)
Utzenfeld

Dairy Farm Käserebellen (organic, regional)
Steingaden

Deutsche See (organic)
Bremerhaven

Honey Farm Göken (organic)
Thüle



Wir sind Partner



As "Schmeck den Süden"-restaurateurs we are also committed to regionality. Each of these dishes we cook exclusively with products from our region. All these dishes are marked with . Its authorization is controlled annually by an independent institution.