

Warmly Welcome



Nice to have you as 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

Turmeric parsnip
Goat cheese au gratin, forest honey
Strips of lettuce, figs

twelve fifty

Vegan avocado tomato tartar
Primal carrot sweet and sour, sesame oil
Crispy parsley

thirteen fifty

Lamb's lettuce, bread crisps, garlic
Raspberry dressing
Roasted nut kernel mix
Duck breast, pink, from the smoker

fifteen

LIQUID

Broth from pasture ox
Root vegetables, pancake strips



seven fifty

Vegan hokkaido-pumpkin cream soup
Almond milk foam
Pumpkin seed oil

seven

VEGETARIAN

Aubergine, fresh from the oven
Paprika couscous, smoked
Aubergine mousse
Parmesan dip

fifteen fifty

Mushroom ragout, herb cream
Herb mushrooms, champignons, oyster mushrooms
Broccoli, carrot sticks
Pretzel bread dumplings

sixteen fifty

VEGAN

Grilled zucchini slices, garlic
Parsley cream, quinoa, red cabbage
Saffron potatoes

seventeen fifty

Butternut squash steak, rosemary
Ginger chutney, caramelized apple slices
Beet risotto
Fried arugula

eighteen fifty

FISH

Grilled king prawns, rosemary sauce
Brussels sprouts mousse, bacon, onion
Baked sweet potato

twenty-nine fifty

Roasted salmon fillet, potato crust
Parsley espuma, saffron sauce
Beet cubes chips

thirty-two fifty



*Our hint
for your
free cocktail!*

MEAT

Homemade “Herrgotts Bscheiserle“
Stewed onions, Swabian potato salad



seventeen fifty

Homemade Premium Burger (100 % beef)
Pear and chilli ragout, lettuce hearts
Gorgonzola, cranberries
Cole slaw salad, fries, raspberry ketchup

Alternative: Germany’s 1st Insect Burger*

Try the future source of protein!
sustainable & eco-friendly

eighteen fifty

Tenderloin of pork, cream sauce
Fried mushrooms
Mashed potatoes, herbs, leek, carrot

twenty-five fifty

Swabian roast beef “SCHWAPA”

Red wine jus, red onion jam
Parsley cream, potato gratin
Ham chip



twenty-eight fifty

Venison veal steak*, sous vide
Dwarf oranges, port wine jus
Savoy cabbage, bacon, roasted hazelnut
Cranberry potato balls

thirty-two fifty

SWEETS

“Black Forest in a glass”

Sour cherry

Mascarpone

Chocolate-biscuit

Cherry brandy

nine

Walnut Parfait

Caramelised pumpkin seeds

Warm cinnamon plums

twelve fifty

Apple and pear crumble

Cinnamon, marzipan

Vanilla ice cream

eleven

Selection of raw milk cheeses

Fig mustard

Baguette

fourteen

OUR SUPPLIERS

Organic Farmer Reiser (organic agriculture, regional)
Straubenhardt 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 Käsebelln (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.