


VORSPEISEN - STARTERS

 Hausgemachte Spanferkelsülze | Schalotten-Malzessigvinaigrette | Salatbouquet^{A,B,H,I,3,7} **10,00**
Homemade jellied suckling pig | shallot malted vinaigrette | leaf salad

Rindercarpaccio | Zitrone | Parmesan | Rucola^{B,H,I} **18,00**
Beef Carpaccio | lemon | parmesan cheese | arugola

Räucherlachsroulade | Frischkäse | Honig-Dill-Senfsoße | Salatbouquet^{A,B,C,H,I,J,3,7} **18,00**
Smoked salmon roulade | fresh cheese | honey dill mustard sauce | leaf salad

Kürbiscrèmesuppe | Ingwer | Cranberries | Kürbiskernöl^{B,C1,H} **7,00**
Pumpkin soup | ginger | cranberries | pumpkin seed oil

Rinderkraftbrühe | Flädle^{A,B,C1,H} **6,00**
Beef broth | sliced pancakes

Salatvariationen | geröstete Sonnenblumenkerne | Sprossen^{A,B,J,H,I,3,7} **11,00**
Salad variations | roasted sunflower seeds | sprouts

Gerne können Sie sich folgende Upgrades zubuchen
For your salad you can also order the following upgrades


Rinderfiletspitzen^B **8,00**
tenderloin beef tips

Gebratene Kräuterseitlinge^B **4,00**
fried king oyster

gebratenen Scampis^{B,K} **8,00**
roasted scampis


gebratenen Geflügelstreifen | Soja^{B,G} **5,00**
roasted poultry tips | soy sauce


HAUPTGÄNGE - MAIN COURSES

 Schwäbischer Sauerbraten | Spätzle | Blattsalat^{A,B,C1,F,H,I,3,7} **19,00**
Swabian marinated beef | spaetzle | salad

Schwarzwälder Bachforelle | Petersilienbutter | Salzkartoffeln | Blattsalat^{A,B,C1,F,H,I,J,3,7} **24,00**
Black forest brown trout | persil butter | boiled potatoes | leaf salad

Pochiertes Kabeljaufilet | Meerrettich-Kartoffelkruste | Champagner-Senfrahm | Rote Bete Carpaccio | Wirsinggemüse^{A,B,C1,H,I,J} **26,00**
Poached cable tray | horseradish potato crust | Champagne mustard cream | beetroot carpaccio | Savoy cabbage vegetables

 Medaillons vom Schwäbisch Hällischen Landschwein | Pilzrahm | Bubenspitze | Blattsalat^{A,B,C1,F,H,I,3,7} **24,00**
Medallions of the Swabian Hällic pig | mushroom sauce | potato noodles | leaf salad

 Schwäbischer Zwiebelrostbraten | Trollingerjus | Maultasche | Filderkraut | Spätzle^{A,B,C1,J,H,I,3,7} **26,00**
Swabian sirloin steak with fried onions | red wine sauce | swabian ravioli | sauerkraut | spaetzle



Hausgemachte Maultaschen | Brühe | geschmälzte Zwiebeln |
Kartoffel- und Blattsalat ^{A,B,C1,J,H,I,3,7} **14,00**

Homemade swabian ravioli | broth | fried onions | potato and leaf salad

Barbarieentenbrust | Cranberryrahm | Apfelblaukraut | Maronen |
Semmelknöde| ^{A,B,C1,H} **32,00**

Barbarie duck breast | cranberry jus | apple red cabbage | maroons | dumplings

Geschnetzeltes vom Hasenrücken | Brombeersauce |
Trompetenpilze | Kartoffel-Ricottaknödel | Blattsalat ^{A,B,C1,F,H,I,3,7} **34,00**

Sliced from the hare's back | blackberry sauce | trumpet mushrooms | potato ricotta dumplings | leaf salad

BBQ

Rinderfiletsteak ^B
tenderloin beef

Regular Cut 180g **36,00**
Large Cut 250 g **43,00**

Lachssteak ^{B,J}
Salmon steak

Regular Cut 180g **26,00**
Large Cut 250 g **34,00**

Rib Eye Steak ^B
rib eye steak

Regular Cut 180g **33,00**
Large Cut 250 g **36,00**

Putensteak ^B
turkey steak

Regular Cut 180g **20,00**
Large Cut 250 g **27,00**

Zu allen Steaks können Sie sich 3 Upgrades wählen!

To all steaks you can choose 3 upgrades!

Pfeffersauce ^{B,C}
Pepper Sauce

Sauce Bernaise ^{A,B}
Sauce bernaise

Café de Paris Butter
Cafe de paris butter

Kräuterseitlinge ^B
Fried king oyster

Grillgemüse ^{B,H}
Grilled vegetables

Ofenkartoffel | Sour Cream ^B
Baked Potato | Sour Cream

Nadelböhnchen ^B
Green beans

Beilagensalat ^{A,B,F,H,I,3,7}
Side salad

Pommes Frites
French fries

Unser Pullman Premium Cut für 2-3 Personen Château Briand am Tisch für Sie tranchiert

*Our Pullman Premium Cut for 2-3 persons
Châteaubriand carved at the table*

500g Rinderfilet | Sauce Bernaise | Pfeffersauce | Saisonales Marktgemüse |
Kräuterseitlinge | Grilltomate | Pommes Frites ^{A,B,C1,H} **90,00**

500 g of beef fillet | sauce bernaise | pepper sauce | seasonal market vegetables |
king oyster | grilled tomato | french fries

DESSERTS - DESSERT

Rumtopf | Vanilleeis^{A,B,E,3,7} **9,00**
Rum pot | vanilla ice cream

Tiramisu | frische Früchte^{A,B,C,E,13} **8,00**
Tiramisu | fresh fruit

Crème brûlée^{A,B} **8,00**
burnt vanilla cream

Hausgemachter Ofenschlupfer | Walnusseis | Vanillesauce^{A,B,C,E} **9,00**
Homemade swabian bread pudding | vanilla sauce | walnut ice cream

Frisch gebackene Waffeln | heiße Kirschen | Vanilleeis^{A,B,C,E} **7,50**
Freshly baked wafers | hot cherries | vanilla ice cream

Rohmilchkäse | Trauben | Nüsse | Kirschchutney |
Baguette^{B,C,I,E} **12,00**
Raw-milk cheese | grapes | nuts | cherry chutney | baguette

EIS - ICECREAM

Eiskaffee | Vanilleeis | Sahne^{A,B,C,E,13} **4,50**
Iced Coffee | vanilla ice cream | whipped cream

Eisschokolade | Kakao | Vanilleeis | Sahne^{A,B,C,E} **4,50**
Iced Chocolate | vanilla ice cream | whipped cream

Eisbecher mit frischen Früchten | Vanilleeis | Schokoladeneis | Erdbeereis^{A,B,C,E} **7,50**
Icecup with fresh fruit | vanilla | chocolate | strawberry ice cream

Kugel Eis^{A,B,C,E,3,7} **2,00**
Ice per scoop

Vanilla Cream | Chocolate Chips | Maple Walnuts | Espresso Krokant | Strawberry Cream | Amarena Cream
Sorbet Cassis | Sorbet Lemon | Pistache Cream | Chocolate Coco