

Asparagus Season...

Starters and Snacks

Creamy Asparagus Soup with garnish	11,90 <i>9,90 klein</i>
Vegetarian Asparagus Quiche Homemade quiche with chive cream and salad bouquet	15,90
Asparagus Terrine Handmade from white and green asparagus with Black Forest ham and asparagus salad with lime dressing	16,90

Main Course

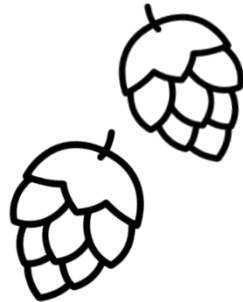
Large portion of Baden Asparagus (approx. 320g) with homemade Hollandaise sauce and new potatoes	28,90
Small portion of Baden Asparagus (approx. 180g) with homemade Hollandaise sauce and new potatoes	20,90
With a portion of boiled & Black Forest ham	7,90
With a pan-fried salmon fillet	10,90
With a Wiener Schnitzel from veal back	11,90
With a pan-fried rump steak	17,90
Herb Pancake with Asparagus Herb pancake filled with white and green asparagus with fine asparagus velouté and Hollandaise sauce	23,90

Dessert

Strawberry Muffin warm with vanilla ice cream	11,90
Mascarpone Foam in a Glass with marinated strawberries	10,90

Starters and small dishes

Double beef broth	10,90
Intense beef soupe with dumpling	<i>8,90 small</i>
Black Forest Ham and sausages snack board	16,50
Black Forest ham, bacon and sausages with fresh bread, pickled vegetables and mustard	<i>14,50 small</i>
Alsace sausage salad with bread with onions, cheese and pickels	17,50 <i>15,50 small</i>
Alsace sausage salad with french fries with onions, cheese and pickels	18,90 <i>16,90 small</i>
Beef Carpaccio with herb pesto, pine nuts and parmesan cheese	18,90



Salads

Big mixed salad	14,90
Green salad with yogurt dressing, raw vegetable salad and crouton	<i>8,50 small</i>
Dumpling salad	22,50
Vegetable salad, with green salad, yogurt dressing and fried dumplings with melted onions	
Oven chicken salad	22,90
Crisp fried ``corn`` chicken with green salad, yogurt dressing and raw vegetable salad	

Vegetarian and Vegan

Vegan rolled roast	22,50
filled with mushrooms and potato , tomato dip and bid salad garnish with balsamico vinaigrette	
Vegetarian dumplings	22,50
with melted onions and cucumber-potato salad	
Cheese „Spätzle“	22,50
Home made traditional noodles with cheese, melted onions and side salad	
Vegan goulash with seitan	25,50
with peppers and potato dumpling	
Vegan Schnitzel made of kidney beans	25,50
with fruity tomato spice and cucumber-potato salad	

Hearty for body and soul

``Badisch`` Pork Shoulder Pork shoulder with gravy, Sauerkraut, mashed potatoes and mustard	22,90
Veal Meatballs Delicious veal meatballs with creamy mushrooms, mashed potatoes and melted onions	23,90
Corn chicken breast fried with home made herb butter, french fries and vegetables	25,50
Beef Roulade from Fritz Butcher with red cabbage and mashed potatoes	25,90
Pork nuckel Crispy pork nuckel from the oven with beer sauce, potato dumplings and Sauerkraut	26,90
Vienna Schnitzel Two breaded veal schnitzel with cucumber potato salad	31,90
Roast beef 250g medium fried roast beef with handmade spaetzle and seasonal vegetables	35,90

Fish

Salad with smoked salmon on potato hash bowns with honey-mustard sauce, chives creame and green salad	22,50
Pike-perch filet fried on the skin with Noilly-Prat sauce, mashed potatoes and saisonal vegetables	27,90

Tartes

Black Forest bacon and onions	14,50
Smoked salmon and leek strips	14,50
Goat cheese, pear, red onions, and walnuts	14,50

Kids menu

Hash browns with apple sauce	7,90
French fries with mayonnaise and Ketchup	7,90
Home made noodels with gravy	7,90
Kids -Schnitzel with fries	12,90

Sweet End

Homemade Apple Strudel filled with fine apple cubes, raisins, and nuts served with vanilla ice cream and whipped cream	10,90
Apple tarte flambée with cinammon	10,90
Apricot dumplings Warm apricot dumplings with vanilla sauce	12,90
Homemade chocolate mousse with vanilla ice cream and fresh berries	13,50



All prices in euros, including the statutory value-added tax.