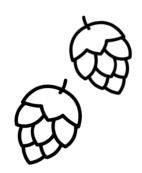
Starters and small dishes

Small mixed salad Green salad with yogurt dressing, raw vegetable salad and crouton	8,90
Double beef broth Intense beef soupe with dumpling	10,90 <i>8,90 small</i>
Black Forest Ham and sausages snack board Black Forest ham, bacon and sausages with fresh bread, pickeled vegetables and mustard	16,90 <i>14,90 small</i>
Alsace sausage salad with bread with onions, cheese and pickels	17,90 <i>15,90 small</i>
Alsace sausage salad with french fries with onions, cheese and pickels	19,90 <i>17,90 small</i>
Beef Carpaccio with herb pesto, pine nuts and parmesan cheese	19,90



We are a training establishment and educate restaurant specialists as well as chefs. We consider this very important to preserve German culinary culture. Please be understanding if a service staff member appears uncertain at times.

Salads as Maindish

Big mixed salad Green salad with yogurt dressing, raw vegetable salad and crouton	16,90
Dumpling salad Vegetable salat, with green salad, yogurt dressing and fried dumplings with melted onions	23,90
Oven chicken salad Crisp fried ``corn`` chicken with green salad, yogurt dressing and raw vegetable salad	24,90

Vegetarian and Vegan

Cheese "Spätzle" Home made traditional noodles with cheese, melted onions and side salad	23,50
Vegan rolled roast CARNE filled with mushrooms and potato , tomato dip and bid salad garnish with balsamico vinaigrette	24,90
Vegetarian dumplings with melted onions and cucumber-potato salad	24,90
Vegan Schnitzel made Two breaded schnitzel with cucumber potato salad	25,90
Vegan goulash with seitan SIN CARNE with peppers and potato dumpling	26,90

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	24,90
Beef Roulade from Fritz Butcher with red cabbage and mashed potatoes	26,90
Corn chicken breast fried with home made herb butter, french fries and vegetables	27,90
Pork knuckel Crispy pork nuckel from the oven with beer sauce, potato dumplings and Sauerkraut	27,90
Braised Ox Cheeks Slow-braised until tender in beef jus, served with red cabbage and mini dumplings	28,90
Vienna Schnitzel Two breaded veal schnitzel with cucumber potato salad	32,90
Roast beef 250g medium fried roast beef with handmade spaetzle and seasonal vegetables	37,90
Perfect Pairing	
Portion of seasonal vegetables Served in a small pan, based on the daily selection	6,90



Salad with smoked salmon	25,90
on potato hash bowns with honey-mustard sauce, chives creame and green salad	
Pike-perch filet	29,90
fried on the skin with Noilly-Prat sauce, mashed potatoes and saisonal vegetables	
mashed potatoes and salsonat regetables	



We are unable to serve Tarte Flambée after 17.30 on fridays and saturdays

Black Forest bacon and onions	15,90
Smoked salmon and leek strips	15,90
Goat cheese, pear, red onions, and walnuts	15,90

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	11,90
Apple tarte flambée with cinammon	12,90
Apricot dumplings Warm apricot dumplings with vanilla sauce	13,90
Homemade chocolate mousse with vanilla ice cream and fresh berries	14,50
Cheese Selection with various hard & soft cheeses, fig mustard & fruit garnish	12,90

