



STARTERS & SOUPS

ALL SOUPS ARE SERVED WITH A SELECTION OF REGIONAL BREAD

TOMATO SOUP

FRESH BASIL / LEMON OIL



7,50

LARGE POTATO SOUP

9,80

CRÈME FRAÎCHE/ VIENNA SAUSAGE / SPRING ONIONS / CROUTONS

WITHOUT VIENNA SAUSAGE



8,50

GRANDMA'S PICKLED SALMON & RED ONIONS

2 POTATO FRITTERS / HERBED QUARK / SALAD GARNISH



17,90

3 BRUSCHETTAS WITH FRESH GOAT CHEESE & OLIVES

SPICED TOMATOES / BASIL / ROCKET / PARMESAN SHAVINGS



15,00

VITELLO "LIMONE"

17,90

THINLY SLICED VEAL EYE OF ROUND / LIME CREMA / PARMESAN CHEESE

MEDITERRANEAN VEGETABLES / SPICED TOMATOES / ROCKET

VEGAN



VEGETARIAN



GLUTEN-FREE



ALL PRICES IN € INCL. VAT AND SERVICE

MAIN COURSES ~ MEAT



GRANDMA'S VEAL BRATWURST



19,00

GLAZED ONIONS / VEAL JUS / FRIED POTATOES

SLICED BEEF LIVER - SOUR OR ROASTED -



20,50

FRIED POTATOES / SIDE SALAD

TWO BREADED PORK CUTLETS – “SCHNITZEL”

23,00

FRIED POTATOES / LEMON WEDGE / VEAL JUS / SIDE SALAD

GRANDMA'S WARM TRILOGY

25,00

PORK CUTLET / VEAL MEATBALL & CREAM SAUCE

CHEESE SPÄTZLE / GLAZED ONIONS

GRANDMA ELLA'S VEAL MEATBALLS

26,00

CREAM SAUCE / SPRING VEGETABLES / SPÄTZLE (SWABIAN PASTA)

BREADED VEAL CUTLET – “WIENER SCHNITZEL”

29,00

SPÄTZLE (SWABIAN PASTA) / CREAM SAUCE / LINGONBERRIES / SIDE SALAD

BEEF SIRLOIN STEAK WITH SIDE SALAD

200G 33,00

OPTIONAL SAUCES:

HERB BUTTER OR VEAL JUS

OPTIONAL SIDE DISHES:

FRIED POTATOES OR SPÄTZLE OR ROSEMARY POTATOES OR

MEDITERRANEAN VEGETABLES



VEGAN



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MAIN COURSES ~ FISH



LIGHTLY CURED PAN-SEARED SALMON

29,00

HERB BUTTER / CREAMY SPINACH / PARMESAN RISOTTO

MAIN COURSES ~ VEGETARIAN & VEGAN

CHEESE SPÄTZLE WITH SIDE SALAD

 19,90

MATURED CHEESE / SOUR CREAM / GLAZED ONIONS / CHIVES

WITH FRIED BACON STRIPS

+3,00

WILD MUSHROOM RISOTTO WITH SIDE SALAD

  20,50

OYSTER MUSHROOMS / CHAMPIGNONS / SHIITAKE

CHIVES / SEMI-SPARKLING WINE / WHIPPED CREAM / PARMESAN CHEESE

PAN-FRIED BREAD DUMPLINGS WITH SIDE SALAD

 20,50

WILD MUSHROOMS / WHIPPED CREAM / SEMI-SPARKLING WINE

PARMESAN CHEESE / SPRING ONIONS / KING OYSTER MUSHROOMS

“MAULTASCHEN” (SWABIAN PASTA SQUARES)

FILLED WITH MUSHROOMS

 25,00

CREAMY SPINACH / CHANTERELLE SAUCE / OYSTER MUSHROOMS

SHIITAKE / KING OYSTER MUSHROOMS

POTATO RÖSTI STUFFED WITH RATATOUILLE

  23,00

MEDITERRANEAN VEGETABLES / BASIL / TOMATO SAUCE

VEGAN TRILOGY

 25,00

VEGAN MEATBALL & CREAM SAUCE / VEGAN SCHNITZEL & LEMON WEDGE

MEDITERRANEAN VEGETABLES / FRIED POTATOES

VEGAN BRATWURST

 19,00

GLAZED ONIONS / VEGAN JUS / BADEN-STYLE POTATO SALAD

VEGAN



VEGETARIAN

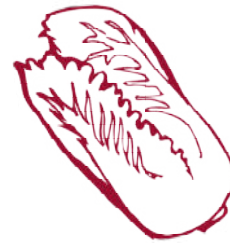


GLUTEN-FREE



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SALADS



ALL SALADS ARE SERVED WITH A SELECTION OF REGIONAL BREAD

SALAD MEDLEY

RAW & LEAFY SALADS / CRESS DRESSING  OR BALSAMIC DRESSING 

ROASTED BUCKWHEAT / SUNFLOWER SEEDS

SMALL 9,90

LARGE 13,90

CAESAR SALAD WITH PARMESAN DRESSING 13,90

ROSEMARY CROUTONS / CHIVES / SPICED TOMATOES / PARMESAN SHAVINGS

SIDE SALAD 5,00

LEAFY SALAD / SHREDDED VEGETABLES / CRESS DRESSING

ROASTED BUCKWHEAT / SUNFLOWER SEEDS

~ ONLY IN COMBINATION WITH A MAIN COURSE, A SNACK, A TARTE FLAMBÉE
OR THE LARGE POTATO SOUP ~

SALAD TOPPINGS

CHICKEN BREAST SLICES GLAZED WITH JUS  8,50

BREADED PORK CUTLET ~ "SCHNITZEL" 8,50

2 CARAMELISED GOAT CHEESE MEDALLIONS
WITH APRICOT CHUTNEY  8,50

PAN-SEARED SALMON FILLET 120G WITH LEMON WEDGE  11,00

BREADED VEAL CUTLET WITH LEMON WEDGE 12,00

VEGAN MEATBALL WITH VEGAN CREAM SAUCE  8,50

VEGAN SCHNITZEL WITH LEMON WEDGE  8,50

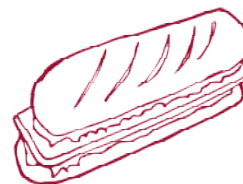
VEGAN 

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SNACKS



“BIBELESKÄS” HERBED CREAMY QUARK DIP   16,00
WITH FRIED POTATOES & GARNISH

BADEN-STYLE SAUSAGE SALAD WITH TIN LOAF BREAD 14,00

BADEN-STYLE SAUSAGE SALAD WITH FRIED POTATOES  16,00

ALSATIAN SAUSAGE SALAD WITH TIN LOAF BREAD 15,00

ALSATIAN SAUSAGE SALAD WITH FRIED POTATOES  17,00

BADEN TRILOGY  18,00

BADEN-STYLE SAUSAGE SALAD / BIBELESKÄS / FRIED POTATOES / GARNISH

TARTE FLAMBÉE

BLACK FOREST 14,50

CRÈME FRAÎCHE / BACON / RED ONIONS / CHEESE

MEDITERRANEAN  14,50

CRÈME FRAÎCHE / BASIL PESTO / ROSEMARY / TOMATO / FRESH GOAT CHEESE

CHANTERELLE  16,00

CRÈME FRAÎCHE / RED ONIONS / RADISH / CRESS

VEGAN  14,00

CASHEW CREAM / CARROT / LEEK / CELERY / ZUCCHINI

SWEET  14,00

QUARK / CRÈME FRAÎCHE / APPLE / CINNAMON

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DESSERT



TYROLEAN APPLE STRUDEL

WHIPPED CREAM / VANILLA ICE CREAM / ALMOND WAFFLE COOKIE

 11,50

VEGAN "RAW CAKE"

FRUIT COULIS / RASPBERRY SORBET

 11,00

COCOA-LIME PANNA COTTA IN A GLASS

MANGO & PASSION FRUIT COMPOTE / MINT

 6,00

AFFOGATO

ESPRESSO WITH A SCOOP OF VANILLA ICE CREAM & ALMOND WAFFLE COOKIE

5,90

LARGE ICED COFFEE OR CHOCOLATE

TWO SCOOPS OF VANILLA ICE CREAM / COFFEE OR CHOCOLATE MILK

WHIPPED CREAM / ALMOND WAFFLE COOKIE

7,90

ICE CREAM & SORBET



ICE CREAM PER SCOOP

CHOCOLATE / VANILLA / WALNUT



SALTY CARAMEL / YOGHURT-RASPBERRY



2,60

SORBET PER SCOOP

LEMON / MANGO



RASPBERRY / STRAWBERRY / SOUR CHERRY



2,60

WHIPPED CREAM

1,50

VEGAN



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