

# CHANTERELLE SEASON

*Summer tastes like forest & indulgence.*

---

- Chanterelle Magic** (Pfifferlingszauber) € 8.50  
*Creamy mushroom cream soup with fresh chanterelles*  
– velvety, aromatic, and full of forest flavors.
- Summer Meadow** (Sommerwiese) € 18.00  
*Fresh mixed leaves with colorful raw vegetables,*  
*topped with pan-fried chanterelles and our homemade dressing*  
– light, summery, and full of aroma.
- Creamy Chanterelle Delight** (Rahmgenuss) € 19.50  
*Fresh chanterelles in a creamy sauce,*  
*served with homemade bread dumplings*  
– hearty, creamy, and a true summer classic.
- Fillet Forest Style** (Filet auf Waldart) € 28.00  
*Tender pork fillet with creamy chanterelles in a cream sauce,*  
*served with homemade spätzle*  
– Swabian, hearty, and full of forest aromas.
- Grill Delight with Chanterelles** (Grillgenuss mit Pfifferlingen) € 36.50  
*Juicy rump steak with freshly sautéed chanterelles,*  
*served with crispy French fries*  
– bold, aromatic, and full of indulgence.
- Pan-Fried Chanterelle Delight** (Pfannenzauber) € 19.50  
*Crispy fried potatoes with fresh chanterelles,*  
*cherry tomatoes, and shaved Grana Padano*  
– hearty, Mediterranean, and wonderfully balanced.
- Lake & Summer** (See & Sommer) € 28.00  
*Pan-fried pike perch fillet with fresh chanterelles,*  
*served with boiled potatoes*  
– light, aromatic, and finely balanced.

# MENU

*Tradition meets modern spirit – cooked with heart for three generations.*

---

## SOUPS & SALADS

*Fresh, homemade – the perfect start.*

|                                                                                                     |                 |
|-----------------------------------------------------------------------------------------------------|-----------------|
| <b>Waldhorn-Style Beef Broth</b> ( <i>Kraftbrühe nach Waldhorn-Art</i> )                            | Regular / large |
| Golden beef broth with meat dumplings & delicate herb pancakes<br>– clear, classic, and comforting. | € 6.00 / € 9.00 |

|                                                                                                         |                  |
|---------------------------------------------------------------------------------------------------------|------------------|
| <b>Tomato Delight</b> ( <i>Tomatenglück</i> )                                                           | € 7.00 / € 10.50 |
| Rich tomato cream soup with crispy croutons and basil oil<br>– sunny, aromatic, and perfectly balanced. |                  |

|                                                                                                                        |                  |
|------------------------------------------------------------------------------------------------------------------------|------------------|
| <b>Waldhorn Leaf Bowl</b> ( <i>Blattschale Waldhorn</i> )                                                              | € 7.50 / € 11.00 |
| Fresh mixed leaves with colorful raw vegetables,<br>served with our homemade dressing<br>– crisp, vibrant, harmonious. |                  |

|                                                                                                                                                            |                   |
|------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------|
| <b>Turkey Delight Salad</b> ( <i>Geflügelglück im Blätternest</i> )                                                                                        | € 13.00 / € 18.00 |
| Juicy turkey breast strips on fresh mixed leaves<br>with raw vegetable strips, served with a delicate lime dip<br>– light, fresh, and full of summer ease. |                   |

|                                                                                                               |                   |
|---------------------------------------------------------------------------------------------------------------|-------------------|
| <b>Goat's Kiss in Green</b> ( <i>Ziegenkuss im Grünen</i> )                                                   | € 11.50 / € 15.50 |
| Baked goat cheese medallions on a salad bouquet<br>with fruity apple–pear chutney<br>– warm, fresh, balanced. |                   |

|                                                                                                                                            |                   |
|--------------------------------------------------------------------------------------------------------------------------------------------|-------------------|
| <b>Sea &amp; Leaves</b> ( <i>Meer &amp; Blätter</i> )                                                                                      | € 14.00 / € 19.50 |
| Grilled shrimp skewer on mixed leaves<br>with colorful raw vegetables, served with a delicate lime dip<br>– light, maritime, and aromatic. |                   |

<sup>1</sup> Shrimp/prawns with added water

Allergien oder Unverträglichkeiten? Wir beraten Sie gerne und geben Ihnen unsere Allergikerkarte!

---

## ***VEGETARIAN, BUT NEVER BORING***

*Hearty, regional & with a creative twist.*

### ***Swabian Cheese Spätzle*** (*Käse küssst Spätzle*)

€ 16.50

*Swabian cheese spätzle with Emmental and mountain cheese,  
finished with golden fried onions  
– creamy, hearty, and traditional.*

### ***Spaghetti al Verde*** (*Spaghetti al Verde*)

€ 14.50

*Spaghetti tossed in aromatic basil-garlic oil, refined  
with shaved Grana Padano flakes  
– fragrant, Mediterranean, and wonderfully light.*

### ***Gnocchi in the Summer Garden*** (*Gnocchi im Sommergarten*)

€ 17.50

*Three kinds of gnocchi on colorful ratatouille vegetables,  
topped with finely shaved Grana Padano flakes and finished with aromatic basil oil  
– light, Mediterranean, and full of summer freshness.*

---

## ***FROM THE NET & HOOK***

*Gently prepared – light & aromatic.*

### ***Pike Perch on Shore Leave*** (*Zander auf Landgang*) € 25.00

*Pan-fried pike perch on Mediterranean ratatouille vegetables,  
served with boiled potatoes  
– light, aromatic, and sunny.*

### ***Fillets in Hop Coat*** (*Filets im Hopfenmantel*) € 19.50

*Crispy beer-battered pike perch fillet strips on mixed leaves  
with raw vegetable strips, served with a delicate lime dip  
– light and tasty.*

### ***Fisherman's Choice*** (*Fischers Liebling*) € 32.00

*A selection of two fish fillets, one king prawn<sup>1</sup> and a homemade fish dumpling,  
lovingly prepared, served on fresh leaf spinach with boiled potatoes  
– maritime, varied, and full of flavor.*

### ***Sea Friends on Tomato Holiday*** (*Meeresfreunde auf Tomatenurlaub*) € 21.50

*Spaghetti with shrimp<sup>1</sup> and salmon strips in a fruity tomato cream sauce  
– creamy and savory.*

<sup>1</sup> *Shrimp/prawns with added water*

---

## FROM POT & PAN

*Classics reimagined – full of character & homey charm.*

**Swabian Farmer's Schnitzel** (Schwäbischer Gaumenkracher) € 19.50

*Our farmer's schnitzel – crispy breaded, topped with fried bacon and melted cheese, served with golden fries – hearty and irresistible.*

**Grandma's Onion Beef** (Omas Zwiebelfleisch) € 23.00

*Pan-fried slices of boiled beef in a delicate onion sauce, served with crispy fried potatoes – a taste of home.*

**Cheeks in Burgundy** (Bäckle in Burgunder) € 23.50

*Tender braised pork cheeks in Pinot Noir jus, served with homemade spätzle – aromatic and silky.*

**Rustic Elegance** (Urig & Edel) € 31.50

*Swabian roast beef with golden caramelized onions and homemade spätzle – a true classic.*

**Grilled Summer Steak** (Sommerfeuer vom Grill) € 33.00

*Juicy rump steak on colorful pan-fried vegetables, finished with aromatic herb butter and crispy yeast croquettes – bold, juicy, and full of flavor.*

**Poultry in Golden Crust** (Geflügel in Goldkruste) € 24.00

*Turkey steaks in a crispy cheese-egg coating, served on spaghetti with a fruity tomato sauce – Mediterranean, summery, and wonderfully light.*

**Golden Piece of Country Pork** (Goldstück vom Landschwein) € 23.50

*Homemade cordon bleu, filled & crispy, served with market vegetables and fries – hearty, crispy, and irresistible.*

**Grilled Pork Loin** (Grillrücken – süß verliebt) € 22.00

*Grilled pork loin steak in a mild sweet paprika sauce, served with crispy fried potatoes – tender, flavorful, and utterly delicious.*

---

## **SWEET FINALE**

*Classic, with a touch of finesse.*

**Mango & Hazelnut Parfait** (Mango-Nuss-Verführung) € 9.00

*Creamy mango & hazelnut nougat parfait, lovingly garnished  
– fruity, delicate, and a sweet greeting from the dessert kitchen.*

**Strawberry Mascarpone Delight** (Dolce im Glas) € 8.00

*Delicate mascarpone cream layered with fruity strawberry ragout  
and crispy biscuit crunch – creamy, fruity, and delightfully light.*

**Chocolate Indulgence** (Schokosinn) € 8.00

*Warm chocolate cake with molten core,  
served on a delicate fruit coulis with whipped cream  
– sensual and irresistible.*

**Vanilla Ice Cream with Hot Raspberries** (Heiße Liebe) € 8.50

*Creamy vanilla ice cream meets hot raspberries,  
finished with a light whipped cream topping  
– fruity, warm, and irresistibly tempting.*

**Summer Fruit Sundae** (Fruchtgarten im Becher) € 9.50

*Vanilla and strawberry ice cream, lovingly garnished with fresh fruits,  
finished with fruity sauce and a light whipped cream topping  
– refreshing, fruity, and full of summer lightness.*

**Espresso-Vanilla Dream** (Espresso-Vanilletraum) € 5.00

*Vanilla ice cream meets espresso  
– simple, stylish, strong.*

**Espresso with Sweet Companions** (Espresso mit süßer Begleitung) € 4.50

*Espresso served with two delicate truffle pralines  
– a small luxury to finish.*