To Begin

Wild Mushroom Soup

vegan / lactose-free / gluten-free option

creamy and delicately seasoned,
refined with truffle foam, croûtons
and tender garden cress

9,90 €

Beef Consommé

gluten-free option / lactose-free option

powerful and aromatic, served with its own garnish
and finely sliced herb crêpe strips (Flädle)

8,50 €

Gratinated Goat Cheese in a Herb Crust

vegetarian

accompanied by roasted pine nuts
and a fruity-spicy port-wine plum chutney –
an aromatic interplay of dark fruit, gentle sweetness and subtle herbal notes

14,90 €

Winter Leaf Salads

vegetarian / vegan option / gluten-free / lactose-free option

with potato dressing and marinated red cabbage,
served with creamy Bleu de Bresse – a mild blue-mould cheese from eastern France –
and caramelised walnuts

13,50 €

Tartare of House-Cured Salmon

carefully seasoned, with smoked-trout mousse, wild herbs and pomegranate seeds –
an elegant combination of smoke, freshness and fruit

15,90 €

on request, a portion of house-baked bread

1,90 €

From the Region

Hand-Rolled Maultaschen in Broth

classically filled, served in a rich beef broth,
with buttered onions & Swabian potato salad –
regional and true to its roots

21,50 €

Homemade Käsespätzle

vegetarian

mild Swiss Emmental and tangy Allgäu mountain cheese,
with gently steamed onions and a fresh, colourful salad –
hearty and homemade

18,90 €

Swabian Lentils

vegetarian option / lactose-free

with butter Spätzle & smoked sausages –
distinctly Swabian thanks to a gentle touch of vinegar

18,90 €

From the Water

Trout à la Meunière

gluten-free option

pan-fried whole, served with almond-butter potatoes and a fresh salad –
classic, aromatic and deboned for you

29,50 €

Cod Fillet in Parchment

lactose-free / gluten free

gently cooked in its own juices,
with swede, parsnip, leek and young potatoes

29,90 €

Homemade Maultaschen with Ocean Perch

filled with tender fillet, carrots, zucchini and spring onions,
accompanied by autumn vegetables from Tübingen's Schmid market garden and a fine white-wine sauce –
fresh and seasonal

24,90 €

Classics

Grilled Potato Dumplings

vegan / lactose-free / gluten-free

on apple-red cabbage,
with a hearty wild-mushroom ragout and caramelised onions –
an aromatic play of texture, fruit and herbal notes

22,90 €

Gently Braised Beef Cheeks

in a braising gravy,
with apple-red cabbage and house-made butter Spätzle –
tender and full-bodied

27,90 €

Coq au vin

lactose-free / gluten-free

gently braised chicken leg in red wine,
served with mushrooms, bacon lardons, carrots and potatoes –
a classic of French cuisine

24,90 €

Zwiebelrostbraten

lactose-free / gluten-free option

selected roast beef with fine marbling for a tender texture and intense flavour,
accompanied by aromatic veal jus, three kinds of onions
and house-made Spätzle –
a Swabian classic in a modern guise

31,50 €

Wiener Schnitzel of Pasture-Raised Veal

lactose-free

freshly breaded veal loin, fried until crisp,
with roast potatoes, lingonberries and a fresh, colourful salad –
traditional and unmistakable

29,90 €

Dessert

Orange Crème Brûlée
gluten-free option
caramelised and scented with orange zest,
served with chocolate crumble and walnut pesto

9,90 €

Swabian Plum Dumplings
filled with plums, with creamy vanilla ice cream and delicate caramel –
a warm-cold dessert made to a traditional recipe

8,90 €

Coconut Panna Cotta
with wildberry, candied almonds and tonka bean

9,90 €

Fine Apple Strudel
vegan / lactose-free
filled with apples, raisins and fine spices, served with vanilla sauce –
a classic as it should be

8,90 €

Ice Creams

Mixed Ice Cream
three scoops of your choice
Vanilla · Dark Chocolate · Hazelnut · Strawberry
Mango Sorbet · Blackcurrant Sorbet · Lemon Sorbet
vegan / lactose-free

8,90 €

Single Scoop
from the flavours listed above

3,50 €

Everything that remains should be remembered fondly—and return as anticipation.