

# Schlehdorn's Stuben

regional.    saisonal.    emotional.

## REGIONAL

By using regional products, we not only emphasise the special nature of our homeland, but also specifically support the farmers in the Upper Black Forest. They guarantee the production of valuable and healthy food and preserve the varied diversity and uniqueness of our landscape with their cultivation of the land.

## SEASONAL

We bring it to the plate when it grows in the gardens of the region.

When preparing our dishes, we take particular care to choose ingredients that are in season. We start the year in spring with strawberries, asparagus and fresh wild garlic. Chanterelles and porcini mushrooms accompany us through the summer and into the autumn. They are replaced by pumpkin and all kinds of root vegetables. Cabbage and chestnuts round off the year. The colourful diversity of the seasons is reflected on our plates.

## EMOTIONAL



Our  
Nature Park  
dishes



Our  
vegetarian  
dishes



Local  
version



Our  
favourite  
dishes

With us you get dishes like in the old days, but reinterpreted.

You can look forward to dishes like grandma used to make, which are associated with fond childhood memories. Classic cooking methods, such as braising, are no longer widely used in domestic kitchens. That's why at Schlehdorn's Stuben you can enjoy classic braised meat, among other things. These are complemented by our favourite dishes, which impress both us and our guests with their taste.

Share your Schlehdorn moment with us  
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## Starters

### Autumn Bowl

Goat cheese | Colorful beets | Black lentils | Frisée salad | Hazelnut | Parsley oil

12,50 € 



### Beef carpaccio

Babyleaf | Parmesan cheese | Summer truffle | Pecan nut

20,50 €

### Lamb's lettuce

Potato dressing | Bacon | Walnut | Pomegranate | Sprouts  
- optionally with wild ham

14,50 € 

18,50 € 

### Fried prawns 4 pieces

Garlic | Onion | Lemon | Baguette

19,50 €

## Soups



### Pumpkin coconut soup (vegan)

Ginger | Caramelized sesame pumpkin

12,00 € 

### Boiled beef broth

"Flädle" | Diced vegetables | Breast of ox | Chives

9,50 € 

### Wild consommé

Spelt | Herbs | Mushrooms

10,50 €  



Nature park dish



vegetarian



Favourite dish



Vension from the region

For information regarding allergens, please contact our service team

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## Main courses

<b>Breaded veal schnitzel</b> Port wine sauce   Vegetables from the market   French fries	35,00 €	
<b>Pink roasted saddle of local vension</b> Sour cherry sauce   Mushrooms   Vegetables from the market Cranberry pear   Potato gratin	49,50 €	 
 <b>Venison ragout</b> Burgundy sauce   Vegetables   Spaetzle	29,00 €	 
<b>Veal meatball</b> Burgundy sauce   Autumn vegetables   Mushroom   Potato gratin	23,50 €	
<b>Fried char fillet</b> Beurre Blanc   Cabbage   Bacon   Passionfruit   Potato cream	32,00 €	
<b>Fried pulpo</b> Tuscan vegetables   Saffron foam   Mashed potatoes	32,00 €	
<b>Pumpkin curry (vegan)</b> Pumpkin   Coconut   Lentils   Soybeans   Chickpeas   Couscous	27,00 €	
 <b>Black Forest Bowl</b> Mushrooms   Soybean   Courgette   Carrot   Sprouts   Onion   Fried egg Spelt rice   Cranberry sauce sweet and sour	28,00 €	

## Our summer special

(Two persons or more - pre-ordering possible on the same day until 2 pm)

<b>Meat fondue menu</b> Mixed salad   Three types of meat (vension, poultry, veal) Mixed vegetables   Various dips   Steak pepper   Jacket potatoes   Farmhouse bread Afterwards: A scoop of ice cream or a cherry schnapps	49,00 € p.P.	
<b>Cheese fondue menu</b> Mixed salad   Grilled vegetables   Cornichons   Silver onions Pineapple   Grapes   Steak pepper   Jacket potatoes   Farmhouse bread Afterwards: A scoop of ice cream or a cherry schnapps	49,00 € p.P.	
<b>Fire sword menu</b> Mixed salad   Beef steak 200g   Herb butter Herb quark   Steak pepper   Jacket potatoes   Farmhouse bread Afterwards: A scoop of ice cream or a cherry schnapps	49,00 € p.P.	



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## Desserts

### Dark chocolate mousse

Petit four | Berries | Lime foam | sour cherry sorbet | Meringue

13,50 €



### Variation of apple

Apple | meringue | nuts | nougat ice cream | crumble

13,50 €



### Affogato

Espresso | Vanilla ice cream | Cream

7,50 €



### Homemade ice cream and sorbet



#### Our varieties



Salted caramel

1 scoop

4,00 €

Chocolate

2 scoops

7,50 €

Sour cream

3 scoops

10,50 €

Vanilla

4 scoops

13,50 €

Sour cherry

Mango Passionfruit

Nougat

Pistachio

Aperol

## Dessert- & sweet wine

### Fritz Wassmer Winery

Bad Krozingen, Markgräflerland

Chardonnay Auslese

0,1 l 17,00 €

Viognier Gewürztraminer Auslese

0,1 l 12,50 €



### Weingut LCK

„Important“ – red sweet wine

0,05 l 9,80 €



Nature park dish



vegetarian



Favourite dish



Vension from the region

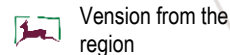
For information regarding allergens, please contact our service team



## Children's dishes



<b>French fries</b>   Ketchup	7,50 €	
<b>Breaded veal Schnitzel</b>   French fries	20,50 €	
<b>Currywurst (Sausage)</b>   French fries	14,00 €	
<b>Spaetzle</b>   Cream sauce	9,50 €	 
<b>Potato pancakes</b>   Apple sauce	9,50 €	 
<b>Spaghetti</b>   Tomato sauce	11,00 €	
<b>Spaghetti</b>   Beef bolognese sauce	14,50 €	
 <b>Semolina porridge</b>   Cinnamon   Sugar   Cherries	9,00 €	



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