

Your 3-course

monday

Dear guests,

We would like to ask you to select your gourmet menu for tonight in advance.
You are welcome to put together your 3-course menu for €49.00 or select individual courses.
Please enter the number of dishes you would like in the boxes at the back

Starters

Mixed salad plate

French dressing (vegan dressing also possible) 11,00€

Gazpacho Andaluz (cold)

Vegetable tartare | Mint 13,00€

Tuna carpaccio

Lemon oil | Soy sauce | Sesame seeds | Ginger | Wasabi ice cream 20,50€

Main courses

Fried gilthead fillet

Beurre Blanc | Sepiarisotto | Radishes | Beech mushrooms 32,00€

Pink roasted saddle of lamb

Port wine | Peppers | Zucchini | Mushrooms | Herb polenta 36,50€

Bread dumplings

Chanterelles a la creme | Summer truffles 29,50€

A culinary delight from our kitchen

Ask our service team or let us surprise you

Desserts

Strawberry and lime soup

Vanilla ice cream | Apricot dumplings 14,50€

Sorbet variation

Passion fruit | Strawberry | Lemon
Fruits of the season | Almond brittle | Mint 13,00€

Cheese selection from the buffet

Selected hard and soft cheeses | Chutney | Fruit | Baguette 14,50€

We wish you a wonderful day and are already looking forward to spoiling you this evening in our
Schlehdorn's Stuben.

Familie Dürrebauche & Team

Your 3-course

tuesday

Dear guests,

We would like to ask you to select your gourmet menu for tonight in advance.
You are welcome to put together your 3-course menu for €49.00 or select individual courses.
Please enter the number of dishes you would like in the boxes at the back

Starters

Mixed salad plate

French dressing (vegan dressing also possible) 11,00€

Mushroom cream soup

Smoked duck | Cranberry Sponge 15,50€

Confit trout fillet

Caviar | Cucumber | Buttermilk 20,50€

Red Snapper

Lime beurre blanc | Couscous | Aniseed | Carrot | Peas 34,00€

Cordon Bleu from nature park pork

Mountain cheese | Black Forest ham | Seasonal vegetables | French fries 28,00€

Sweet potato curry bowl

Papaya | Soybeans | Cashew nuts | Cous Cous 27,50€

A culinary delight from our kitchen

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Lava cake

Fresh berries | Caramel salt | Meringue 14,50€

Vanilla and chocolate ice cream

Fruits of the season | Homemade egg liqueur | Cream 12,50€

Cheese selection from the buffet

Selected hard and soft cheeses | Chutney | Fruit | Baguette 14,50€

Desserts

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Schlehdorn's Stuben.

Familie Dürnbacher & Team

Your 3-course

wednesday

Dear guests,

We would like to ask you to select your gourmet menu for tonight in advance.
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Starters

Mixed salad plate

French dressing (vegan dressing also possible) 11,00€

Tomato cream soup

Parmesan foam | Pine nuts 13,00€

Roasted watermelon

Goat's cream cheese | Olive | Tomato | Goat's ham 17,50€

Main courses

Salmon trout

Citrus beurre blanc | Beech mushrooms | Radish | Soybean | Sweet potato 33,00€

Duck breast

Orange jus | Broccoli | Carrot cream | Dauphin potato 36,00€

Gorgonzola ravioli

Strawberries | Spring onion | Nut butter | Basil | Walnut 28,00€

A culinary delight from our kitchen

Ask our service team or let us surprise you

Desserts

Filled cream puffs

Berries | Vanilla | Chocolate 14,50€

Lemon sorbet

Baden rosé sparkling wine | Fruits of the season | Mint 13,00€

Cheese selection from the buffet

Selected hard and soft cheeses | Chutney | Fruit | Baguette 14,50€

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Familie Dürrbacher & Team

Your 3-course

thursday

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Starters

Mixed salad plate

French dressing (vegan dressing also possible) 11,00€

Paprika cream soup

Tomato | Olive | Basil 13,00€

Baked shrimp

Cucumber spaghetti | Cherry tomato | Dill 20,50€

Salmon steak

Beurre Blanc | Spinach | Lime | Tagliatelle 33,00€

Crispy corn-fed chicken breast

Burgundy sauce | Summer vegetables | Polenta 33,00€

Saffron risotto

Rocket salad | Tomato | Oyster mushrooms | Summer truffle 29,50€

A culinary delight from our kitchen

Ask our service team or let us surprise you

Semolina flummery

Raspberry | Chocolate | Crunch 14,00€

Specialty ice cream variation

Fresh fruit | Salted caramel ice cream | Sour cream ice cream

Chocolate and thyme ice cream 13,00€

Cheese selection from the buffet

Selected hard and soft cheeses | Chutney | Fruit | Baguette 14,50€

Main courses

Desserts

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Familie Dürrbacher & Team

Your 3-course

friday

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Starters

Mixed salad plate

French dressing (vegan dressing also possible) 11,00€

Cream of basil soup

Caramelised tomato | Pine nuts | Parmesan cheese 13,50€

„Carpa“ Tonnato

Tuna sauce | Capers | Lime | Rocket 20,50€

Fried pike-perch fillet

Citrus beurre blanc | Fennel | Tomato | Risotto 33,00€

Pink roast beef in one piece

Hollandaise sauce | Grilled vegetables | Potato gratin 36,00€

Truffle tagliatelle

Tomato | Summer truffle 30,00€

A culinary delight from our kitchen

Ask our service team or let us surprise you

Crème Brûlée

Yoghurt | Stewed berries | Sesame brittle | Strawberry sorbet 14,50€

Sour cherry sorbet

Fresh fruit | Sour cherry brandy | Hip | Mint 14,00€

Cheese selection from the buffet

Selected hard and soft cheeses | Chutney | Fruit | Baguette 14,50€

Desserts

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Familie Dürrbacher & Team

Your 3-course

saturday

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Starters

Mixed salad plate

French dressing (vegan dressing also possible) 11,00€

Cold Vichyssoise

Potato | Leek | Crème Fraîche | Trout caviar 14,50€

Fried tuna

Colorful sesame seeds | Mung beans | Paprika | Soy 20,50€

Main courses

Fried trout fillet

Almond butter | Carrots | Broccoli | Potatoes 32,00€

Pork fillet wrapped in bacon

Port wine jus | Mushrooms | Seasonal vegetables | Mashed potatoes 30,00€

Fregola Sarda

Burrata | Tomato | Pecan 28,50€

A culinary delight from our kitchen

Ask our service team or let us surprise you

Desserts

Black Forest cherry

Sour cherry sorbet | Chocolate cream | Crumble | Cherry foam 14,50€

Lemon sorbet

Fresh fruit | Blood orange brandy | Crumble | Mint 14,00€

Cheese selection from the buffet

Selected hard and soft cheeses | Chutney | Fruit | Baguette 14,50€

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Familie Dürrbacher & Team

Your 3-course

sunday

Dear guests,

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Please enter the number of dishes you would like in the boxes at the back

Starters

Mixed salad plate

French dressing (vegan dressing also possible) 11,00€

Lemongrass curry soup

Prawns | Lime | Ginger 15,50€

Trout tartare

Celery | Buttermilk | Dill | Caviar 19,50€

Main courses

Gebrate Fried cod filletnes

Beurre-Blanc | Baby carrots | Fregola Sarda 32,00€

Braised ox cheek

Burgundy sauce | Spring leeks | Parsley root cream 33,00€

Pea gnocci

Chanterelle | Root vegetables | Truffle foam 29,00€

A culinary delight from our kitchen

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Desserts

Cheesecake

Strawberry ice cream | Fresh fruit | Lime granité 14,50€

Passion fruit sorbet

Fruits of the season | Black Deere Gin | Mint 14,00€

Cheese selection from the buffet

Selected hard and soft cheeses | Chutney | Fruit | Baguette 14,50€

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