

WÄLDER:Speisen

STARTERS

All starters are served with traditionally baked bread.

Herbed Quark [Bibeleskäs]

9,90 €

a portion of quark with aromatic herbs, red onions, and radishes

Black Forest Smoked Trout Fillet

13,90 €

served with cranberry-horseradish cream, toasted potato bread, and butter

GOOD SOUPS

All soups are served with traditionally baked bread.

Pancake Soup [Flädle-Suppe]

6,90 €

beef broth from Black Forest pasture-raised cattle, served with homemade pancake strips and fine root vegetables

Chanterelle soup with thyme cream – vegetarian

8,90 €

Goulash Soup from Black Forest Pasture-Raised Beef

Bowl 12,90 €

with potatoes, peppers, and onions

Cup 9,90 €

WÄLDER:Speisen

WÄLDER:Classics

WÄLDER:Maultaschen [a type of ravioli] 18,90 €

three handmade Swabian pork ravioli with spinach and bacon
served with brown melted onions and strips of savoy cabbage

WÄLDER: Maultaschen [a type of ravioli] with potato salad 18,90 €

three handmade Swabian pork ravioli

Schpaghetti [Spaghetti] with Bolognese sauce 18,90 €

Breaded Schnitzel from local Pork 19,90 €

cut from the loin, served with french fries

1 portion of ketchup and mayonnaise 0,90 €

Cordon Bleu from local Pork 24,90 €

cut from the loin, filled with Black Forest ham and mountain cheese,
served with french fries

1 portion of ketchup and mayonnaise 0,90 €

Creamy Ragout of Pasture-Raised Veal 27,90 €

with mushrooms, broccoli, and elbow macaroni

Tender Creamy Schnitzel from Pasture-Raised Veal 28,90 €

with braised vegetables and buttered spaetzle

Rump Steak from WÄLDER:Pasture-Raised Beef, 250 g 38,90 €

with caramelised onions, homemade herb butter, braised vegetables,
and herb rösti with bacon bits

WÄLDER:Fish

Pan-Seared Char Fillet from Local Waters 26,90 €

with almond butter, braised vegetables, and parsley potatoes

WÄLDER:Poultry

Farm-raised cockerel in a delicate Riesling sauce with mushrooms 24,90 €

with ribbon pasta

You may substitute the side dishes. We charge an additional fee of € 2 for this.

WÄLDER:Speisen

WÄLDER:Salads

All our salads are served with traditionally baked bread.

Small Garden Salad	5,90 €
crisp fresh leaf salad with seasonal raw vegetables and our WÄLDER dressing	

Mixed Salad	7,90 €
crisp fresh leaf salad with rocket, fresh herbs, sprouts, seasonal raw vegetables, and our WÄLDER dressing	

Black Forest Salad Platter	13,90 €
crisp fresh leaf salad with rocket, fresh herbs, sprouts, seasonal raw vegetables, potato salad, and our WÄLDER dressing	

Black Forest Salad Platter with:

- with stripes of Maultaschen [a type of ravioli]	18,90 €
- breaded schnitzel from local pork	18,90 €
- smoked Black Forest Trout Fillet	24,90 €
- stripes of farm-reared cockerel	19,90 €

WÄLDER:Vegetarian

Arugula Bread Dumplings [Knödel] on Mushroom Ragou	15,90 €
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Cheese Spätzle [Käsespätzle]	15,90 €
with mountain cheese, cream, browned caramelised onions	

Flambéed Goat's Camembert from the Demeter farm Mayer	19,90 €
with various berries and wild herb salad	

WÄLDER:Speisen

WÄLDER:Rösti

RÖSTI [grated pan-fried potatoes] - served with:

- **bacon and fried egg** 17,90 €
- **grilled vegetables** – vegan (V) 16,90 €
- **warm smoked trout and crème fraîche** 24,90 €
- **fried mushrooms** – vegan (V) 18,90 €
- **sautéed mushrooms topped with Black Forest mountain cheese** 19,90 €

WÄLDER:Veschper [light evening meal]

Sausage Salad 12,90 €

sliced sausage, free-range egg, cucumber, and red onions, served with traditionally baked bread

- **served with french fries** 5,90 €
- **served with fried potatoes** 6,90 €

Sausage Salad with Cheese 13,90 €

Sliced Lyoner sausage, free-range egg, cucumber, cheese strips, and red onions, served with traditionally baked bread

Black Forest Trio 19,90 €

Sausage salad, herbed quark, and fried potatoes

WÄLDER:Rustic cold platter 18,90 €

Blood sausage, liver sausage, Landjäger (country-style dried sausage), mountain cheese, bacon, served with traditionally baked bread and butter



FOR OUR LITTLE GUESTS

Serving of French fries

1 portion of ketchup and mayonnaise

Spätzle with cream sauce 5,90 €

Spaghetti with Bolognese sauce made from WÄLDER:beef 11,90 €

Breaded Schnitzel from local pork with french fries 12,90 €

You may substitute the side dishes. We charge an additional fee of € 2 for this.

WÄLDER:Desserts

DESSERTS

WÄLDER:Ziissch 7,90 €

2 scoops of lemon sorbet with WÄLDER sparkling wine

Black Forest Sundae 8,90 €

1 scoop of vanilla ice cream, 1 scoop of chocolate ice cream, cherries, cherry brandy, and whipped cream

Banana Split 8,90 €

banana, 2 scoops of vanilla ice cream, chocolate sauce, almond slivers, whipped cream

*We do know bananas don't grow in the Black Forest,
but life is sweeter with a few exception.*

WÄLDER:Treat Sundae 9,90 €

1 scoop of hazelnut ice cream, 1 scoop of vanilla ice cream, roasted nuts, fir honey, and whipped cream

Oven-baked cake 3,90 €

- with vanilla sauce 5,40 €

- with a scoop of ice cream 6,40 €

Warm Apple Strudel 9,90 €

served with vanilla ice cream and whipped cream

Affogato 5,50 €

espresso with 1 scoop of vanilla ice cream

Affogato in the manner of our pastor 5,50 €

espresso with 1 scoop of chocolate ice cream

Iced coffee 7,90 €

Iced coffee, 2 scoops of vanilla ice cream, and whipped cream

Iced chocolate 7,90 €

Cold chocolate, 1 scoop of chocolate ice cream, 1 scoop of vanilla ice cream, and whipped cream

Our Ice Cream Flavors 1 Scoop 2,50 €

Vanilla | Chocolate | Hazelnut | Yogurt-Blueberry
Cookies | Sour Cream and Basil | White Coffee Baileys
Lemon Sorbet | Strawberry Sorbet

1 portion of whipped cream 1,00 €



Our ice cream flavors from Eckhof in Horben

