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

Cream of porcini mushroom soup with rosemary croutons – 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 **6,90 €**
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 €**

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	**16,90 €**
- warm smoked trout and crème fraîche	**24,90 €**
- fried mushrooms – vegan	**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	**4,90 €**
1 portion of ketchup and mayonnaise	**0,90 €**
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