

Soups

Consommé with stripes from stuffed pasta 4,00 €

Spicy Carrot Ginger Soup with Shrimp in potato 5,00 €

Appetizers and Salads

Mixed house salad 4,60 €

Fresh lettuce in a herb vinaigrette and crisp baked shrimp rolls 11,80 €

or vegetarian with Falafel
small portion 7,80 €

Salad „Röderswald“
cut's of grilled salmon, baked stuffed cheddar peppers,
marinated Feta cheese, crisp lettuce and Guacamole 12,80 €
small portion 8,80 €

Large variation of salad with roasted chicken breast, pepper salsa 11,80 €

Vegetarian

Homemade crêpe gratin stuffed spicy with vegetables,
served with Guacamole and a house salad on the side 11,50€

Vegan dish

Piquant chick-pea-vegetables curry, backed onion rings
served with Basmati rice 12,50 €

Dessert vegan: Homemade cake of chocolate 2,90 €

Fish

<i>Black Forest trout boiled or fried in butter with potatoes</i>	15,00 €
<i>on request with horseradish in cream</i>	16,60 €
<i>Pike-perch pan-fried with ham, served on Riesling wine cooked Sauerkraut and marjoram potatoes</i>	16,50 €

Entrees

<i>Lasagne Bolognaise Chef style baked with Mozzarella cheese</i>	10,20 €
<i>Roasted chicken breast in a delicious herb curry sauce refine with coco milk and Basmati rice (lactose free)</i>	12,50 €
<i>Boiled prime veal with horseradish-mustard sauce served with noodles</i>	14,50 €
<i>Grilled pork loin on a tomato sauce, caramelized pineapples baked with cheese, served with roast potatoes</i>	14,50 €
<i>Grilled pork filets on a cream sauce of Badischem Apple Brandy served with homemade Spätzle</i>	16,50 €
<i>"Our Hamburger"</i> <i>Hamburger with cheese, Guacamole, pepper salsa and French fries</i>	12,50 €
<i>Grilled Rump steak of Argentine beef with pepper sauce and French fries</i>	23,00 €
<i>With the Entrees we offer a mixed house salad or assorted mixed vegetables</i>	4,60€

Desserts

*Alle Speisen sind mit jodiertem Speisesalz zubereitet.
All dishes are made with iodized salt.*

Warmer Apfelstrudel auf Vanillesauce <i>Warm Apple Strudel with vanilla sauce and with whipped cream</i>	4,60 €
Schokoladen Dreierlei <i>Saftiger Brownie, Chocolat Chips Eiscreme, Weißes Schokoladenparfait auf Eierlikörspiegel Brownie, chocolate chip ice-cream, white chocolat parfait and egg liquor</i>	5,80 €
Premium Schwarzwaldbecher <i>Eine Kugel Chocolat Chips, zwei Kugeln Vanilleeis, Kirschen, Sahne, Kirschwasser, Chocolate Chip and Vanilla ice cream with cherries, cherry liquor and whipped cream</i>	5,50 €
Eis und Heiß <i>Drei Kugeln Vanilleeis mit heißen Himbeeren, Sahne</i>	5,50 €
Kleine Portion <i>Vanilla ice cream with hot raspberries and whipped cream Small portion</i>	4,20 €
Kleine Käseauswahl <i>Variety of assorted cheeses</i>	6,50 €

Vesper-Menu at 3 pm.

<i>Käsebrot reich garniert Swiss cheese sandwich served open faced rich garnished</i>	<i>5,80 €</i>
<i>Rahmkäse garniert mit kleinen Salaten (Black Forest) country cream cheese served with mixed salad, bread and butter</i>	<i>7,00 €</i>
<i>Badischer Wurstsalat mit Brot und Butter Salad from Lyoner sausage mixed with cheese small salad garnish, bread and butter</i>	<i>8,00 €</i>
<i>“Röderswald”-Omelette mit Maultaschen und Gemüse, dazu einen bunten Salatteller “Röderswald”-Omelette with stuffed pasta and vegetables, served with a house salad on the side</i>	<i>11,80 €</i>
<i>Geräucherte Schwarzwaldforellenfilets Smoked Black Forest filet of trout with salad garnished horseradish, toast and butter</i>	<i>9,60 €</i>
<i>"Teufelsalat" Salad of boiled beef with a spicy cocktail sauce garnished with mixed salad, bread and butter</i>	<i>9,60 €</i>
<i>Schweineschnitzel mit Salatteller und Brot Panfried breaded pork loin with a house salad on the side and bread</i>	<i>10,80 €</i>
<i>Rumpsteak vom Argentinischen Rind und Salatteller Broiled rumpsteak of Argentine beef with herb butter, a house salad on the side and bread</i>	<i>22,00 €</i>
<i>Bratkartoffeln With pleasure we serve pan fried potatoes to all mentioned dishes</i>	<i>portion 4,50 €</i>