

Soups

<i>Consommé with stripes from stuffed pasta</i>	4,00 €
<i>Spicy Carrot Ginger Soup with Shrimp in potato</i>	5,00 €

Appetizers and Salads

<i>Mixed house salad</i>	4,50 €
<i>Fresh lettuce in a herb vinaigrette and crisp baked shrimp rolls</i>	7,60 €
<i>Salad Vegan: Fresh lettuce in a herb vinaigrette with strips of marinated tofu</i>	9,00 €
<i>small portion</i>	6,00 €
<i>Large variation of salad with roasted chicken breast, pepper salsa</i>	11,20 €
<i>Salad „Röderswald“ cub's of grilled salmon, baked stuffed cheddar peppers*, marinated Feta cheese, crisp lettuce and Guacamole</i>	12,20 €

Vegetarian

<i>Homemade crêpe gratin stuffed spicy with vegetables, served with Guacamole and a house salad on the side</i>	11,20 €
<i>Cannelloni stuffed with spinach and Ricotta topped with tomatoes baked with Mozzarella served with a house salad on the side</i>	11,20 €

Vegan dish

<i>Mushroom-vegetables Ratatouille with grilled strips of marinated tofu in a piquant green curry sauce served with Basmati rice</i>	11,90 €
<i>Dessert vegan: Homemade cake of chocolate</i>	2,90 €

Fish

*Black Forest trout **boiled** or **fried** in butter with potatoes* 15,00 €
on request with horseradish in cream 16,60 €

*Pike-perch pan-fried with ham, served on Riesling wine cooked
Sauerkraut and marjoram potatoes* 16,20 €

*Filet of salmon trout boiled in Riesling, on a Café de Paris-Sauce
with dried tomatoes and served with noodles* 16,80 €

Entrees

Lasagne Bolognaise Chef style baked with Mozzarella cheese 9,20 €

*Roasted Meatballs in a cream sauce of mushroom-vegetables and
marjoram potatoes* 9,80 €

"Leicht und fein"

*Roasted chicken breast in a delicious herb curry sauce refine with coco milk
and Basmati rice* 12,50 €

*Boiled prime veal with horseradish-mustard sauce
served with noodles* 14,20 €

*Grilled pork loin on a tomato sauce ,caramelized pineapples baked with cheese,
served with roast potatoes* 14,20 €

*Grilled pork filets on a cream sauce of Badischem Apple Brandy
served with homemade Spätzle* 15,70 €

"Our Hamburger"

Hamburger with cheese , Guacamole , pepper salsa and French fries 9,90 €

Grilled Rump steak of Argentine beef with pepper sauce and French fries 22,00 €

*With the Entrees we offer a mixed house salad or
assorted mixed vegetables* 4,50 €

Desserts

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>Käsebrod 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 Brod 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>9,50 €</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 Brod 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>