

## English Menu

### Daily specials

- Tuesday

Schnitzel Day (buffet) €16,20

Schnitzel all you can eat with house made potato salad, fresh Spätzle (egg noodles), fries, and a variety of sauces

- Wednesday

Burger Day

House made burgers topped with salad, tomato, onion, pickles, mustard, and house made burger sauce, served with fries

- Hamburger €18,40
- Cheeseburger €19,50
- Bacon burger with cheese €20,60
- Big Burger with cheese €26,60

- Thursday

Businesslunch (12pm to 2pm) €9,99

Buffet

- Thursday
- Entrecôte 500g € 34,90

(after 5pm)

with wedges and Vegetable

- Friday

Fish Day ab € 10,00

Fresh fish filet, such as coal fish or redfish, served with house made potato salad and rémoulade sauce

- Saturday

Surf n' Turf (after 5pm) € 35,50

Point steak (fresh weight 220g) from our lava stone grill, served with five giant shrimp, roasted vegetables, spiral potatoes, herb butter, garlic dip, and our house made dip

- Saturday

roast (until 4pm) € 14,90

Oven fresh pork roast, served with fresh Spätzle (egg noodles) and Swabian potato salad

### Monthly specials

- April

Spring Schnitzel € 22,50

Breaded calf Schnitzel fried in butter, baked with tomato and Emmentaler cheese, served with Mediterranean-style roasted vegetables, and baby potatoes

- May

Asparagus Schnitzel € 22,50

Schnitzel without breading, stuffed with asparagus and cooked ham, served with butter potatoes and hollandaise sauce

- June

"Holzfällerschnitzel" € 22,50

Pork neck Schnitzel served with roasted potatoes, bacon and onions

- July

"Hirtenschnitzel" € 22,50

Schnitzel without breading, baked with black olives and feta cheese, served with tzatziki, fries and a side salad of your choice from our salad bar

- August

Chanterelle Schnitzel € 22,50

From our lava stone grill with roasted chanterelles and baked with Emmentaler cheese, served with house made croquettes, and a side salad of your choice from our salad bar

- September

"Hüttenzauber" Schnitzel €22,50

Breaded Schnitzel with smoked ham and baked with Bergkäse (type of cheese), served with Käsespätzle (egg noodles with cheese) and lingonberries

- October

Schnitzel Pocket € 22,50

Schnitzel without breading from our lava stone grill with a mushroom-bacon-onion stuffing, served with house made croquettes and pepper cream sauce

- November/December

A variety of game meat specialties

## Soups

The base of each of our soups is beef broth made of bones and cooked with root vegetables, served with either

- Housemade "Flädle" € 6,60
- (savory pancakes, cut into ribbons) topped with chopped chives
- Housemade "Maultaschenecken" € 7,70
- (stuffed ravioli pockets)

## Kitchen Recommendation:

- Grill Plate € 23,90

Lava stone grilled beef, pork and turkey steak with grilled sausage and bacon, served with homemade wedges, herb butter, western dip and garlic dip

- Summer Pfännle € 19,90

seared strips of pork, beef and turkey with homemade tzatziki and coleslaw

## Fresh Salads

- "Fitness" Salad € 19,90

Turkey breast fillet grilled on lava stone with a choice of salad variations from our salad bar, and herb butter, as well as rolls of white bread

- "Wald" Salad € 16,60

Fresh mushrooms roasted in herb butter with a choice of salad variations from our salad bar, and garlic dip, as well as rolls of white bread

- "Sportler" Salad

Breaded pork schnitzel 200g € 18,80

Breaded pork schnitzel 400g € 23,30

with a choice of salad variations from our salad bar and a slice of lemon

- Sea Salad € 19,90

6 King prawns fried in garlic,

a choice of salad variations from our salad bar

- Big Salad plate € 15,50

a choice of salad variations from our salad bar, served with rolls of white bread

- Little salad plate € 8,80

a choice of salad variations from our salad bar

- Side salad € 5,50
- a choice of salad variations from our salad bar

### Vegetarian Options

- Vegetable-Potato-Pan € 15,50  
With herbed baby potatoes and roasted vegetables (peppers, mushrooms, zucchini, eggplants, sugar snaps, and onions)
- "Kässpätzlepfännle" € 17,70  
Fresh Spätzle (egg noodles) with cheese, roasted onions and a side salad of your choice from our salad bar
- Roasted potatoes € 9,90  
Served with three fried eggs
- Pommes € 6,20

### Schnitzel

All of our Schnitzel are breaded and will be served with a side of fries. Optionally, we offer a side salad of your choice from our salad bar for 5,45 EUR with every Schnitzel meal.

The weight of our schnitzel on the menu is the fresh weight. With our 400g and 1000g Schnitzel options it is possible that due to the marbling and the musculature of the meat, different meat colors might show, supporting the succulence and flavor of the Schnitzel.

Choose a size

- Little Joe 100 g € 11,00
- Quarter hog 200g € 17,70
- Half a hog 400g € 22,20
- Entire hog 1000g ( only for 1 People) € 31,00
- Friendship Schnitzel € 34,40 (only for 2 people)
- Child pays for more sides € 4,00
- Turkey Schnitzel € 23,30

Choose a sauce

- Gravy € 1,70  
(made as in grandma's days)
- Cream sauce € 2,30  
(made with fresh cream and a hint of gravy)
- Cream of mushroom € 3,40  
(fresh, seasonal mushrooms in herbed cream sauce)
- Cream of pepper € 2,80  
(with fresh Madagascar-pepper, little spicy)
- Bohemian sauce € 2,80  
(with peppers and sliced onions)
- Garlic sauce € 2,80  
(gravy with freshly roasted garlic)
- Chili sauce € 2,80

Choose a side

- Fresh "Spätzle" (egg noodles) or fries (included in price)
- Roasted potatoes, potato croquettes, baby potatoes, or wild potatoes with garlic dip € 3,90

## Schnitzel baked with cheese

- "Holzfäller" 200g 21,10 400g 27,70  
With roasted bacon, roasted onions, and baked with cheese
- "Förtsterin" 200g 21,10 400g 27,70  
With roasted mushrooms, and baked with Emmentaler cheese
- Lady's Schnitzel 200g 21,10 400g 27,70  
with roasted vegetables, and baked with Emmentaler cheese
- Schnitzel Hawaii 200g 21,10 400g 27,70  
With ham and pineapple, and baked with Emmentaler cheese
- Schnitzel board € 27,70  
Three types of Schnitzel, 100g each (Holzfäller, Hawaii, and Lady's Schnitzel), served with fries
- Gentlemen's Schnitzel 200g 21,10 400g 27,70  
With an onion-garlic melt, green pepper, and served with roasted potatoes

## Rustic Schnitzel variations

- "Bauern Art"  
Served with roasted potatoes, and one fried egg 200g € 21,10  
Served with roasted potatoes, and two fried eggs 400g € 27,70  
Extra egg €1,50
- Cordon Bleu 200g €22,20 400g €28,80  
Stuffed with ham and cheese
- Schnitzel Roulade 200g € 22,20 400g € 28,80  
Breaded Schnitzel filled with mustard, bacon, onions, pickles, and served with roasted potatoes

## Our "Maultaschen"

All of our "Maultaschen" (stuffed ravioli pockets) are housemade with our best ingredients only.

- Classic € 16,60  
With an onion melt and housemade potato salad
- Rustic € 16,60  
Served as slices fried with eggs, and a side salad of your choice from our salad bar
- Noble € 16,60  
Served in Riesling-cream-sauce with a variety of mushrooms, and a side salad of your choice from our salad bar

## "Vesper"

- Roasted potatoes € 13,30  
Served with three fried eggs and fried bacon
- Swiss Sausage salad  
Big serving € 12,120  
Little serving € 8,90  
Lyoner sausage with cucumbers, peppers, onions, Emmentaler cheese, and served with fresh bread  
With roasted potatoes € 3,90

Degree of doneness for our beef

It is the easiest and simultaneously most difficult task to cook a piece of meat so that it deserves to be called a steak. It is that certain touch that makes each steak uniquely delicious.

- rare

Your meat will be served bronzy on the outside, yet raw on the inside with a temperature between 45 C and 49 C at its core

- Medium-rare

Your meat will be served bronzy on the outside, and rose colored on the inside, yet still raw at its core with a temperature between 47 C and 56 C

- Medium

Your meat will be served what we like to call "halfway done" or "à point". Your steak will have a bronzy crust while the rest of the meat is rose colored. At its core the temperature lies between 55 C and 59 C.

- Well done

Your meat will be served well done, or "bien cuit". At its core the temperature lies between 73 C and 85 C.

### Roasted Premium Steaks of the Lava stone

- Argentinian prime rib € 29,90

Served with a side

- Argentinian rump steak, 200g € 27,70 400g € 38,90  
premium rodeo quality

Our staff is happy to inform you about any other steak specialties we might offer.

With every steak, we serve housemade herb butter, and an all-you-can-eat side salad of your choice from our salad bar

### Classic Sides

- Spätzle (egg noodles) or fries are included in your price
- Roasted potatoes, potato croquettes, baby potatoes, or wild potatoes with garlic dip € 3,90

### Our "Hüttenpfännle" (served in a pan)

- Rumpsteak Pfännle € 30,00

About 200g of rump steak

Served with Käsespätzle (egg noodles with cheese), housemade herb butter, and a side salad of your choice from our salad bar

- Neuwirtshaus Pfännle € 25,50

Three medallions of pork (about 240g) in cream sauce, served with fresh Spätzle (egg noodles), and a side salad of your choice from our salad bar

- Gourmet Pfännle € 27,70

Two medallions of pork, served with Käsespätzle (egg noodles with cheese), one Maultasche (stuffed ravioli), cream sauce, and a side salad of your choice from our salad bar

- Schnitzel Pfännle € 23,30

Breaded pork Schnitzel (about 130g), served with Käsespätzle (egg noodles with cheese), cream sauce, and a side salad of your choice from our salad bar

## Dessert

- "Apfelstrudel" € 9,90  
(apple pie) served with vanilla sauce and whipped cream
  - "Heiße Liebe" € 9,90  
Vanilla ice cream served with hot raspberries and whipped cream
  - "Apfelküchle" € 9,90  
(apple donuts) Topped with cinnamon sugar, served with whipped cream and vanilla ice cream
  - Mini Dessert €3,00
- Little glasses of different desserts. Our staff is happy to inform you of our options

## Hot drinks

- Cup of coffee € 2,90 / € 4,90
  - Cappuccino € 3,50 / € 4,90
  - Espresso € 2,30 / € 3,70
  - Gourmet Espresso € 5,90
- Served with vanilla ice cream and whipped cream
- Latte Macchiato € 4,90
  - Milk coffee € 4,90
  - Cup of tea € 3,00
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- (Peppermint, Camille, Black Tea, Fruit tea, Green tea, Herbal Tea)

## Descriptions of additives and allergens

*Additives: 1) preservative, 2) coloring agent, 3) antioxidant, 4) phosphate, 5) flavor enhancer, 6) sweetener, 7) Caffein, 8) blackened, 9) contains source of phenylalanine, 10) quinine, 11) taurine*

*Allergens: containing gluten are a) wheat, a2) rye, a3) barley, a4) oat, a5) spelt, a6) kamut, b) fish, c) eggs, d) crustaceans, edible nuts, e) almonds, e2) hazelnuts, e3) walnuts, e4) cashew, e5) Pecan, e6) Brazil nuts, e7) pistachios, e8) macadamia mash, f) celery, g) mustard, h) milk, i) soya, j) molluscs, k) sulfur dioxid and sulfites, l) peanuts, m) sesame, n) lupine*