

SEASONAL MENU

MENU I

Soup of the day
oder
Colourful vitamin salad

Regional goulash
from the hotel's own
Highland beef,
with pasta
and vegetable garnish

Homemade raspberry sorbet
with vanilla foam

33,50 €

MENU II

Soup of the day
oder
Colourful vitamin salad

Orkney salmon escalope
with herbal foam,
vegetables
and farmhouse potatoes

Homemade raspberry sorbet
with vanilla foam

33,50 €

SEASONAL MENU

Cream of asparagus soup
with own filling

Fresh Bruchsal asparagus
with new potatoes
and herbal pancakes,
Hollandaise sauce
or melted butter

Homemade
mint ice cream
with marinated strawberries

39,90 €

SMALL AND FINE AHEAD

Cream of asparagus soup with own filling	7,80 €
Asparagus salad with radishes and egg	13,20 €
optional with marinated salmon	16,90 €
Summer salad with buffalo mozzarella, tomatoes, mango and olives	14,60 €

MAIN COURSES

Homemade bulgur with grilled summer vegetables (<i>vegetarian</i>)	19,90 €
optional with roasted poulard	24,50 €
Fresh Bruchsal asparagus with new potatoes and herbal pancakes, melted butter or sauce Hollandaise	24,50 €
optional with mixed ham	6,50 €
Orkney salmon	10,80 €
“Wiener Schnitzel“	10,90 €
Filet of regional beef	15,00 €
“Schwetzinger Schlossroulade“ with regional asparagus, ham and Hollandaise sauce au gratin	24,50 €
Strips of veal liver in balsamic vinegar with apple, red onions, small vegetables and fried grated potatoes	24,50 €
Saddle of lamb under a herb crust with seasonal vegetables and gratinated baked potatoes	27,80 €
Pike-perch fillet with herb-vegetable-fettuccine	24,80 €

CLASSIC MENU

STARTERS

Soup of the day	6,00 €
Swabian Maultaschen soup	6,50 €
Fresh salad with fine oil	6,50 €
Black Forest specialties of ham <i>(National Park Dish)</i>	10,80 €

MAIN COURSES

Self-made Maultaschen with salad <i>(National Park Dish)</i>	13,80 €
Self-made Maultaschen with herbs and egg, Grandma Else's potato salad and leaf salad <i>(National Park Dish)</i>	14,90 €
Breaded escalope of pork with cranberries, potato salad or potato chips <i>(National Park Dish)</i>	16,90 €
Ragout of venison with mushrooms, cranberries, homemade Spätzle and salad <i>(National Park Dish)</i>	22,00 €
Cream escalope of veal with homemade Spätzle and salad	22,90 €
Onion roasted beef loin with homemade Spätzle or fried potatoes and salad <i>(National Park Dish)</i>	24,90 €
210 g peppered steak of beef with gratinated potatoes and vegetables <i>(National Park Dish)</i>	26,80 €

FOR A SNACK

Schwemle's salad of sausage with or without cheese <i>(National Park Dish)</i>	9,90 €
French selection of cheese with grapes, nuts and mustard of figs	12,80 €
Schwemle's Vesper selection with specialties of ham and sausages, cheese, smoked fish and a Black Forest cherry brandy <i>(National Park Dish)</i>	13,50 €
Seasonal salad with roasted poulard	16,90 €

Naturparkwirtegerichte sind Gerichte aus 100% heimischem Anbau.

