



Starters and Soups

Lamb's lettuce with cranberries
Potato dressing, brown bread croutons and bacon chips
1NIBA
€ 9,00

Two things of trout with apple
and pumpernickel
ABCDI
€ 13,00

Carpaccio of veal
With pumpkin, pecan and chili
BCGIN
€ 13,50

Exotic pumpkin soup with roasted shrimp
L
€ 9,50

Mushroom bouillon
ravioli of deer
ABCH
€ 9,50

Warm starters

Scallop with chorizo, maple syrup and balsamic
pine nuts and puree
BHKN
€ 14,00

Vegetarian dishes

Ravioli of pumpkin in orange-sage butter with savoy
ABC
€ 17,00

Strudel from mushrooms with buffalo mozzarella
Pine nuts and raisins, spinach and beetroot-balsamic sauce
ABCN
€ 18,00



HOTEL
OCHSEN
SCHÖNWALD

Fish and Meat

Roasted fillet from cod with scallop
Tomato-paprika vinaigrette
citron-thyme-potato puree
ABDK
€ 27,00

Three things of sea bass
Kenya beans and ratatouille
ABDH
€ 27,00

Ragout of venison with savoy
Knöpfle (swabian noodles-like) with mushrooms and cranberries
ABCH
€ 20,00

Piccata and strudel from lamb
old balsamic, coppa parma, mediterranean vegetables
Polenta
ABDHN
€ 27,00

Medium roasted beef fillet in macadamia crust
pepper sauce, onion-spinach
filled potato cubes
ABGH
€ 32,00

Deer back poached in spices
honey and whiskey
Beetroot, raspberry and mousseline
BHN
€ 33,00

Medium roasted fillet and braised cheek from veal
two sauces, carrots and Knöpfle (swabian noodles-like) with mushrooms
ABCHN
€ 30,00



Vegetarian dishes

Menu price: € 30,00

Additional for corresponding wines: € 9,00

Lamb's lettuce with cranberries
Potato dressing and brown bread croutons
(1NIBA)

¼ Chardonnay from Glottertal



Ravioli of pumpkin in orange-sage butter
with savoy
(ABC)



Crunchy lasagna filled with mousse from Toblerone chocolate
Sorbet from berries
(ABCG)

one Espresso



Menu to feast

Menu price: € 55,00
Price without starter: € 45,00
Price without soup: € 48,00
Additional for corresponding wines: € 16,00

Carpaccio from veal fillet
Pumpkin, pecans and chili
(BCGIN)

1/8 Riesling feinherb



Mushroom bouillon

Ravioli of deer

(ABCH)



Three things of sea bass
Kenya beans and ratatouille
(ABDH)

1/4 Pinot Gris from wooden barrel



Dessert from chocolate

Apricots and almonds

(ABC)

5cl Pinot Noir Auslese



Seasonal menu

Menu price: € 44,00
Additional for corresponding wines: € 12,50

Exotic pumpkin soup
with roasted shrimp
(L)

1/8 Twenty Six, white wine cuvée



Medium roasted fillet and braised cheek from veal
two sauces, carrots and Knöpfle (swabian noodles-like) with mushrooms
(ABCDH)

1/4 Vitus Spätburgunder, Weinhaus J. Heger



Walnut praline
date-fig compote and ginger
(ABCG)

One Espresso



Regional menu

Menu price: € 38,00
Additional for corresponding wines: € 16,50

Two things of trout with apple
and pumpernickel

(ABCDI)

1/8 Auxerrois, Weingut Wöhrle



Ragout of venison with savoy
Knöpfle (swabian noodles-like) with mushrooms and cranberries

(ABCH)

1/4 Torcicoda Primitivo



Pumpkin-hazelnut savarin with sweet sour cream
cassis-plum and poppy ice cream

(ABCG)

5cl Tokaji



Desserts

Crunchy lasagna with mousse from Toblerone chocolate
Sorbet of berries

ABCG
€ 9,50

Pumpkin-hazelnut savarin with sweet sour cream
cassis-plum and poppy ice cream

ABCG
€ 10,00

Variation from goat cheese, pear and hazelnut

BCG
€ 9,50

Dessert of chocolate
with apricot and almond

ABCG
€ 11,00

Walnut praline
date-fig compote and ginger

ABCG
€ 8,00



**Desserts made at the table
(from 2 persons)**

Crêpes Normandie
mit apple, Calvados
and vanilla ice cream
€ 12,50 per person

Cassis-Sabayon
with poached pear
and pear-hazelnut ice cream
(BC)
€ 12,00 per person

Wine suggestions for desserts

2015 Alde Gott
Spätburgunder Auslese
Schwarzwald Winzer e.G
1/8 4,50 €

2012 Oremus
Tokaji Szamorodni, Ungarn
1/8 4,50 € *(N)



Homemade ice cream

Per ball € 2,00

- S**trawberry *(B,C)
- V**anilla *(B,C)
- G**ianduja Nougat *(B,C,G)
- E**spresso *(B,C)
- V**ieille Prûne *(B,C)
- W**alnut *(B,C,G)
- P**oppy*(B,C)
- P**ear-hazelnut*(B,C,G)
- S**pice apple *(B,C)
- G**oat cream cheese *(B)

Lactose free homemade ice cream

Per ball € 2,00

- C**hocolate *(B,C)
- E**lder-sour cream *(B)

Homemade sorbets

Per ball € 2,00

- B**erries
- A**pricot
- M**ango
- P**assionfruit
- C**assis