

## NON-ALCOHOLIC BEVERAGES

### Water

Peterstaler Mineral water	0,25 L	3,-
Sparkling, Medium, Still	0,5 L	5,-

Water from the Mummelsee spring natural or carbonated	0,7L	5,50
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### Soft drinks

Coca-Cola <sup>1/2/4/5</sup>	0,3 L	3,40	0,5 L	5,40
Coca-Cola Zero <sup>1/4/5</sup>	0,3 L	3,40	0,5 L	5,40
Sprite <sup>4</sup>	0,3 L	3,40	0,5 L	5,40
Fanta <sup>2/4/5/10</sup>	0,3 L	3,40	0,5 L	5,40
Mezzo-Mix <sup>1/4/5/10</sup>	0,3 L	3,40	0,5 L	5,40
Lift Apple spritzer <sup>3</sup>	0,3 L	3,40	0,5 L	5,40
Schweppes	0,2 L	4,20		
Bitter-Lemon <sup>2/9</sup> , Tonic-Water <sup>9</sup> , Ginger-Ale <sup>3/5</sup>				

### House lemonades

Elderflower-Quince	0,5 L	6,50
Elderflower-Rhubarb	0,5 L	6,50

### Juices & juice spritzers

Red currant nectar spritzer <sup>4</sup>	0,3 L	3,60
	0,5 L	5,60

Naturally cloudy apple juice	0,3 L	3,60
	0,5 L	5,60

Fruit Juices	0,3 L	3,60
Orange, Multivitamin <sup>4</sup> , Black currant <sup>2</sup>	0,5 L	5,60

## BEERS Alpirsbacher Klosterbräu

### On draught

Pilsner or wheat beer	0,3 L	4,40	0,5 L	5,40
Alpirsbacher Zwickel	0,3 L	4,40	0,5 L	5,40
Wheat beer non-alcoholic	0,3 L	4,40	0,5 L	5,40

### Bottled beer

Kloster dark	0,5 L	5,40
Radler cloudy non-alcoholic	0,33 L	4,-
Pils non-alcoholic	0,33 L	4,-



instagram



facebook

Menu in English/ Carte en français

No. 1 contains caffeine  
No. 2 with antioxidants  
No. 3 with preservatives

No. 4 with acidulants  
No. 5 with coloring agents  
No. 6 with sweeteners

## APÉRITIFS

House appetizer with Scheibels Luuy	0,1 L	7,50
Glass Prosecco <sup>4</sup>	0,1 L	6,50
Lotta (Pomegranate liqueur, tonic water)	0,2 L	7,50
Sprizz (Apérol, infused with Prosecco) <sup>5/9</sup>	0,2 L	8,50
Hugo	0,2 L	8,50
Campari-Soda <sup>5</sup>	5 cl	8,00
Campari-Orange <sup>5</sup>	5 cl	8,00
Martini (Bianco or Rosso) <sup>5</sup>	5 cl	6,50

FINE Spritz (non-alcoholic) (Orange Aperitivo) Wild Distillery spirit served with tonic water <sup>5/9</sup>	0,25 L	7,50
Sanbitter Orange (non-alcoholic) <sup>5</sup>	0,2 L	7,50

### MUMMELSEE-GIN

Distellerie Feiner Kappler	4 cl	6,00
With Schweppes Tonic Water		10,00



Our Mummelsee Gin is also available at Schwarzwaldshop.

### OPEN WINES

Wine spritzer (rosé, red, white)	0,2 L	5,40
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Hex vom Dasenstein	0,2 L	7,-
Grey Burgunder -dry- QbA		

Sasbachwaldener	0,2 L	7,-
Müller Thurgau QbA		

Sasbachwaldener	0,2 L	7,40
Riesling dry QbA		

Sasbachwaldener	0,2 L	7,80
Spätburgunder Weißherbst QbA		

Alexander Laible	0,2 L	9,80
2024 Rosé** -dry-		

Sasbachwaldener	0,2 L	7,80
Spätburgunder red wine -dry- QbA		

Waldulmer	0,2 L	7,80
Spätburgunder red wine QbA		

### LOCAL BRANDIES

Fine brandies from the "Alde Gott"  
Winegrowers' cooperative Sasbachwalden

Black Forest cherry	2 cl	4,80
Williams Christ	2 cl	4,80
Mirabelle	2 cl	4,80
Topinambur	2 cl	4,40
Fruit Brandy	2 cl	4,40
Zibärte (wild plum Brandy)	2 cl	4,80
Honey likör	2 cl	4,00

No. 7 sulfurized  
No. 8 contains phenylalanine  
No. 9 contains quinine

No. 10 with stabilizers  
No. 11 with flavor enhancers



## FOOD & BEVERAGES

*fabulously delicious*



## SOUPS & CO.

<b>Beef Broth</b> with vegetable strips and Flädle (savory pancake strips) 8/9	8,-
<b>Homemade Goulash Soup</b> 8	9,50
<b>Black Forest Antipasti</b> Thinly sliced Black Forest ham, cheese cubes, trout tartare from the Harmersbach Valley, Black Forest sausage, pickles, crackling lard, homemade wood-fired bread 2/3/8/9	16,-
<b>Side Salad</b> with raw vegetables and leaf salad 8/9	6,-
<b>Salad Plate</b> with Yogurt Dressing 8/9	9,-

## TARTE FLAMBÉE

*Straight from the Oven – Ideal for Sharing –*

<b>"Traditional"</b> Smoked bacon strips, onions 2/3/8/9	13,-
<b>"Gratinée"</b> Smoked bacon strips, onions, melted cheese 2/3/8/9	15,-
<b>Salmon</b> Smoked salmon, spring onions, cheese, horseradish dip 2/3/8	17,-
<b>Vegan</b> Soymilk cream, tomato sauce, mushrooms, diced tomatoes, leek 2/3/8	15,-
<b>Mediterranean</b> Grilled vegetables, herbs, goat's cheese 8	16,-

## VEGETARIEN & VEGAN

<b>Courgette stuffed with couscous</b> Tomato sauce with Mediterranean vegetables (vegan) 8	18,-
<b>Spinach dumplings</b> oven-roasted vegetables, tomato sauce, freshly grated Parmesan 7	19,-
<b>Baked potato</b> Quark, Mediterranean vegetables, grilled tomato 8	17,-
<b>Cheese "Spätzle" (German noodles)</b> with caramelized onions 8	17,-
<b>Pasta Bowl</b> · Penne, Roasted Vegetables, Cherry Tomatoes, Roasted Pine Nuts, Parmesan (vegan) 8	17,-

## MEAT & FISH

<b>Pork Schnitzel "Viennese Style"</b> With roast jus and French fries 8	19,-
<b>"Jägerschnitzel" (Pork Loin)</b> With creamy mushroom sauce, green beans with bacon, and homemade "Spätzle" (German noodles) 8	22,50
<b>"Mummelsee" Filet Pan</b> Three pork medallions with creamy mushroom sauce and homemade "Spätzle" (German noodles) 8	24,-
<b>Rump steak with pepper sauce,</b> green beans, French fries 8	36,50
<b>Oven-Fresh Meatloaf</b> Mushroom cream sauce, market vegetables, Homemade Spätzle 8	18,-
<b>Two trout fillets from Oberharmersbach</b> "pan-seared on the skin", almond butter, parsley potatoes 8	28,-
<b>Homemade, traditional Baden-Style Maultaschen</b> (stuffed pasta pockets) - From Metzgerei Glasstetter – Served with bacon-onion lard and potato-cucumber salad 4/8/9	18,-
<b>Homemade Leberkäse</b> from Metzgerei Winterhalter, pan-fried Black Forest bacon, fried egg from Seebach farm, crispy fried potatoes 3/8/10/11	16,-

## MUMMELSEE-BURGER

<b>Black Forest Beef Burger</b> in a "Rustiko-bun" 100% beef patty, crispy bacon slices, tomato, pickles, arugula, crispy fried onions, BBQ sauce 2/3/8	18,50
<b>Chicken Burger</b> in a "brioche-bun" Chicken breast fillet, crispy bacon slices, pickled red onions, romaine lettuce, Caesar sauce, Parmesan shavings 2/3/8	16,50
<b>Veggie Burger</b> in a "multigrain-bun" Falafel patty, grilled zucchini & eggplant, arugula, pickled red onions, tomato, beetroot hummus 2/3/8	15,50
<b>Side Dishes (optional):</b>	
• French fries 8	5,-
• Sweet potato fries 6/8/10	5,-
• Beetroot hummus 2/3/8/10	2,-
• Sour cream dip 2/3/8/10	2,-
• BBQ sauce 2/3/8/10	2,-

*current  
Highlights...*

**On this page, we are pleased to present:**

~ our weekly changing dishes

~ seasonal delicacies

~ current culinary highlights from the region

**You can find our full menu directly on-site at the restaurant.**

**Feel free to conveniently reserve your table online directly through our website.**

Come by, enjoy the Black Forest hospitality – and let yourself be pampered by our delicious offerings.



## Family & Friends

Our family platter (serves 4)	60,-
We charge for each additional person	16,-

2 'Viennese-style' schnitzels, 2 pork loin steaks, 4 grilled sausages, 2 chicken breast fillets, 8 chicken nuggets, chips, homemade spaetzle, grilled vegetables, herb butter, gravy 8/11

## BLACK FOREST BITES & TRADITIONAL SNACKS

**Black Forest Sausage Salad**  
Mustard vinaigrette, red onions, pickles, boiled egg, and our homemade wood-fired bread 3/4/5/8/10/11
 12,- |

**Strasbourg Sausage Salad**  
With hard cheese, mustard vinaigrette, red onions, pickles, boiled egg, and our homemade wood-fired bread 3/4/5/8/10/11
 14,50 |

• with a side of crispy fried potatoes
 5,- |

**"Black Forest Trio"**  
Black Forest sausage salad, Bibeleskäse (quark cheese), fried potatoes 8/9/10
 18,- |

**Our Homemade Wood-Fired Bread**  
topped with thinly sliced Black Forest ham, onion rings, pickles, egg, and tomato 3/4/5/8
 15,- |

**Smoked Trout Fillet**  
From the Harmersbach Valley, served with creamy horseradish, onion rings, and our homemade wood-fired bread 3/4/5/8/10
 16,- |

## DESSERT

**Affogato**  
A shot of strong espresso poured over a scoop of creamy Bourbon vanilla ice cream 3/4/5/6/8/10
 6,- |

**Chocolate Duet**  
Chocolate cake and a scoop of chocolate ice cream 8
 8,- |

**Our homemade cakes, tarts and ice cream specialties can be found in our ice cream and dessert menu on the table.**