

NON-ALCOHOLIC BEVERAGES

Water

Peterstaler Mineral water	0,25 L	3,-
Sparkling, Medium, Still	0,5 L	5,-
Water from the Mummelsee spring	0,7L	5,50
natural or carbonated		

Soft drinks

Coca-Cola 1/2/4/5	0,3 L	3,40	0,5 L	5,40
Coca-Cola Zero 1/4/5	0,3 L	3,40	0,5 L	5,40
Sprite4	0,3 L	3,40	0,5 L	5,40
Fanta 2/4/5/10	0,3 L	3,40	0,5 L	5,40
Mezzo-Mix 1/4/5/10	0,3 L	3,40	0,5 L	5,40
Lift Apple spritzer 3	0,3 L	3,40	0,5 L	5,40
Schweppes			0,2 L	4,20
Bitter-Lemon 2/9, Tonic-Water 9, Ginger-Ale 3/5				

House lemonades

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

Juices & juice spritzers

Red currant nectar spritzer 4	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 4, Black currant 2	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



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

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

Beef Broth with vegetable strips and Flädle (savory pancake strips) 8/9	8,-
Homemade Goulash Soup 8	9,50
Cream of pumpkin soup with roasted pumpkin seeds and pumpkin oil 8	9,-
Lamb's lettuce balsamic dressing, croutons - with streaks of bacon – 8	11,- 15,-
Side Salad with raw vegetables and leaf salad 8/9	6,-
Salad Plate with Yogurt Dressing 8/9	9,-

TARTE FLAMBEÉ

Straight from the Oven – Ideal for Sharing –

"Traditional" Smoked bacon strips, onions 2/3/8/9	14,-
"Gratinée" Smoked bacon strips, onions, melted cheese 2/3/8/9	15,-
Salmon Smoked salmon, spring onions, cheese, horseradish dip 2/3/8	17,-
 Vegan Soymilk cream, tomato sauce, mushrooms, diced tomatoes, leek 2/3/8	15,-
“Pumpkin” pickled pumpkin cubes, streaks of bacon, onions 8/2/9	17,-

MEAT-FREE & HAPPY

 Pumpkin linguine red pesto, pumpkin, rocket, Parmesan 8/2	18,-
 Spinach dumplings oven-roasted vegetables, tomato sauce, freshly grated Parmesan 7	19,-
 Braised pumpkin stew pumpkin, chestnuts, root vegetables, smoked tofu 8/2/4/10	21,-
 Cheese “Spätzle” (German noodles) with caramelized onions 8	17,-

MEAT & FISH

Pork Schnitzel “Viennese Style” With roast jus and French fries 8	19,-
“Jägerschnitzel” (Pork Loin) With creamy mushroom sauce, green beans with bacon, and homemade “Spätzle” (German noodles) 8	22,50
“Mummelsee” Filet Pan Three pork medallions with creamy mushroom sauce and homemade “Spätzle” (German noodles) 8	24,-
Rump steak with pepper sauce, green beans, French fries 8	36,50
Oven-Fresh Meatloaf Mushroom cream sauce, market vegetables, Homemade Spätzle 8	18,-
Two trout fillets from Oberharmersbach “pan-seared on the skin”, almond butter, parsley potatoes 8	28,-
Homemade, traditional Baden-Style Maultaschen (stuffed pasta pockets) - From Metzgerei Glasstetter – Served with bacon-onion lard and potato-cucumber salad 4/8/9	18,-
Homemade Leberkäse from Metzgerei Winterhalter, pan-fried Black Forest bacon, fried egg from Seebach farm, crispy fried potatoes 3/8/10/11	16,-
Black Forest Beef Burger in a “Rustiko-bun” 100% beef patty, crispy bacon slices, tomato, pickles, arugula, crispy fried onions, BBQ sauce 2/3/8	18,50
Chicken Burger in a “brioche-bun” Chicken breast fillet, crispy bacon slices, pickled red onions, romaine lettuce, Caesar sauce, Parmesan shavings 2/3/8	16,50
 Veggie Burger in a “multigrain-bun” Falafel patty, grilled zucchini & eggplant, arugula, pickled red onions, tomato, beetroot hummus 2/3/8	15,50
Side Dishes (optional): • French fries 8 • Sweet potato fries 6/8/10 • Beetroot hummus 2/3/8/10 • Sour cream dip 2/3/8/10 • BBQ sauce 2/3/8/10	5,- 5,- 2,- 2,- 2,-

Family & Friends

Our family platter (serves 4) We charge for each additional person	60,- 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 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,-
‘Strammer Max’ Our wood-fired bread topped with cooked ham, gratinated with cheese, 2 fried eggs, served with a side of salad 2/3/8/9	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,-
<i>Our homemade cakes, tarts and ice cream specialties can be found in our ice cream and dessert menu on the table.</i>	