



**Our small menu - € 49.00**

Summer salad  
with homemade grilled veal sausages,  
tomatoes, watermelon,  
tomato marmalade  
and ricotta from our own dairy

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Red curry braised beef's cheek  
from local beef  
with pan fried vegetables and lemon  
grass basmati rice, fresh mint  
and coriander

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Apricot cake fresh out of the oven  
with stewed apricots, salted caramel  
and white almond ice cream

**Spielweg menu - € 79.00**

Terrine of goose liver  
with chocolate "fleur de sel" and brioche

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On the skin roasted codfish loin  
with warm beefsteak tomato,  
artichoke compote, basil pesto  
and white tomato foam

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Roasted saddle of venison with pointed  
cabbage, chanterelles, grilled apricots  
and Schupfnudeln  
(as a à la carte main course € 36,00)

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Raspberry Yogurt tartlet with passion fruit  
sorbet and fresh raspberries

Homemade Spielweg cheese from our own cheese dairy  
can be supplemented in our menus  
€ 5.00

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Salad of tomatoes and watermelon with homemade veal sausages, tomato marmalade and ricotta from the Spielweg dairy .....	€ 16,50
Vitello Tonnato from venison with two kinds of capers and small salad .....	€ 17,50
Ceviche from Meagre with peas, chanterelles, tomatoes and red onions .....	€ 16,50
Salmon trout tartar seasoned with sesame, Ponzu and cilantro, served with roasted avocado, Mizuna salad and wasabi mayonnaise .....	€ 16,50
Terrine of goose liver with chocolate "fleur de sel" black nuts, quince jelly and brioche .....	€ 21.00

Soup of the day .....	€ 6.00
Local beef broth with sliced crêpes „Flädlesuppe“ .....	€ 7.50
Spielweg “Gazpacho” with a small melon tomato salad, herbs from Sabine’s garden and homemade Coppa from farm pig .....	€ 14,50

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## In between

Wild-Boar-Dim-Sum filled with root vegetables, chick peas, and lemon grass with soy sauce .....	€ 13.50
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## Spielweg Classics

Trout filet “miller style” with spinach and steamed potatoes .....	€ 24.00
Sauté from sweetbreads and kidney with colourful beetroot vegetables, noodles and Pommery-mustard sauce .....	€ 26.00
“Wiener Schnitzel” from back of wild boar with hazelnut crumbing, potato cucumber salad and instant whipped cranberries .....	€ 28.50

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## Main Courses

Grilled Pulpo in “Piri-Piri”- tomato brew with white bean puree celery vegetables and roasted white bread .....	€ 33,00
On the skin roasted codfish loin with warm beefsteak tomato, artichoke compote, basil pesto and white tomato foam .....	€ 32,00
Prok chops from the Krug family butchery in Gaggenau on bone roasted with mushrooms, gremolata, beans and sweet potato vegetables .....	€ 27,00
Roastes veal hip with pomegranate cous cous, small braised carrots, mint yogurt and grilled figs .....	€ 28,00
Red curry braised beef’s cheek from local beef with pan fried vegetables and basmati rice with lemon grass, fresh mint and coriander .....	€ 26,50

## Dessert Menu

1 Scoop of Fox Lady Gin & Tonic sorbet .....	€ 3,50
1 Scoop of a choice of homemade sorbet served in a glass .....	€ 3,50
Warm chocolate tartlet with apricot ragout, salted caramel and white almond ice cream .....	€ 12,50
Belgish waffles with mango pineapple salad and 80% Valrhona chocolate ice cream .....	€ 12,00
Raspberry Yogurt tartlet with passion fruit sorbet and fresh raspberries .....	€ 12,00
Chocolate nut brownie with marinated blackberries and homemade vanilla ice cream .....	€ 10,50
Any of these desserts in a small portion .....	€ 7,00

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## From our own cheese dairy

Homemade alpine cheese, Munster cheese and fresh cheese .....	€ 8,50
13 month aged alpine cheese shaved or in one piece with walnut oil .....	€ 9,50