









## A warm Hello, dear Schwanen-Guests!

We take great pride in showcasing our deep connection to the unique cultural landscape of the Swabian Alb. Our cuisine blends tradition and creativity, using high-quality ingredients sourced from local farmers, vintners, and shepherds. Transparency, short transport routes, and sustainable agriculture are fundamental principles for us.




As a member of *Schmeck den Süden Baden-Württemberg*, we are committed to regional quality: Dishes marked with are made with at least 90% ingredients from Baden-Württemberg.

### A selection of our regional partners:

-  *BeckaBeck Bakery & World Champion Baker Schmid*
-  *Zeeb Poultry Farm (free-range eggs)*
-  *Bioland & Demeter Village Dairy Geifertshofen*
-  *Shepherd Stotz (lamb), local hunters (game), Farmer Wörz (potatoes)*
-  *Meidelstetten lentils, Römerstein Mill (grains)*
-  *Staiger Vegetables, certified organic farm*

### Our Meat – Quality from Natural, Ethical Farming

Our meat comes from animals raised in a pristine environment with clean water, healthy soil, and fresh air. They are fed high-quality, untreated fodder and kept under strict welfare guidelines. The farms we partner with are small-scale, providing ample space and ensuring ethical husbandry. This also goes for our partner Klaushof in beautiful Austria.

-  *70% more space in stables than standard regulations*
-  *Natural feed from unpolluted sources*
-  *A transparent value chain – from birth to processing*

Our menu primarily showcases the culinary diversity of the Swabian Alb and selected neighboring regions, always in harmony with the seasons. This is complemented by a carefully curated selection of fine wines from top vintners.

We warmly invite you to enjoy this experience with us!

**Your Hosts,  
The Wetzels Family & the entire Schwanen Team**



## To Start

<b>Our house brand sparkling wine rosé “Black Swan”</b>		0,1l	5,9
A fresh scent of wild berries and raspberries, paired with currants, with a hint of vanilla. A real treat in terms of taste			
Weinmanufaktur Jörg Geiger, Schlat bei Göppingen			
<b>Aecht Bitter: Green pair / Wormwood</b>	<i>non-alcoholic</i>	0,2l	11,6
A delicate acidity interplay of pear and gooseberry, rounded off with orange blossom and wormwood.			
<b>Bio-Weiß: White: Apple / Quince / Acacia Blossom</b>	<i>non-alcoholic</i>	0,2l	11,6
Subtle sweetness. Fully ripe exotic fruit, reminiscent of honey and white blossoms..			
<b>Cuvée No. 12: Apple / Schwarzriesling / Blackcurrant Twigs</b>	<i>non-alcoholic</i>	0,375l	18
Fruity aromas of red berries and blue grapes with fine herbal notes.			
<b>Sanbitter - on the rocks -</b>	with soda	<i>non-alcoholic</i> 0,2l	5,9
	or orange juice	0,2l	7,5
	pure	10 cl	4,9

## Fine wines - enjoyed by the glass

<b>2023 Chardonnay &amp; Pinot Blanc dry</b>		0,1l	6
Weingut Knipser, Pfalz		0,75l	34
Aromas of pear and apple compote with hints of hay. On the palate, creamy with notes of mirabelle plum and ripe pear. During our tasting in April, it was very fresh with light yeast notes that will soon mellow.			
<b>2023 Scherzinger Batzenberg Roter Gutedel Rosé dry</b>		0,1l	5
Weingut Heinemann, Baden		0,75l	28
This wine presents itself in a light salmon pink with orange reflections. Aromas of ripe papaya, Galia melon, wild strawberry, and subtle hints of rhubarb. A well-balanced and juicy body.			
<b>2021 “Prope” Montepulciano d’Abruzzo DOC dry</b>		0,1l	5,5
Weingut Velenosi, Italy		0,75l	32
An intense, almost opaque ruby red. Enveloping and complex with notes of morello cherry, kirsch, and ripe blackberries, complemented by distinctive aromas of damp earth, coffee grounds, tobacco, and licorice. Full-bodied and intense, with a structure highlighted by smooth tannins.			



## Introduction

„Gänseliesel“ salad *vegan* 

Mixed leaf salad with a light herb-radish vinaigrette

### Swabian Sampler

10

Homemade Swabian ravioli with veal jus, caramelized onions, lettuce, and potato salad

### Field Salad with Pear-Nut Dressing *vegan option available*

12

with bacon and crispy bread croutons

### Chop Chop Salat with smoked Herring

18

Endive salad with apple, radish, horseradish sour cream, and lightly smoked herring fillet

### Angus Beef Tartare

with crispy capers, baked organic egg yolk, and Cognac, seasoned to perfection

100g as a starter

19

200g as a main course

29

## Soups

### Traditional Swabian Wedding Soup

10

Beef consommé with Swabian ravioli, semolina dumplings, and homemade herb pancake strips

### Swabian Pancake Soup

9

Beef consommé with herb pancake strips and fresh chives

## Green Kitchen

### Roman-Style Semolina Dumplings

24

with mountain cheese, roasted walnuts, parsley root, dried heirloom carrots, and herb foam

### Ravioli filled with Parmesan and Ricotta

25

in sage butter with roasted cauliflower and black Kampot pepper

### Creamy Beetroot Risotto *vegan*

22

with freshly grated horseradish and sautéed kale

## Additionally...

### Stone Oven Baguette from Organic Wheat by Master Baker Schmid

6

with salted butter, finest olive oil, and a daily dip *for 2 people*

# Schwanen Menü



## **Saltimbocca of Scallop**

with carrot-cardamom cream, port wine chicory, and pomegranate

18



## **Cauliflower-Curry Soup** *vegan*

with puffed chickpeas and coriander oil

9



## **Pan-Seared Skrei Fillet**

with creamy lentil vegetables, mashed potatoes, and butter-apple jus

42

*oder*

## **Braised Ox Cheeks „Sauerbraten“**

with glazed pearl onions, roasted parsley root, and herb-infused Schupfnudeln

32



## **Nougat parfait „Dubai Edition“**

with pistachio cream, sesame caramel gel, and angel hair

14

Menu with Fish 78

Menu with Meat 68

## *Our traditional Menu since 1954*

### **Swabian Pancake Soup**

Beef consommé with homemade herb-flavored pancake strips and fresh chives

### **Swabian Onion Roast from Alpine Pasture Beef**

with braised Filder cabbage, caramelized onions, Spätzle, and Trollinger sauce



### **Homemade Apple Fritters in Cinnamon Sugar**

with ice cream and warm Bourbon vanilla sauce with lingonberries



*Jubilee package 54*



## Other Main Courses

<b>Medium-Rare Roasted Lamb Saddle from Shepherd Stotz</b> 	42
with mountain cheese polenta, ratatouille, and rosemary sauce	
<b>Braised Venison Roast from Local Hunting in Juniper Sauce</b> 	35
with bread dumplings, creamy savoy cabbage, sautéed wild mushrooms, and lingonberries	
<b>Beef Fillet Steak with Oxtail Ragout</b>	44
with caramelized sesame-glazed baby carrots, potato waffle, and port wine tarragon sauce	
<b>Cordon Bleu from Veal Loin – Klaushof, Austria</b>	37
stuffed with Bühlertal village cheese and cured ham served with parsley potatoes, lingonberries, and lemon	
<b>Rump Steak – Aged on the Bone for 3 Weeks</b>	
with coffee salt and homemade herb butter	
200g	32
300g	39
<i>Sides for our steaks</i>	
// french fries	// pan fried potatoes
// sweet potato fries	// small „Gänseliesel“ salad
	// grilled mixed vegetables
	each 6

## Swabian Classics

<b>Swabian Onion Roast from Alpine Pasture Beef</b>	37
with braised Filder cabbage, caramelized onions, Spätzle, and Trollinger sauce	
<b>Breaded House Schnitzel from Veal Loin</b>	35
served with parsley potatoes or french fries, lingonberries, and lemon	
<b>Traditional Swabian Lentil Dish</b> 	19
Meidelstetter lentils with Spätzle, Viennese sausages, and smoked bacon	
<b>Cheese Spätzle</b> 	19
with aromatic cheese, spring onions, fresh herbs, roasted onions, and a small "Gänseliesel" salad	
<b>Homemade Veal Swabian ravioli</b>	20
with caramelized onions, veal jus, and a side of potato and lettuce salad	
<b>Our House Salad</b>	20
A colorful mix of leafy and raw vegetable salads, house dressing, breaded corn-fed chicken breast, and avocado dip	
<b>The "Schwanen" Sausage Salad</b>	19
Organic Lyoner sausage, Alpine cheese, leafy greens, herbs, tomatoes, cucumber, red radish, shallots, black pudding, mustard, and pan-fried potatoes	
<i>We are also happy to offer you our vegetarian cheese salad for the same price.</i>	

- Please understand that we charge 2€ per substitution –



## Cheat Sheet:


- Saltimbocca:** The name "*Saltimbocca*" means "jumps into the mouth." The idea is that this dish is so tempting, it practically jumps straight in! On our menu, the traditional schnitzel is replaced by scallops wrapped in ham.
- Skrei:** Skrei, the Norwegian winter cod, is a delicacy caught only from January to April off the Lofoten Islands.
- Parfait:** *Parfait* is French for "perfect." In culinary terms, it refers to a delicious semi-frozen dessert, typically served in slices.
- Kracherle:** Traditional *Kracherle* is made from diced and toasted white bread. The flavor of these crispy cubes can vary, but the classic version is purely butter-based, developed through frying.
- Chop Chop Salad:** A Chop-Chop salad is a fresh, aromatic and colorful salad that impresses with a fine even chopping.
- Roman-Style Semolina Dumplings:** "Gnocchi alla romana" is a typical dish of the Lazio region, especially Roman cuisine. It consists of gratinated dumplings made from durum wheat semolina.
- Kampot Pepper:** *Kampot pepper* is the champagne of pepper varieties. It can only be called genuine Kampot pepper if grown and harvested in the Kampot and Kep regions of Cambodia, as the name is a protected designation of origin.
- Angel Hair:** Angel hair, or *Kadaifi*, is a sweet pastry from the Balkan and Levant regions. Thin, crispy strands of dough give this specialty the appearance of delicate "hair."

*For those staying at home:  
Most of our dishes are  
also available for takeout or pickup*






## Sweet Finale

<b>Homemade Apple Fritters in Cinnamon Sugar</b> 	12
with ice cream, warm Bourbon vanilla sauce, and lingonberries	
<b>White Chocolate Mousse</b>	12
on flambéed rum-pineapple carpaccio	
<b>Nougat Parfait "Dubai Edition"</b>	14
with pistachio cream, sesame caramel gel, and angel hair	
<b>Crème brûlée</b>	10
caramelized with brown cane sugar	

### „I'm actually full, but...“

<b>Kick it!</b>	7
Freshly brewed espresso with a scoop of vanilla ice cream	
<b>“Cheese rounds off the meal“</b>	11
A small selection of cow and goat cheese with date mustard	
<b>“There's always room for ice cream”</b> 	5,5
Giant ice cream scoop from Lautertal ice cream makers	
Flavors: Vanilla, Chocolate, Walnut, Strawberry, Amarena Cherry, or Lemon Sorbet	
<i>extras:</i>	
A shot of eggnog or chocolate sauce	3
Extra whipped cream	2



## „Take a Little something home“

*Small gifts keep friendships alive*



### **Homemade Veal Swabian ravioli:**

vacuum-sealed for takeaway, price per piece

3,2



### **Noan Olive Oil „Pure“ - 250 ml**

Award winning Greek organic olive oil with a social character.  
Part of the proceeds are used to fund social projects.

12,5



### **Swabian Wibeles – The Original!**

Baked according to a secret family recipe, passed down for seven generations,  
from *Café Bauer* in Langenburg, Hohenlohe

7,5



### **Katrin Leuze**

Feminine leather accessories and cozy wool and fur items – keeping every  
chilly nose warm!



### **Little Joys from Räder...**

... can be found in the display cases throughout our hotel!



LAMBERT

### **Gunther Lambert**

Accessories made from natural materials, each with a unique handcrafted character



### **Engels Candles – Colorful Creations with a Special Aura**

Certified organic candles (ECO Cert) in various shapes and sizes – also  
available as scented candles!



**All items are available for purchase at our reception shop.**

***Last but not least:***

All wines from our menu **can be purchased**  
for a discounted take away price!