



## Seasonal recommendations

**Asparagus cream soup** 7  
with white and green asparagus

**White asparagus**  
**with herbal pancake or potatoes** *vegan possible* 25  
with sauce hollandaise or melted butter

*We recommend to add:*

Both, air dried and cooked ham from regional pork 8  
Breaded veal Schnitzel 12  
Beef filet 150g 20

**Rhubarb compote topped with yoghurt-mousse** 10  
with fresh raspberries and mint

## Upfront

**Stone oven baked baguette from bread-sommelier Schmid** 4  
with salted butter, fine olive oil and daily dip for 2 people

## Starters

**\*Green salad** *vegan*  
mixed leaf salads with herbs and vinaigrette

**Swabian appetizer** 8  
fried veal ravioli, veal sauce, potato-salad and lettuce

**Carpaccio from stewed pulpo** 17  
with rocket salad, deep fried capers and pickled egg yolk

**Baked king prawns** 17  
with sauce Rouille, marinated fennel and estragon oil

**Asparagus Greens** 15  
white and green asparagus, rocket salad, tomatoes  
fresh raspberries and herbal dressing

**Angus beef tatar**  
pickled mustard seeds, umami, red Topiko caviar and bread  
100g 18  
200g 26

## Soup

**Swabian wedding soup** 8  
beef broth, fried veal ravioli, semolina dumpling  
and sliced herbal pancakes

**\*Homemade beef broth** 7  
with sliced herbal pancakes and chives



## Superfood and soulfood

<b>Fried green asparagus with tomato compote</b> with rosemary potatoes, burrata and roasted pine nuts	24
<b>Mixed vegetable Quinoa</b> with mango, fresh coriander, glazed Pak Choi and coconut foam	20
<b>Poke bowl</b> with carrot, sprouts, pickled cucumber, avocado, edamame mango rice and Togarashi sauce // with Tataki from yellow fin tuna <i>surcharge</i>	15 14
<b>Caesar salad</b> Romaine lettuce with croutons and original Caesar dressing // nature <i>surcharge</i> // with 3 fried king prawns <i>surcharge</i> // with chicken <i>surcharge</i>	9 9 6
<b>*Bacon &amp; Beef Burger</b> Irish Hereford beef, homestyle bun, with cheddar, Irish stout sauce tomato, cucumber relish, mustard and roasted onions	15
<b>*Truffle-Beef-Burger</b> Irish Hereford beef, homestyle bun, lettuce, fried egg over easy and truffle-mayonnaise	15
<b>*Burrata Burger</b> homestyle bun, gebackene Avocado, Burrata, Tomato Basilikumpesto, Rucola und hausgemachte Kräuterbutter	16
<b>MEZZO Club-Sandwich</b> Grilled corn-fed chicken breast, bacon, Caesar salad, boiled egg tomatoes and cucumber	14

All dishes with \* are also available from 2pm to 6pm // Last kitchen order 9.15pm

## Main dishes

<b>Onion steak from free-range beef</b> with green beans, stewed onions, fried potatoes and redwine gravy	31	
<b>Grilled tuna steak – medium -</b> with zucchini, dried tomatoes, chili, fresh mint lime vinaigrette and small potatoes	34	
<b>Stewed venison</b> with cherry balsamico sauce, Spätzle and mangold	32	
<b>Cordon Bleu from veal tenderloin, Klaushof, Austria</b> filled with cheese and smoked ham, with parsley potatoes and cranberries	32	
<b>*Breaded pork Schnitzel, Klaushof, Austria</b> with french fries and lemon	20	
<b>Rumpsteak from young cattle – matured on the bone for 3 weeks</b> with homemade herbal butter		
200g	26	
300g	35	
<i>Sides for Steaks &amp; Burger</i>		
// *french fries	// fried potatoes	each 5
// grilled veggies	// *sweet potato fries	
// *small green salad		

## Schwanen Classics

<b>*Swabian cheese Spätzle</b> spring leek, fresh herbs, roasted onions and a small green salad	17
<b>Roastbeef from Alm-Ox</b> – served cold - with sauce tatar, radish vinaigrette and fried potatoes	21
<b>*Homemade veal ravioli “Maultasche”</b> with melted onions, potato salad & lettuce	17
<b>*Our house salad</b> mixed salads, homemade dressing, breaded corn-fed chicken breast and avocado dip	17
<b>The MEZZO sausage salad</b> organic german sausage, cheese from the Alps, herbs, tomato, cucumber, red radish, shallots, lettuce and bread // with fried potatoes and black pudding	12 17
<b>Currywurst – from „Oberlaender sausage“</b> french fries and homemade curry sauce	10

## Sweet final

<b>*Giant scoop of ice cream from the Lautertal organic farm</b> vanilla, chocolate, walnut, strawberry, amarena cherry or lemon sorbet	5
<i>additionally:</i> additional shot egg liqueur or chocolat sauce	3
additional whipped cream	2
<b>Homemade apple fritters</b> vanilla ice-cream, cinnamon, cranberry	10
<b>Rhubarb compote topped with yoghurt-mousse</b> with fresh raspberries and mint	10
<b>*Crème brûlée</b> caramelized with brown sugar	10
<b>Lovey dovey</b> vanilla ice cream with hot raspberries and cream swan	10



## Actually I'm stuffed but

<b>Scoop of dark Valrhona chocolate mousse</b> with stewed plums and whipped cream	8
<b>Kick it!</b> scoop of vanilla ice cream with Espresso	6