



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.

-  *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 Wetzel Family & the entire Schwanen Team**



To Start

Kessler Rosé Brut		0,1l	7,9
Kessler Sparkling Wine Württemberg Delicately sparkling with aromas of strawberries and raspberries. Fresh, elegant and harmonious with fine fruit and a refreshing finish.			
Weinmanufaktur Jörg Geiger, Schlat bei Göppingen			
Aecht Bitter: Green pear / Wormwood	<i>non-alcoholic</i>	0,2l	11,6
A delicate acidity interplay of pear and gooseberry, rounded off with orange blossom and wormwood.			
Bio-Weiß: White: Apple / Quince / Acacia Blossom	<i>non-alcoholic</i>	0,2l	11,6
Subtle sweetness. Fully ripe exotic fruit, reminiscent of honey and white blossoms.			
Cuvée No. 11: Apple / oak leaf	<i>non-alcoholic</i>	0,375l	18
Fruity aromas of red berries and blue grapes with delicate herbal notes.			
Sanbitter - on the rocks -	with soda	<i>non-alcoholic</i> 0,2l	7,5
	or orange juice	0,2l	8,0

Fine wines - enjoyed by the glass

2022 Riesling off-dry "SL"	0,1l	5,5
Schloß Lieser Winery Thomas Haag VDP Mosel	0,75l	28
A delicately off-dry Riesling with clear fruit and vibrant freshness. Aromas of peach, citrus and ripe apple are complemented by a subtle mineral note. Elegant, juicy and harmonious on the palate with a beautifully balanced interplay of sweetness and acidity.		
2024 Rosé dry	0,1l	7,5
Salwey Winery Kaiserstuhl	0,75l	38
Fruity, fresh and elegant, with delicate aromas of red berries lively acidity and a pleasantly dry, refreshing finish.		
2022 Vino Nobile di Montepulciano "La Braccasca" DOCG	0,1l	8
Antinori Winery Tuscany	0,75l	46
An elegant Vino Nobile with aromas of ripe cherries, red berries and subtle spices Juicy and well-balanced on the palate, with silky tannins and refreshing acidity. A characterful Tuscan wine with a long, harmonious finish.		



Starters

Gänseliesel salad *vegan*

Mixed leaf salad with a light herb-radish vinaigrette

8

Swabian Taster

11

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

Lamb's Lettuce with Pear & Walnut Dressing *vegan option available*

12

with bacon and croutons

Angus Beef Tartare

Egg yolk gel, olive ash, crispy onions and chive oil, with stone oven baguette

100g as a starter

20

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 Herb Crêpe Soup

9

Beef consommé with herb pancake strips and fresh chives

Green Kitchen

Panko-Fried Sesame Aubergine *vegan option available*

24

with chickpea hummus, tandoori yoghurt and pomegranate

Risotto with "Fregola Sarda" *vegan option available*

26

Sardinian pasta pearls with fresh wild mushrooms, green beans, sun-dried tomatoes and aged Pecorino

Pumpkin Ravioli

25

with tenderstem broccoli, Riesling foam and roasted pumpkin seeds

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 Menu

Black-Smoked Tuna

with orange and fennel salad and wasabi sour cream

18



Pumpkin Soup

with fresh ginger, seasoned with oriental spices

10



Pan-fried Sea Bass Fillet

"Chef's Special Recommendation"

with yuzu-panko crunch, Fregola Sarda, grilled Asian aubergine and lobster bisque

39

or

Braised Roe Deer Shoulder

with glazed young pointed cabbage, sautéed chanterelles, butter spaetzle and port-cranberry sauce

36



Panna Cotta "Matcha Latte"

with coconut ice cream, caramelised peach and matcha jelly

14

Menu with fish 76

Menu with meat 73

Our traditional Menu since 1954

Swabian Herb Crêpe Soup

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

Swabian Onion Roast from Alpine Pasture Beef

with a trio of onions, buttered Spätzle and Trollinger wine sauce

Homemade Apple Fritters in Cinnamon Sugar

with ice cream and warm Bourbon vanilla sauce with cranberries

Jubilee package 54



Other Main Courses

Our Schwanen Bouillabaisse

Shellfish bisque with fish fillets, prawns, saffron and rouille sauce	<i>main course</i>	38
	<i>starter</i>	24

Veal Cordon Bleu

stuffed with Bühlertal village cheese and cured Alb ham served with parsley potatoes, lingonberries and lemon		38
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Dry-Aged Rump Steak from young beef – 3 weeks on the bone

with coffee salt and homemade herb butter	200g	32
	300g	39

Beef Fillet Steak – dry-aged on the bone for 3 weeks

with coffee salt and homemade herb butter	Ladies Cut 200g	39
	Master Cut 300g	49

Sides for our steaks

// french fries	// pan fried potatoes	
// grilled mixed vegetables	// sweet potato fries	// side salad
// Café de Paris Butter-Sauce	// Cognac Pepper Cream Sauce	// Truffle Mayo
		each 6
		each 3

Swabian Classics

Swabian Onion Roast 38

with a trio of onions, buttered Spätzle and Trollinger wine sauce

Breaded House Schnitzel from Veal Loin 35

served with parsley potatoes or french fries, lingonberries and lemon

Cheese Spätzle 19

with aromatic cheese, spring onions, fresh herbs, roasted onions and side salad

Homemade Veal Swabian ravioli 21

with caramelized onions, veal jus, and a side of potato and lettuce salad

Traditional Swabian Lentil Dish 19

Meidelstetter lentils with Spätzle, Viennese sausages and smoked bacon

Our House Salad 21

A colorful mix of leafy and raw vegetable salads, house dressing, breaded corn-fed chicken breast and avocado dip

The "Schwanen" Sausage Salad 21

Organic Lyoner sausage, Alpine cheese, leafy greens, herbs, tomatoes, cucumber, red radish, shallots, black sausage, mustard and pan-fried potatoes

We are also happy to offer you our vegetarian cheese salad for the same price



Little Glossary:

- Panko:** Japanese breadcrumbs with an especially coarse, flaky texture. They create a light, golden-brown and particularly crisp crust. Their airy structure absorbs less fat and makes Panko excellent for fish, meat and vegetables.
- Tandoori:** Traditional Indian cooking style using a tandoor, a special clay oven. Characteristic are aromatic spices and subtle roasted flavours. The intense marinade of spices, yoghurt and other aromatics gives ingredients their distinctive colour and depth.
- Matcha:** Finely ground Japanese green tea with an intense green colour and a delicate, slightly bitter, pleasantly umami-rich aroma. In modern cuisine matcha is used for fine desserts, drinks and creative savoury compositions.
- Yuzu:** Japanese citrus fruit with an exceptional aroma somewhere between lemon lime and mandarin – fresh, delicately bitter and expressive. Its intense aroma gives savoury dishes, desserts and drinks an elegant, exotic freshness.
- Fregola Sarda:** Sardinian pasta speciality made from toasted durum wheat semolina. Small, irregular pearls with delicate roasted notes and a characteristic bite. Particularly popular with fish, seafood, vegetables or rich sauces.
- Bouillabaisse:** French fish speciality from Marseille – an aromatic composition of different fish, seafood, herbs and saffron. Traditionally served with a rich, delicately seasoned fish broth, it combines Mediterranean flavours with the freshness of the sea.

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





Sweet Finale

Homemade Apple Fritters in Cinnamon Sugar 12

with ice cream, warm Bourbon vanilla sauce and cranberries

Freshly baked, at least 10 minutes baking time

A dollop of chocolate mousse 10

with whipped cream and marinated cherries in liquor

Crème brûlée 10

caramelized with brown cane sugar

Panna Cotta "Matcha Latte" 14

with coconut ice cream, caramelised peach and matcha jelly

"I'm actually full, but..."

Kick it! 7

Freshly brewed espresso with a scoop of vanilla ice cream

"There's always room for ice cream" 5,5

Giant ice cream scoop from Lautertal ice cream makers

Flavors: Vanilla, Chocolate, Walnut, Strawberry, Amarena Cherry, or Lemon Sorbet

Extras:

A shot of eggnog or chocolate sauce 3

Extra whipped cream 3

"Cheese closes the stomach" 14

A small plate of cow's and goat's cheese served with date mustard



„Take a little something home“

Small gifts keep friendships alive



Homemade veal Maultaschen – vacuum-sealed, per piece 3,8
How about the "Mauldaschadäschle"? Keeps them fresh all the way home! 5



Noan Olive Oil „Pure“ - 250 ml 12,5
Award winning Greek organic olive oil with a social character.
Part of the proceeds are used to fund social projects.



Swabian Wibeles – The Original! 7,5
Baked according to a secret family recipe, passed down for seven generations,
from *Café Bauer* in Langenburg, Hohenlohe



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!