




A warm welcome, dear guests of Hotel-Restaurant Schwanen

Here at the Hotel-Restaurant Schwanen in Metzingen, located in the Biosphere Reserve Swabian Alb, we emphasize our connection with this unique cultural landscape. We are proud of our region and committed to the regional cuisine with "permission to cheat" and lots of joy.

We value preserving culinary traditions and their creative development. We also value maintaining good, close relationships with local farmers, winemakers, and shepherds, from whom we source the ingredients for our regional cuisine. The exceptional quality of fresh products, from controlled and ecologically responsible cultivation, is ensured through transparency in production and short transport routes, which also benefit the environment.

Through our long-standing membership in "Taste the South Baden-Württemberg" and obtaining recognized certificates, we have taken another heartfelt commitment. The dishes marked with the symbol "" come from Baden-Württemberg over 90% of the time.

Among others, we source our food from:

- ➔ **Bread and rolls** - Bäckerei Nonnenmacher in Bempflingen, world champion baker Schmid in Gomaringen
- ➔ **Eggs** - Geflügelhof Zeeb in Sondelfingen, free-range farming
- ➔ **Ice cream** - Family Bachmann, Indelhausen in Lautertal, Swabian Alb
- ➔ **Poultry** - Bauer Wech, Klaushof, Austria
- ➔ **Berries and asparagus** - Rammerthof, Großbettlingen
- ➔ **Vegetables** - from farmers in the region, vegetable dealer Staiger with a regional focus
- ➔ **Lamb** - Schäfer Stotz, Münsingen, Swabian Alb
- ➔ **Grains** - Römersteiner Mühle
- ➔ **Potatoes** - Farmer Marc Wörz, Hohenstein-Oberstetten, Swabian Alb
- ➔ **Cheese** - Bioland and Demeter Heumilch-Dorfkäserei Geifertshofen, Hohenlohe
- ➔ **Lentils** - Meidelstetten, Swabian Alb
- ➔ **Game** - from local hunting



We source our meat from Klaushof in Austria

Austria is a beautiful country with clean water, healthy soil, and pure air. Agriculture is small-scale, transport routes are short, and the Austrian food law is among the strictest in the world. The result is high-quality food, such as Klaushof meat from young bulls, calves, and pigs. All Klaushof young bulls, calves, and pigs are genuine Austrians. They grow up in a sheltered environment on small-scale farms, receive natural feed, and are slaughtered exclusively in Austrian butchereries, after prior anaesthesia of the animals, while maintaining the highest hygienic standards. These regulations are strictly monitored.

Austria in detail:

- ➔ The animals in this farm have 70% more space compared to conventional animal farming, and 40% of the stall space must be filled with natural bedding material that meets the natural behaviour of the animals.
- ➔ In Austria, the best raw materials for feeding livestock can be directly taken from nature, ensuring pure and uncontaminated feed, and therefore high-quality meat.
- ➔ A regulated and natural day-night rhythm is essential for the health of any living being. Free-range promotes the natural behaviour of the animals. Here, they can explore their environment and engage in species-appropriate activities.
- ➔ The age at which the animals are slaughtered depends mainly on their weight. An animal weighing 80-100kg guarantees a lean meat content of 57%. The animals determine how long it takes to reach this weight. The animals are granted a natural tagging and natural rhythm, as well as provided with natural materials for their entertainment.
- ➔ Only if the entire value chain takes place in Austria can the highest animal welfare standards be guaranteed. From the birth of the animals to their slaughter, the well-being of the animals is transparent and traceable.

Experience the culinary diversity of our region and neighbouring Austria on our menu, with dishes inspired by the changing seasons, offering so much temptation for your palate, heart, and eyes. Cooked with love!

Discover and enjoy the finest wines from our German and international top winemakers on our carefully selected wine list.

We cordially invite you.

Your hosts,

Family Wetzels and all the Schwanen staff.



To set the mood

Weinberg Bellini		0,1l	7,9
The classic reinterpreted! Juicy red vineyard peach purée meets our "Black Swan" Rosé sparkling wine			
Jörg Geiger Winery, Schlat near Göppingen			
Aecht Bitter: Green Hunting Pear / Wormwood	<i>alcohol-free</i>	0,2l	11,6
A fine acidity play of pear and gooseberries, rounded off with orange blossom and wormwood			
Bio-Weiß: Apple / Quince / Acacia Blossoms	<i>alcohol-free</i>	0,2l	11,6
Fresh apple fruit paired with the delicate scent of raspberries and an intense rose bouquet			
Cuvée No. 12: Apple / Black Riesling / Blackcurrant Branches	<i>alcohol-free</i>	0,375l	18
Fruity notes of red berries and blue grapes with subtle herbal undertones			
Sanbitter - on the rocks -	with Soda	<i>alcohol-free</i> 0,2l	5,9
	or Orange Juice	0,2l	7,5
	Straight Up	10 cl	4,9

Premium Wines → Enjoy by the Glass

2022 Muskateller dry		0,1l	5,5
Konrad Salwey Winery, VDP, Kaiserstuhl		0,75l	33
Voluminous, typical Muscatel aromas of citrus and green apple, with nuances of black pepper. Mineral and dry.			
2022 Muskattrollinger rosé dry		0,1 l	4,7
Organic winery Schnaitmann, VDP, Fellbach		0,75 l	28
Pale rosé with delicate notes of lychee, rhubarb, vineyard peach, blood orange, as well as rose petals, nutmeg blossom, and orange zest. Subtle nutmeg spice, white pepper, and cedar accompany the fruit. Unobtrusive and refreshing.			
2020 Vino Nobile di Montepulciano "La Braccasca" DOCG		0,1l	7,6
Prugnolo Gentile, Merlot 90 Parker-Points		0,75l	46
Intense bouquet of red fruits, tobacco, and vanilla. The taste is rich, structured, and shows a balanced, smooth aftertaste with soft tannins and abundant flavors of cherries and wild berries.			

Swan menu



Marinated fjord trout

with green apple gel, Black Forest miso mayo,
pickled cucumbers, and crème fraîche

18



Clear forest mushroom essence with sherry

and ricotta morel ravioli

10



Pan-fried Sea Bass Fillet & baked king prawn

with braised fennel, 'paella style' risotto, and chorizo

42

or

Braised cheeks of heritage pork (Klaushof)

with balsamic Alb lentils, potato-celeriac purée, and Pinot Noir sauce

32



Grape tart

with Chantilly cream and sparkling wine sorbet

14

Fish Menu 79

Meat Menu 69

"70 Years of Schwanen" Anniversary Menu

1954 - 2024

Flädlesuppe

Beef broth with homemade herb pancakes and fresh chives

Swabian onion roast beef from Alpine pasture-raised cattle

with braised Filder cabbage, buttered onions, spaetzle and Trollinger sauce

Homemade apple fritters in cinnamon sugar

with ice cream and bourbon vanilla sauce and cranberries

As Jubilee Package 49

- Please understand that we charge € 2 for each change -



Starters

Gänseliesel Salad *vegan*

Mixed green leaf salads with light herb and radish vinaigrette

8

Swabian Appetizer

10

Melted "Maultäschle" (Swabian ravioli), veal sauce, head lettuce and potato salad

Lamb's lettuce with Pear-Nut Dressing *vegan option available*

12

with bacon and crispy bread cubes

Angus Beef Tartare

with fried capers, baked organic egg yolk, and Cognac, seasoned to taste

100 g *as a starter*

19

200 g *as a main course*

29

Soups

Butternut Squash cream soup

9

pumpkin soup with ginger, coconut milk and pumpkin seed oil

Old Swabian Wedding Soup

10

Beef broth with "Maultäschle," semolina dumplings, and herb pancakes

Homemade beef broth

9

with homemade herb pancakes and fresh chives

Superfood & Soulfood

Spelt Risotto with Muscat Pumpkin

24

with roasted hazelnuts, glazed Nashi pear, and Belp ball cheese

Beetroot Falafel

26

on green mint yogurt with oven-roasted spiced ancient carrot, pomegranate molasses and roasted eggplant cream

Homemade wild boar ravioli

with autumn trumpet jus, cranberry foam, and chestnut purée

as a starter

18

as a main course

28

Additionally

Stone-baked Baguette from Organic Wheat by Master Baker Schmid

6

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



More Main Courses

Venison stew from local hunting

with bread dumplings, creamy cabbage, sautéed wild mushrooms and lingonberries

34

Beef Tenderloin Steak & baked veal terrine

with braised Port wine Treviso, roasted onion cream from Höri onion, and tarragon jus

44

Cordon Bleu from veal - Klaushof Austria

Stuffed with Bühlertal village cheese and cooked Alb ham, served with parsley potatoes, lingonberries and lemon

37

Rump steak – aged on the bone for 3 weeks

with Coffee-Salt and homemade herb butter

200g

32

300g

39

Sides with steaks

// French fries

// fried potatoes

// grilled veggies

// small green salad

//sweet potato fries

each 6

Schwanen Classics

“Zwiebelrostbraten” onion roast beef from Alpine pasture-raised cattle

with braised Filder cabbage, buttered onions, spaetzle, and Trollinger sauce

37

Swabian Lentils

Medelstetter lentils with spaetzle, sausage and smoked bacon

19

Cheese Spätzle

spring leek, fresh herbs, roasted onions and a small green salad

19

Homemade veal ravioli “Maultaschen”

with melted onions, veal jus, potato salad, and lettuce

20

Our house salad

mixed salad, homemade dressing, breaded corn-fed chicken breast, avocado dip

20

The „Schwanen“ sausage salad

Biolyoner, Alpine cheese, mixed greens, herbs, and tomatoes, cucumber, red radish, shallots, black pudding, mustard and fried potatoes

19



Sweet finale

Giant scoop of ice cream from the Lautertal organic farm	5,5
vanilla, chocolate, walnut, strawberry, amarena cherry or lemon sorbet	
additional shot egg liqueur or chocolate sauce	3
additional whipped cream	2
Homemade apple fritters	12
vanilla ice-cream, cinnamon, cranberry	
Grape-tarte	14
with Chantilly-cream and Champagne-sorbet	
Crème brûlée	10
caramelized with brown cane sugar	

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

A scoop of Valrhona chocolate mousse	10
served with whipped cream and brandied cherries	
Kick it!	6,5
freshly brewed espresso with a scoop of vanilla ice cream	
Small cheese plate	10
Selection of cheeses with fig mustard	


- Please understand that we charge € 2 for each change –
All prices are in Euro and include VAT



"Takeaways"

Small gifts keep friendships alive

Last but not least:
 All wines from our wine menu are available
 at a discounted take-away price!




Homemade veal dumplings: vacuum-sealed to go – per piece 3,2
 Wie wär's im „Mauldaschadäschle“ - so bleiben sie frisch bis zuhause! 5



Finest natural oils from the Fandler family in Styria
 Single-variety, high-quality oils with characteristic aromas and unique flavors



Swabian Wibeles – the Original! 6,50
 Baked according to a secret family recipe passed down through seven generations from Café Bauer in Langenburg, Hohenlohe



Katrin Leuze
 Feminine leather accessories and cozy items made from fur and wool, perfect for keeping little noses warm



Little joys from the Räder company...
 ...can be found in the display cases throughout our Schwanen!



Gunther Lambert
 Accessories made from natural materials with handcrafted, one-of-a-kind character



Engels Kerzen – Farbenfrohe Werke mit einer besonderen Aura
 BIO-certified candles according to ECO Cert in various shapes and sizes
 – also available as scented candles!

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