



## 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 Wetzel Family & the entire Schwanen Team**



<b>2021 Sparkling Wine Pinot Blanc brut</b>	0,1l	9,5
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Winery Aufricht | Bodensee | Baden

A winemaker's sparkling wine distinguished by elegance and finesse, featuring a very refined perlage and exceptional delicacy

Weinmanufaktur Jörg Geiger, Schlat bei Göppingen

<b>Aecht Bitter: Green pair / Wormwood</b>	<i>non-alcoholic</i>	0,2l	11,6
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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
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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
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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	7,5
	or orange juice		0,2l	8,0

### *Fine wines - enjoyed by the glass*

<b>2024 Silvaner "Pur Mineral" dry</b>	0,1l	6
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Weingut Rudolf Fürst   VDP   Franconia	0,75l	36
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This wine is a precise VDP estate wine that vividly expresses the mineral terroir of Franconia with its clear structure and lively freshness.

After selective hand harvesting, the wine is fermented and aged entirely in stainless steel tanks to allow the typical Silvaner aromas to unfold unobstructed. On the palate, it impresses with vibrant, racy acidity, lean fruit and a pronounced mineral character.

<b>2024 Rosé from the French Mediterranean coast dry</b>	0,1l	6
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Château Roubine   Lorgues   France	1,5l	71
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This rosé is a lively, organic wine from Provence, offering aromas of exotic fruits such as passion fruit, pink grapefruit and lime. A light and refreshing wine that brings pleasure at any time of day. Served from a magnum bottle.

<b>2022 "Prope" Montepulciano d'Abruzzo DOC</b>	0,1l	5,5
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Weingut Velenosi   Abruzzo   Italy	0,75l	32
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This ruby-red Montepulciano is grown at over 250 metres above sea level in the municipality of Controguerra. After fermentation, the wine is aged in large oak casks for approximately 12 months. Its complex bouquet reveals notes of sour cherry and ripe blackberries, complemented by distinctive aromas of ground coffee, tobacco and liquorice.



## Introduction

### Gänselfiesel“ salad vegan

Mixed leaf salad with a light herb-radish vinaigrette

### Swabian Sampler

11

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

### Lambs lettuce with Pear-Nut Dressing vegan option available

12

with bacon and crispy bread croutons

### Angus Beef Tartare

with coffee mayonnaise, olive ash, crispy onions and chive oil

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 Pancake Soup

9

Beef consommé with herb pancake strips and fresh chives

## Green Kitchen

### Yellow lentil curry vegan option available

24

with wild broccoli, chickpeas, fresh coriander, spiced yoghurt and papadum

### Fregola Sarda risotto with fresh winter truffle

27

Sardinian pasta pearls, sun-dried tomatoes, cured egg yolk, fresh sage and Parmesan foam

### Spinach dumplings

25

with sautéed wild mushrooms, alpine cheese sauce and thyme butter crumbs

## 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

- Please understand that we charge 2€ per substitution -

# Schwanen Menu



## Lambs lettuce with Pear-Nut Dressing

*vegan option available*

with bacon and crispy bread croutons

12



## Cauliflower curry soup

*vegan option available*

with crispy prawn in potato straw and coriander oil

10



## Pan-fried fillet of skrei

*„Chef's Special Recommendation“*

with champagne cream sauerkraut, mashed potatoes and apple butter jus

43

*oder*

## Braised ox shoulder

with saffron risotto, glazed runner beans and crispy onions

35



## Semolina flammeri with dark chocolate

blood orange salad and matcha tea ice cream

14

Menu with fish 75      Menu with meat 64

# 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 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 lingonberries

*Jubilee package 54*

**- Please understand that we charge 2€ per substitution -**



## Other Main Courses

### Ragout of local wild boar

with sautéed mushrooms, homemade Schupfnudeln, creamed savoy cabbage and rosehip sauce

34

### Cordon Bleu from veal Loin – Klaushof, Austria

38

stuffed with Bühlertal village cheese and cured ham  
served with parsley potatoes, lingonberries and lemon

### Rump Steak – Aged on the Bone for 3 Weeks

with coffee salt and homemade herb butter

200g	32
300g	39

### Beef Tenderloin Steak – 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	// Potato and Celery Root Purée
// grilled mixed vegetables	// sweet potato fries	// small „Gänsliesel“ salad each 6

// Cafe de Paris Butter-Sauce // Cognac Pepper Cream Sauce // Truffle Mayo each 3

## Swabian Classics

### Swabian Onion Roast from Alpine Pasture Beef

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

### Traditional Swabian Lentil Dish

19

Meidelsegger lentils with Spätzle, Viennese sausages and smoked bacon

### Cheese Spätzle

19

with aromatic cheese, spring onions, fresh herbs, roasted onions and a small "Gänsliesel" salad

### Homemade Veal Swabian ravioli

21

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

### 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

19

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

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

**- Please understand that we charge 2€ per substitution –**



## Cheat Sheet:

**Kracherle:**

The typical Kracherle are made from diced and toasted white bread. The flavor of these small cubes can vary depending on preference, but the traditional taste comes from the pure butter aroma developed during frying.

**Papadam:**

Papadam (or Papad) is an extremely thin, crispy flatbread from India, typically made from urad bean, lentil, or chickpea flour. It is often seasoned with spices such as cumin, pepper, or chili. Papadams are a popular accompaniment to curries and dips or served as a snack, either fried or roasted.

**Matcha:**

Matcha is a finely ground green tea from Japan, rich in antioxidants, caffeine, and the amino acid L-theanine. It provides long-lasting energy and focus without jitters, supports detoxification, strengthens the immune system, and can enhance concentration and metabolism by protecting cells and reducing inflammation.

**Café de Paris Butter:**

Café de Paris butter dates back to the 1930s and was first served at the Café de Paris restaurant in Geneva, Switzerland. Although the exact original recipe remains a well-guarded secret, there are many variations of this delicious butter recipe that delight gourmets worldwide. The original recipe consists of butter blended with a variety of herbs, spices, and other flavorings.

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





## Sweet Finale

**Homemade Apple Fritters in Cinnamon Sugar**   
with ice cream, warm Bourbon vanilla sauce and lingonberries  
*Freshly baked, at least 10 minutes baking time*

12

**A dollop of chocolate mousse**   
with whipped cream and marinated cherries in liquor

10

**Semolina flammeri with dark chocolate**   
blood orange salad and matcha tea ice cream

14

**Crème brûlée**   
caramelized with brown cane sugar

10

**„I'm actually full, but...“**

**Kick it!**   
Freshly brewed espresso with a scoop of vanilla ice cream

7

**„There's always room for ice cream“**   
Giant ice cream scoop from Lautertal ice cream makers  
Flavors: Vanilla, Chocolate, Walnut, Strawberry, Amarena Cherry, or Lemon Sorbet

5,5

**Extras:**  
A shot of eggnog or chocolate sauce   
Extra whipped cream 

3

**“Cheese closes the stomach”**   
A small plate of cow's and goat's cheese served with date mustard

14

*„Take a Little something home“*

*Small gifts keep friendships alive*



**Homemade Veal Swabian ravioli:**  
vacuum-sealed for takeaway, price per piece

3,8



**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 Wibele – The Original!**  
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!