




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 Start

Our House Sparkling Wine "Black Swan" Rosé Dry 0,1l 5,9

*Fresh scent of forest and raspberries, combined with blackcurrants, with a touch of vanilla.
A delightful taste experience!*

Jörg Geiger Winery, Schlat near Göppingen

Apple Symphony: Sapling / Rhubarb / Red Mustard alcohol-free 0,2l 11,6

Fully ripe, acidity-driven apple, with hints of wood and caramel. Spicy herbal aromas contribute to its long, subtly tangy aftertaste.

Bio-Weiß: Apple / Quince / Acacia Blossoms alcohol-free 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 alcohol-free 0,375l 18

Fruity notes of red berries and blue grapes with subtle herbal undertones.

Sanbitter - on the rocks - with Soda alcohol-free 0,2l 5,9

or Orange Juice 0,2l 7,5

Straight Up 10 cl 4,9

Premium Wines - Enjoy by the Glass

2022 Chardonnay & Pinot Blanc dry 0,1l 5,7

Knipser Winery, VDP, Pfalz 0,75l 34

Subtle aroma of fresh meadow hay. Fine Burgundy aromas; balanced, elegant, and lively with a delicate smoothness.

2022 Red Gutedel rosé dry 0,1 l 4,7

Heinemann Winery, VDP, Markgräflerland, Baden 0,75 l 28

The wine presents itself in a light salmon pink with orange hues. Light and juicy rosé wine with fruity aromas.

2018 Baron de Ley, Tempranillo and Cabernet Sauvignon 0,1l 6,5

Winery Baron de Ley, Rioja, Spain 0,75l 39

It impresses with its subtle vanilla and spice notes, as well as its soft fruit taste reminiscent of licorice and wild berries: a perfectly balanced, harmonious wine with great potential! 1st place, Decanter 2015 / 95 points, Excellent!



Swan menu

Colorful asparagus salad *vegan*
with pickled baby turnips, celery, tomato, lovage
cured egg yolk and puffed wild rice
14



Foamy wild garlic soup
with crispy salmon praline
10



Pan-seared monkfish medallion & baked king prawn
with black rice, green asparagus, and shellfish foam
42

or

Braised blade steak from Alpine ox
with glazed pak choi, potato gratin, and lemongrass sauce
35



Elderflower Sabayon
with rhubarb compote and strawberry sorbet
12,5

Fish Menu 69,5
Meat Menu 63,5

"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 colorful spring vegetables, butter 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 <i>vegan</i>	7,9
Mixed green leaf salads with a light herb and radish vinaigrette	
Swabian Appetizer	9,5
Melted "Maultäschle" (Swabian pasta pockets), veal jus, head lettuce, and potato salad	
Grilled green asparagus <i>vegan possible</i>	18
with burrata, tomato compote, arugula, and pistachios	
Baked king prawns	19
with Rouille sauce, marinated fennel, and tarragon oil	
Angus Beef Tartare	
with fried capers, quail egg, and a tangy Cognac dressing	
100 g <i>as a starter</i>	20
200 g <i>as a main course</i>	29

Soups

Asparagus cream soup <i>vegan</i>	8,5
with white and green asparagus	
Old Swabian Wedding Soup	9,8
Beef broth with "Maultäschle," semolina dumplings, and herb pancakes	
Homemade beef broth	7,9
with homemade herb pancakes and fresh chives	

Superfood

Stuffed Portobello	25
with pearl barley risotto, baby turnips, celery, glazed radishes, buttermilk, and lovage oil	
Fine wild garlic noodles	23
with green asparagus, sun-dried tomatoes, pine nuts, and gratinated goat cheese	

Additionally

Stone Oven Baguette from Bread Sommelier and award winning baker Jörg Schmid	5,5
with salted butter, finest olive oil and daily dip <i>for 2 people</i>	



More Main Courses

Portion of green asparagus with herb pancakes or potatoes *vegan möglich*
with hollandaise sauce or melted butter

26

We recommend adding:

Air-dried and cooked ham from regional pork	8
Breaded veal schnitzel	14
Pan-seared monkfish medallion	16
Baked king prawn, 3 pieces	12

Swan Bouillabaisse 39

Shellfish bisque, fish fillets, shrimp, saffron, Sauce-Rouille, and Gruyère

Flank steak from US Prime 38

with Pimiento de Padron, purple potatoes, and Choron sauce

Cordon Bleu from veal, Klaushof, Austria 37

filled with Bühlertaler village cheese and cooked Alb ham, parsley potatoes
cranberries and lemon

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” Swabian onion roast beef from Alpine pasture-raised cattle 37

with colorful spring vegetables, butter onions, spaetzle, and Trollinger sauce

Swabian cheese Spätzle  18,5

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

Homemade veal ravioli “Maultaschen” 20

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

Our house salad 20

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

The „Schwanen“ sausage salad 18,5

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

or vegetarian: Cheese Salad with Stone Oven Baguette 14,5



Sweet final

Giant scoop of ice cream from the Lautertal organic farm

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

Elderflower Sabayon

12,5

with rhubarb compote and strawberry sorbet

Crème brûlée

10

caramelized with brown cane sugar

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

Scoop of dark Valrhona chocolate mousse

10

with marinated cherries and whipped cream

Kick it!

6,5

freshly brewed espresso with a scoop of vanilla ice cream