

# HOTELPARK MENU



## Beef Carpaccio

Radish | "Belper Knolle" Cheese | Rocket | Lemon Sour Cream

## Chanterelle Foam Soup

## Argentinian Red Prawn

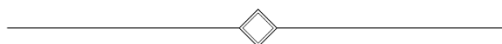
Couscous | Sun-Dried Tomato | Samphire | Lobster Foam

## Veal Fillet

Summer Vegetables | Creamed Wild Mushrooms | Swabian "Knöpfle"

## Iced Coconut

Pineapple | Mint



78 per Person

*Only available as a complete Menu*

## STARTERS & SOUPS



<b>Beef Carpaccio</b> Radish   "Belper Knolle" Cheese   Rocket   Lemon Sour Cream	18
<b>Hotelpark Salad</b> Fresh Leaf Salad   Raw Vegetables	10
<b>Starter of the Day</b>	16
<b>"Flädlesuppe"</b> Beef Consommé   Herb Pancake Strips	10
<b>Soup of the Day</b>	9

## FOR TWO



<b>Château Briand</b> Potato Gratin   Vegetables   Sauce Béarnaise 400 g Carved at the Table	54 per Person
<b>Whole Sole</b> Served in Two Courses <i>Pre-Order until 3 PM</i>	52 per Person
I. <b>Sole Consommé</b> Saffron   Vegetables	
II. <b>Sole Colbert</b> La Ratte Potatoes   Spinach   Colbert Butter	

# MAIN COURSES



<b>Homemade Swabian Ravioli</b>	18
Vegetables   Beef Consommé   Caramelized Onions	
<b>Pinsa</b>	23
Tomato Sauce   Chanterelles   Shallot   Herbs	
With additional Black Forest Ham	plus 4
<b>Pan-Fried Trout Fillets</b>	32
Almond Butter   Fragrant Rice   Salad	
<b>Classic "Wiener Schnitzel"</b>	32
Parsley Potatoes   Cranberries   Lemon	
<b>Rump Steak</b>	38
Crispy Potatoes   Herb Butter   Burgundy Jus   Salad	
<b>Grass Fed Beef Fillet</b>	41
Chorizo Potatoes   Pointed Pepper   Port Wine Jus	
<b>Main Course of the Day</b>	
Meat or Fish	32
Vegetarian	23

## DESSERTS



Iced Coconut	11
Pineapple   Mint	
Cheese Selection	15
Fig Mustard   Walnuts   Grapes	
Affogato	5
Espresso   Vanilla Ice Cream	
100g of Chocolates	14
Dessert of the Day	11

## COFFEE & DIGESTIF



Café Crème	3.30
Espresso	3.30
Espresso Macchiato	3.30
Cappuccino	4.10
Latte Macchiato	4.50

### Digestif Trolley

Spirits, Schnapps & Liqueurs – Served at your Table

# GRILL DINNER

*Pre-Order until 3 PM*



## Fire Skewer at the Table Grill

Grill Yourself – Directly at the Table over Open Flame

In Three Courses



## "Flädlesuppe"

Beef Consommé | Herb Pancake Strips

## Two Fire Skewers of Your Choice

Beef | Veal | Turkey | Salmon

Each Skewer 120 g

## Served with

Salad | Rosemary Potatoes | Garlic Dip | Red Pepper Salsa

## Dessert of the Day



60 per Person

*15 per additional Skewer*

# FONDUE SPECIALTIES

*Pre-Order until 3 PM*



Served in the Wine Lounge at the Fireplace

Fondue Bourguignonne

200 g Diced Beef Fillet

62

per Person

Fondue Chinoise

200 g Beef | Pork | Turkey

58

per Person

Served with

Selection of Dips | Pickled & Fresh Vegetables

Crispy Potatoes | Bread | Salad

Extra Meat 100 g

20



Swiss Cheese Fondue

32

pro Person

Swiss Cheese Fondue Royal

50 g Beef | 50 g Turkey

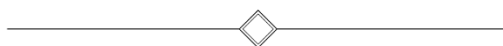
42

per Person

Served with

Bread | Bacon<sup>2</sup> | Pickled Vegetables | Salad

## NOTES & INFORMATION



All prices are in € Euros and include VAT.

For order changes, a fee of 3 € applies.

If You have any questions about allergens, please ask our service team.

A separate allergen overview is available upon request.

## ADDITIVES



1 with coloring | 2 with preservative | 3 contains quinine

4 with antioxidant | 5 with flavour enhancer | 6 sulfured

7 blackened | 8 waxed | 9 with sweetener

10 with phosphate | 11 contains caffeine | 12 contains milk protein

13 contains a source of phenylalanine | 14 genetically modified

## TO CONCLUDE



We're glad you're here.  
With care, time and a deep connection to our region,  
we serve you the best the Black Forest has to offer:

Fresh vegetables,  
fish from local waters,  
and meat from nearby farms.

In addition to our daily changing evening menu,  
you'll find a small but refined à la carte selection.

Everything is prepared fresh –  
some things may take a moment.  
Thank you for your patience.  
And for taking the time to enjoy.  
We wish you a delightful evening.

Tobias Horrer

Restaurant Manager

Sascha Fehrenbach

Head Chef

and the entire team of  
Jans Restaurant