

# Spring - Summer menu

(11.30 - 14.30 / 18.00 - 20.30)

## Pork dishes

Our **pork schnitzel** is a classic that should not be missed. Tender pork is breaded and fried until crispy. Served with golden brown french fries and a side salad.

17,50

How about our **Cordon Bleu** "Swiss style" for example? A juicy pork filled with ham and cheese, served with crispy fries and steamed vegetables. A classic Swiss dish at its best.

19,50

Our **Pfaff's Pfannen-Brätle** pork medallions are a local specialty and an absolute highlight. Tender pork medallions served with a mushroom and tomato herb garnish, cheese cream spaetzle and a refreshing starter salad will make your palate sing.

23,80

The "**Steak Chef**" is another highlight. A juicy pork loin steak served with an aromatic herb and bell pepper mushroom garnish, gratinated with hearty cheese served with crispy fries and a refreshing appetizer salad.

22,50

Another very popular and traditional dish is our **pork schnitzel "Züricher Art"**, tender pork with fresh mushrooms in cognac cream, served with juicy spaetzle and a crisp starter salad.

23,50

If you would like to try **Black Forest bratwurst**, choose 1 or 2 homemade bratwursts from a Triberg butcher's shop with French fries and a side salad.

1 bratwurst 12,80 / 2 bratwursts 16,80

## Game specialties

Experience the taste of the forest with our house specialty: the **deer skewer "Wilderer Art"**. Enjoy fine venison medallions skewered on a bed of chanterelles and a homemade game sauce with pear and cranberries. Served with braised spaetzle with glazed chestnuts and a refreshing starter salad. 28,50

If you prefer something heartier, we recommend the **venison ragout** with cranberries, stewed spaetzle and a refreshing starter salad.  
24,50

Or **Wildgeschnetzeltes à la Chef**, tender venison in a fine game sauce with chanterelles and potato dumplings, accompanied by a delicious starter salad.  
26,00

## Fish delicacies

Our fresh **Black Forest trout "Gasthof-Art"** has been prepared and fried for you directly from our basin for over 100 years. It is garnished with mushrooms and herbs and served with duchess potatoes. It is preceded by a refreshing starter salad.  
27,00

For lovers of simplicity we recommend the **Black Forest Trout "Müllerin Art"**, it is fried and served with parsley potatoes, brown butter, lemon, parsley and a refreshing starter salad.  
24,00

If you prefer it crispier, we recommend the practically boneless **Black Forest trout filets** fried in butter almonds, also served with parsley potatoes and a refreshing starter salad.  
24,50

And for those who would like to try something cold, we also offer 1 or 2 **smoked Black Forest trout filets**. They are served practically boneless and come to the table with horseradish sauce, salad garnish and toast.  
1 trout fillet 12.00 / 2 trout filets 18.00

## Turkey dishes

Our **turkey steak** is a tender dish served with a creamy curry cream sauce and fragrant basmati rice. It is served with a refreshing starter salad.

23,70

**Turkey steak "Pineapple"** is a highlight for those who like fruity dishes. Juicy turkey steak is grilled and served with pineapple chunks. Served with a delicious basmati rice with curry sauce and starter salad. 22,70

And for those who like it classic, we offer the **turkey schnitzel Viennese style**: crispy breaded turkey is served with golden brown fries and a side salad.

19,50

## Beef dishes

For our beef lovers we offer the Baden plate, finest Tafelspitz/ broth beef on horseradish sauce, cranberries and boiled potatoes.

17,90 Euro.

Or our juicy rump steak (<200g), served with herb butter, wedges and a starter salad.

24.50

The Entrecote "Café de Paris"(<250g) is a delicious steak cut from the best beef. The steak is grilled to perfection and then served with a rich crème fraîche sauce flavored with green peppercorns. Leaf spinach is served on the side, with a touch of garlic and lemon juice. Dauphin potatoes are served with it, finished with butter. 27,80

## Veal specialties

**Wiener Schnitzel**: Let yourself be tempted by the delicious Wiener Schnitzel. A tender veal schnitzel, carefully breaded and fried to a crisp, served with crispy French fries and a crunchy starter salad. The schnitzel is tender and juicy, while the breading offers a deliciously crispy bite. With each bite, you'll feel the flavors of the meat and breading mingle in your mouth, creating an unforgettable taste sensation. The combination with the crispy fries and fresh salad offers a perfect balance of flavors and textures that will tantalize your palate.

23,50

**The Original! Züricher Geschnetzelte of veal** is a sensual delight for your taste buds. The tender veal is cut into paper-thin strips and then served in a creamy cognac cream sauce with fresh mushrooms. Each bite of the tender veal is full-bodied and bursting with flavor, while the creamy sauce offers a wonderful texture and rich aroma. The homemade Swiss Rösti is the perfect complement, crispy on the outside and soft on the inside, to round out the dish. Preceded by a crisp appetizer salad. 27,50

## Vegan / Vegetarian

For our vegan guests, we recommend our **Vegan Special Surprise Plate**.

The finest vegan meat as a surprise (vegan gyros, vegan pulled pork, vegan schnitzel, chicken alternative depending on availability) with crispy golden fries and a delicious salad on the side. Served with vegan mayo and ajvar.

21,80

Or the **Tortilla à la Balkan** (vegetarian): Pancakes, feta cheese, tomatoes and vegetable mault pockets, plus a crisp salad.

17,80

A Black Forest classic is also the **delicious potato salad with vegetarian Maultaschen** and a crunchy side salad.

15,80

## Salads

Our salads are a refreshing treat, like the Greek salad platter with feta cheese, tomatoes, cucumbers, peppers, onions, olives and rye bread.

17.80 euros.

Or how about a seasonal leaf salad with turkey strips and fried onions.

18.80 euros.

For the small appetite, the crunchy starter salad is a good choice.

4,90

## Soups

Our soups serve as appetizers as well as for the small hunger after a nice hike.

Hungarian goulash soup (spicy) with a piece of rye bread 7,80

Parisian onion soup with croutons and cheese au gratin 7,80

Porcini cream soup, broccoli cream soup, tomato soup, wild garlic cream soup 6,80

Homemade beef broth

with fine Flädle 5,80 / with hearty Maultasche 7,80

## Extras

Portion of French fries 5,90

Portion of spaetzle with sauce 6,50

Portion side dish of choice 5,50

## Desserts & Cakes

The **homemade Black Forest cake** is a classic of the Black Forest cuisine and a must for every visitor.  
5,80

The **warm apple strudel** is prepared with crispy puff pastry and sweet apples. The hot vanilla sauce completes the whole and gives the dessert a creamy touch.

6,80

For the **warm apple strudel with vanilla ice cream and whipped cream**, the vanilla ice cream is placed next to the warm apple strudel and garnished with a generous helping of whipped cream. The result is a heavenly dessert that is perfect not only for cold days.

7,20

The **Strudel Black Forest Special** is a combination of warm apple strudel, hot custard, chocolate ice cream, cherries and whipped cream.

7,80

The **Vermicelle** is a Swiss classic made with chestnut puree on meringue (sugar cookies) and whipped cream. It is a light yet satisfying dessert that offers a perfect balance of sweetness and texture.

8,80

The **cake selection** varies depending on availability, but there will always be something delicious.

4,50

## Ice cream menu

Make up your favorite flavors or choose one of our ice cream creations.

Scoop of ice cream 2,00

Cream extra 0,50

The **Coup Classic** is a classic ice cream combination of vanilla, chocolate and strawberry, served with whipped cream and a fan waffle.

6,80

The **Coup Pfaff** is a special ice cream combination of chocolate, hazelnut and stracciatella with maple syrup, served with whipped cream and a fan wafer.

6,80

The **Coup Vegan** offers a vegan alternative with three fruity ice cream flavors.

5,80