

Welcome

Dear guests & friends of the house,

Thank you for visiting us!

For your culinary wishes our innovative

innovative kitchen team will be happy to assist you.

All dishes are freshly prepared for you.

Regional sourcing is very important to us, which is why we work with many

regional partners,

who supply us with food of the highest quality.

We wish you a good appetite

and a pleasant stay!

YourNaturparkhotel Hdler - Team



Regionality

Winterhalter butcher's shop in Elzach

Quality since 1856 Close cooperation with local farmers, in-house slaughtering and the supply of regional ingredients guarantee absolute freshness, healthy contents and economy.

Eulersbacher Hof - trout farm - in Schiltach

Trout farming in the Eulersbach valley has a very long tradition. Since the 1950s, trout have been kept in natural ponds not only for economic reasons, but also out of enthusiasm for these beautiful and fascinating fish. The water supply to the ponds originates in the forest and carries pure spring water of the best quality. The trout are kept in a very natural, species-appropriate way and high-quality feed is used. Quality instead of quantity. From the egg to the ready-to-catch trout, everything is home-made.

Ramsteinerhof in Hausach

The farm is managed in a natural way.

The increasing call for agriculture to be involved in nature conservation measures is exactly what the farm does on a daily basis. The animals make themselves useful as landscape conservationists,

provide meat and, above all, milk.

HofEis in Freiburg

HofEis is produced with a lot of love and genuine craftsmanship.

Without genetic engineering, free from artificial colorings, artificial flavor enhancers or other frills -

and that's the difference you can taste.



Soups

Consommé of pasture-fed beef Root vegetables | herbed pancakes 12,5

Carrot, curry and ginger soup 9,5



Lemongrass foam soup 9,5 with black tiger prawns 13,5

Starters

Mixed salad raw vegetables | pumpkin seeds | croutons | house dressing 9,5

> Buffalo burrata Radicchio Trevisano | walnuts 13,5

Kohlrabi Carpaccio

Pine nuts | sun-dried tomato | rocket salad | parmesan cheese | maple dressing 13,5

Pasture Ox Carpaccio

rocket | parmesan | virgin olive oil



Vegetarisch

Tempeh Soy ragout Hummus chickpeas | beluga lentils 15,5

Homemade cheese spaetzle

fried onions | side salad

Homemade radicchio tortelloni

Gorgonzola filling | sage butter | walnuts | spinach leaves 18

Aus heimischer Jagd und Zucht

Fine ragout of venison Spätzle | Side salad 28,5

Vension liver Onion sauce | fried potatoes | side salad 24

Pink roasted saddle of venison

Red wine and currant sauce | celery puree | almond croquettes

36



Meat

Medallions of pork fillet Mushrooms cream sauce | cheese spaetzle | side salad 28,5

Wiener schnitzel of veal

Wild cranberries | French fries | Side salad 32

Wiener schnitzel of pork loin

Wild cranberries | fries | side salad 22

Entrecôte of Black Angus beef

Shallot jus | sweet potato fries | bacon beans 36

Fisch

Freshly caught Black Forest trout Müllerin style

from our own waters almond butter | boiled potatoes | side salad 29

Fried char fillet

Vanilla | creamed savoy cabbage | parsley potatoes 31,5



Dessert



Cheesecake tart with forest fruit sorbet 11,5

Chocolate tartlet "Truffon" Passion fruit sorbet | fresh berries 12,5

Lemon balm mousse on raspberry sponge cake 11,5

Espresso with iced Baileys Espuma 7,5

Selection of local and French raw milk cheeses Fig mustard | selection of bread

15

Regional HofEis (farm ice cream) and sorbet

Vanilla | strawberry | chocolate | hazelnut | yoghurt | lemon sorbet | forest fruit sorbet | mango sorbet

3,5/scoop

For information about ingredients in our dishes, allergens or intolerances, please contact us