




Summer Menu






// All dishes marked with  are also available between 2:00 pm and 6:00 pm.
// Last order: 9:15 pm
// Please note: We charge €2 for menu changes.

A warm welcome, dear 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*
-  *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 Wetzels Family & the entire Schwanen Team**

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To get in the mood

Yuzu Sake liqueur Spritz 0,1 11
Yuzu Sake Likör, Haussekt, Limette
An elegant blend of Japanese yuzu sake liqueur dry house sparkling wine and fresh lime

Schwanen Spritz 0,2 8,9
Pure summer refreshment. Grapefruit, passion fruit, and strawberry topped with our dry house sparkling wine "White Swan," a splash of soda ice, and lime

From the Jörg Geiger winery
Schlat near Göppingen

Aecht Bitter – alcohol-free

Grüne pear / Vermouth 0,2 11,6
Fine acidity of pear and gooseberries, rounded off by orange blossoms and vermouth

Bio-Weiß – alcohol-free 0,2 11,6
Apple / Quince / Acacia blossoms
Fresh apple fruit paired with a delicate scent of raspberries and an intense rose bouquet

Cuvée No. 11 – alcohol-free

Apple / oak leaf 0,375 18
Notes of toasted oak lend it a subtle hint of vanilla. With a fine balance of acidity and sweetness, it is ideal as an aperitif or a food pairing

Sanbitter - on the rocks - alcohol-free

With Soda 0,2 7,5
or orange juice 0,2 8

Wine Recommendations by the Glass

2024 Auxerrois dry 0,1 5,5
VDP Winery Wöhrle | Lahr | Breisgau 0,75 36

The bestseller – minerality and yellow fruit characterize the flavor profile. A lively wine with juicy density and well-balanced harmony. The finish is particularly refreshing.

2024 Rosé from the French Mediterranean coast

Château Roubine | Lorgues 0,1 6
France 1,5 71

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.

2023 Cuvée Tradition dry 0,1 6
Domaine de la Rochelierre, AOP Fitou 0,75 34

Deep ruby red with violet reflections. On the nose, intense aromas of dark berries, black cherry, and plum, accompanied by spicy notes of garrigue and pepper. Powerful and structured on the palate with well-integrated tannins, harmonious acidity, and juicy fruit. Long, spicy-fruity finish.

Weitere Getränke im Offenausschank entdecken Sie auch in der speziellen Mezzo-Getränkete und in unserer umfangreichen Weinkarte.

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To Share & Enjoy




- Trio of Small Delights** 14
 -Truffle potato chips
 -Marinated olives *vegan*
 -Creamy feta dip with chili honey
 pistachios and fresh mint
 served with stone-baked baguette
- Alsatian Flammkuchen**  15
 Thin crispy flatbread with cream
 bacon and onions
Available until midnight
- Truffle Parmesan Fries** 14
 Crispy French fries with freshly shaved summer
 truffle, grated Parmesan cheese and parsley

Bread & Butter

Stone-baked organic wheat baguette
 from local baker Schmid
 with salted butter, olive oil and daily dip

for 2 persons – 6

Soups & Starters

- Swabian Tasting Plate**  11
 Traditional Swabian ravioli, veal jus lettuce
 and potato salad
- Green Garden Salad** *vegan*  8
 Fresh green leaf salad with herb and
 radish dressing
 // Mixed leaf and vegetable salads 11
- Swabian Pancake Soup**  9
 Clear beef broth with homemade herb
 pancake strips and fresh chives
- Traditional Swabian Wedding Soup** 10
 Beef consommé with Swabian ravioli, semolina
 dumplings and homemade herb pancake strips
- White Tomato Soup** 10
 with basil oil

Our traditional Menu since 1954

- Swabian Pancake Soup**

- Swabian Onion Roast Beef**

- Homemade Apple Fritters**

Jubilee package 54

Swabian Classics





- Swabian Onion Roast**
from Alpine Pasture Beef 38
 with a trio of onions, buttered Spätzle and
 Trollinger wine sauce
- Cheese Spätzle**  19
 with aromatic cheese, spring onions, fresh
 herbs, roasted onions
 and a small "Gänseliesel" salad
- Homemade Veal Swabian ravioli**  21
 with caramelized onions, veal jus, and a side of
 potato and lettuce salad
- Our house salad**  21
 with mixed leaf and raw vegetable salads, house
 dressing, breaded corn-fed chicken breast from
 Bauer Wech, avocado dip
- The 'MEZZO' sausage salad**  15
 Organic Lyoner sausage, Alpine cheese
 mixed leaf salads, herbs, tomatoes, cucumber
 red radish, shallots mustard and bread
 // also available as a vegetarian cheese salad
 with celery, cherry tomatoes, herbs, and radishes
 with additional fried potatoes
 black pudding and mustard plus 6

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Streetfood & Favourites

Summer-Garden-Bowl	21
Bulgur wheat with grilled apricot, burrata cheese cherry tomatoes, mixed nuts, fresh herbs and orange dressing	
Crispy Calamari & Prawns	29
Fried calamari and prawns with garlic mayonnaise, lime and a small green salad	
Starter portion	21
Bacon & Beef Burger 	18
made from Irish Hereford beef, served in a homestyle bun with cheddar, Irish stout sauce tomato, pickle relish, mustard sauce and crispy onions	
Burrata Burger  - <i>vegetarian</i>	19
Homestyle bun, fried avocado, burrata, tomato basil pesto and arugula	
Chili-Cheese Smash-Burger	19
Irish Hereford beef, homemade bun double cheddar, jalapeños, pickled red onions and harissa mayo	
Currysausage from Oberländer pork 	15
served with French fries and homemade curry sauce	
Caesar Salad 	19
Romaine lettuce hearts with croutons, Parmesan cheese, original Caesar dressing, and corn-fed chicken breast	


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Something Extra?

// french fries	6
// pan fried potatoes <i>from 6 pm</i>	6
// grilled mixed vegetables <i>from 6 pm</i>	6
// sweet potato fried	6
// small mixed salad	6
// Truffle-Mayo	3

Main Courses

Parmigiana	26
Baked Eggplant with Tomato compote Parmesan cheese, basil, mint rocket salad and burrata cream	
Homemade veal Swabian ravioli with Chanterelles	26
Swabian pasta pockets with chanterelle mushrooms, pancetta, dried tomatoes, veal jus and mixed salads	
Angus Beef Tatar	
Egg yolk gel, olive ash, crispy onions and chive oil with stone oven baguette	
100g - <i>starter</i>	20
200g - <i>main course</i>	29
Creamy Chanterelle Mushrooms	26
with herbs, dried tomatoes and bread dumplings	
Seared Tuna Steak - medium rare	39
with zucchini salad, lemon-chili dressing and rosemary potatoes	
Breaded Schnitzel from free range pork 	24
served with French fries and lemon	
Veal Cordon Bleu – Klaushof, Austria	38
stuffed with Bühlertal village cheese and cured ham, served with parsley potatoes, lingonberries and lemon	
Iberian Pork Chop	39
with fresh chanterelles, sausage ragout, wild broccoli and Parmesan risotto	
Homemade Beef in Aspic	26
with radish and chive dressing, wild herb salad and fried potatoes	
Dry-Aged Rump Steak	
with homemade herb butter	
// 200g	32
// 300g	39

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Something Sweet

Large Scoop of Ice Cream ★ 5,5
from Lautertal ice cream

Vanilla, chocolate, walnut, strawberry
 amarena cherry or lemon sorbet

additionally: ★

A shot of eggnog or chocolate sauce 3

Extra whipped cream 3

Homemade apple fritters in cinnamon sugar 12
 served with ice cream and Bourbon vanilla ★
 cranberry sauce

Crème brûlée ★ 10
 caramelized with brown cane sugar

Berry Season

Strawberry & Basil Pavlova ★ 14
 Crispy meringue with marinated strawberries,
 fresh basil and whipped cream

Strawberry Sundae ★ 14
 Fresh strawberries with Grand Marnier
 strawberry and vanilla ice cream, whipped
 cream, pistachio and meringue

Berry Plate ★ 14
 Fresh seasonal berries with yoghurt
 mint and vanilla ice cream

I'm Full, But...

Kick it! ★

Fresh espresso with a scoop of vanilla ice cream
 7

White Chocolate Mousse ★

Valrhona white chocolate mousse with whipped cream
 10

Marinated Seasonal Berries ★

served in a glass jar with crunchy cream
 9

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„Take a Little something home“

Small gifts keep friendships alive



Homemade Veal Swabian ravioli: 3,8
vacuum-sealed for takeaway, price per piece 5



Noan Olive Oil „Pure“ - 250 ml 12,5
Award winning Greek organic olive oil with a social character.
Part of the proceeds are used to fund social projects.



Swabian Wibeles – The Original! 7,5
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!

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