



Mezzo Food menue

Mezzo





CAFÉ · BAR · GARTEN

A warm welcome to all our Mezzo 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*
-  *Shepherd Stotz (lamb), 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**

Setting the mood

Black Forest Negroni 11
 BOAR Caliber, Red Vermouth, Campari
 A unique variation of the classic Negroni, made with BOAR Kaliber gin, red vermouth, and the signature bitterness of Campari. A drink with the essence of the Black Forest.

Schwanen Spritz 0,2 8,5
 Pure summer refreshment. Grapefruit, passion fruit, and strawberry topped with our dry house sparkling wine "White Swan," a splash of soda, and ice.

From the Wine Manufacture Jörg Geiger
 Schlat near Göppingen

Aecht Bitter *non-alcoholic*

Green pear/vermouth 0,2 11,6
 Delicate interplay of pear and gooseberries, rounded off by orange blossoms and vermouth.

Bio-Weiß *non-alcoholic*

Apple/quince/acacia blossom 0,2 11,6
 Fresh fruit from the apple, combined with the delicate aroma of raspberries and an intense bouquet of roses.

Cuvée No. 12 *non-alcoholic*

Apple/ Pinot Meunier
/currant branches 0,375 18
 Fruity and fragrant notes of red berries and blue grapes with subtle herbal undertones.

Sanbitter - on the rocks - *non-alcoholic*

with Soda 0,2 6,5
 or orange juice 0,2 7,5

Our recommendation



You can also discover more wines available by the glass in our special Mezzo beverage menu and our extensive wine list.

Snacks

- Funky falafel** 9
3 homemade falafel with spiced yoghurt
- Fried potato skins** 9
with harissa aioli
- 24h Duroc pork belly** 9
with spicy mayo and sautéed romaine lettuce
- “Three into One”** 24
funky falafel, fried potato skins and Duroc pork belly - *Perfekt for sharing*

Starters, soups & Salads

- ★ **Swabian appetizer** 10
homemade Swabian raviolo with caramelized onions, veal jus and potato salad
- ★ **Leaf & raw vegetable salads** 11
with potato salad – *vegan option available*
- ★ **Caesar Salad** 18
romaine lettuce hearts with corn-fed chicken breast and original Caesar dressing
- ★ **Flädlesuppe (pancake soup)** 9
beef broth with homemade herb pancake strips and fresh chives
- Cauliflower-curry soup - *vegan*** 9
with puffed chickpeas and coriander oil
- ★ **Tarte flambée** 15
topped with cream, bacon and onions
„served until midnight“

Soulfood & Superfood

- Gaisburger Marsch from the soup pot** 20
beef broth with homemade spaetzle, potatoes, beef cubes, colourful vegetables and sausages
- ★ **Swabian cheese spaetzle** 19
with savory cheese, spring onions, fresh herbs, roasted onions and side salad
- Fish & chips** 24
baked cod fillet with pea mayo, French fries and vinegar
- Ravioli filled with parmesan and ricotta** 25
in sage butter, served with roasted cauliflower and black Kampot pepper

Schwanen Specials

- ★ **The 'MEZZO' sausage salad** 15
Organic Lyoner sausage, Alpine cheese, mixed leaf salads, herbs, tomatoes, cucumber, red radish, shallots mustard and bread
// with extra pan-fried potatoes & Schwarzwurst (Black sausage) 19
Also available as a Cheese salad
- ★ **Breaded Schnitzel from free range pork** 23
served with French fries and lemon
- ★ **Homemade veal swabian ravioli** 20
with caramelized onions, veal jus and a side of potato and lettuce salad
- ★ **Currysausage from Oberländer pork** 15
served with French fries and homemade curry sauce
- ★ **Our house salad** 20
with mixed leaf and raw vegetable salads, house dressing, breaded corn-fed chicken breast from Bauer Wech, avocado dip



Salt & Butter

Stone oven baguette made from organic wheat by world champion baker Schmid
served with salted butter, finest olive oil
for 2 People

6

Steaks & Burgers

- Rumpsteak from young cattle aged for 3 weeks on the bone**
served with homemade herb butter
// 200g 32
// 300g 39
- Braised US short-rib** 27
with BBQ glaze, sweet potato fries and grilled corn
- ★ **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
- ★ **Truffle burger** 19
Made from Irish Hereford beef, served in a homestyle bun with romaine lettuce, truffle mayo, over-easy fried egg and tomato
- ★ **Burrata burger - vegetarian** 19
Homestyle bun, fried avocado, burrata, tomato basil pesto and arugula

Sides for our Steaks & Burgers

- // French fries 6
// pan fried potatoes *from 6 pm* 6
// grilled mixed vegetables *from 6 pm* 6
// sweet potato fried 6
// small mixed salad 6

Sweet Surprise

- ★ **Homemade apple fritters in cinnamon sugar** 12
served with ice cream and Bourbon vanilla cranberry sauce
- Nougat Parfait „Dubai Edition“** 14
with pistachio cream, sesame caramel gel and angel hair
- White Chocolate Mousse** 12
on flambéed rum-pineapple carpaccio
- ★ **Crème brûlée** 10
caramelized with brown cane sugar

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

- ★ **Kick it!** 7
Freshly brewed espresso with a scoop of vanilla ice cream
- „Cheese rounds off the meal“** 11
A small selection of cow and goat cheese with date mustard
- ★ **„There's always room for ice cream“** 5,5
Giant ice cream scoop from Lautertal ice cream makers
Flavors: vanilla, chocolate, walnut, strawberry, Amarena cherry, or lemon sorbet
- extras:*
- A shot of eggnog or chocolate sauce 3
Extra whipped cream 2

„Take a Little something home“

Small gifts keep friendships alive



Homemade Veal Swabian ravioli:

vacuum-sealed for takeaway, price per piece

3,2



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!

Last but not least:

All wines from our menu **can be purchased**
for a discounted take away price!



All items are available for purchase at our reception shop!