

To get in the mood

Black Forest Negroni 0,2 12
BOAR Caliber, Red Vermouth, Campari
A unique twist on the classic Negroni, consisting of BOAR Caliber Gin, red vermouth, and the signature bitters of Campari. A drink with the essence of the Black Forest

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*

Green 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
Fruity aromas of red berries and blue grapes with delicate herbal notes

Sanbitter - on the rocks - *alcohol free*
With Soda 0,2 7,5
or orange juice 0,2 8,0

Our recommendation



Violet Tonic – *alcohol free* 0,2 8,9
A fruity and fresh aperitif with the flavors of grapes, grapefruit, and rhubarb. Infused with tonic water and garnished with lemon and rosemary.

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

Snacks

Tarte flambée: Alsatian style ★ 15
topped with cream, bacon and onions
„served until midnight“

Swabian starter ★ 11
homemade Swabian raviolo with caramelized onions, veal jus, lettuce and potato salad

Leaf & raw vegetable salads ★ 11
with our house dressing

Snack-Attack ★ 8,5
-young parmesan
-peanut mix
-brined olives
Also available individually each 3,5

Soups

Flädlesuppe (pancake soup) ★ 9
beef broth with homemade herb pancake strips and fresh chives

Pumpkin Soup 10
with fresh ginger, seasoned with oriental spices

Salt & Butter

Stone oven baguette made from organic wheat ★
by world champion baker Schmid
served with salted butter, finest olive oil
and a daily dip
for 2 People
6

Our traditional Menu since 1954

Swabian Pancake Soup

Beef consommé with homemade herb-flavored pancake strips and fresh chives

Swabian Onion Roast from Alpine Pasture Beef
with a trio of onions, buttered Spätzle and Trollinger wine sauce

Homemade Apple Fritters in Cinnamon Sugar
Jubilee package 54

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

Swabian Lentil Dish 19
Meidelstetten lentils with Swabian spaetzle
Vienna-style sausages and smoked bacon

Risotto with “Fregola Sarda” *vegan option* 24
with white asparagus, dried tomatoes
pine nuts and gratinated goat cheese

Caesar Salad ★ 19
Romaine lettuce hearts with croutons, Parmesan
cheese, original Caesar dressing, and corn-fed
chicken breast

Schwanen Classics

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*

Breaded Schnitzel from free range pork ★ 24
served with French fries and lemon

Homemade veal Swabian ravioli ★ 21
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 ★ 21
with mixed leaf and raw vegetable salads, house
dressing, breaded corn-fed chicken breast
avocado dip

Steaks & Burger

- Rumpsteak from young cattle
aged for 3 weeks on the bone**
served with homemade herb butter
// 200g 32
// 300g 39
- Beef tenderloin steak –
aged for 3 weeks on the bone**
with homemade herb butter
// Ladies Cut 39
// Master Cut 49
- 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
- Chili Cheese Burger** 19
Irish Hereford beef, homemade bun
double cheddar, jalapeños, pickled red onions
and harissa mayo
- Burrata burger - vegetarian** ★ 19
Homestyle bun, fried avocado, burrata, tomato,
basil-pesto and arugula

Sides for our Steaks & Burgers

- // french fries
// pan fried potatoes *from 6 pm*
// grilled mixed vegetables *from 6 pm*
// sweet potato fried
// small mixed salad
each 6
- // Cafe de Paris Butter-Sauce *from 6 pm*
// Cognac pepper cream sauce *from 6 pm*
// Truffle-Mayo
each 3

Sweet finale

- Homemade apple fritters in cinnamon sugar** 12
served with ice cream and Bourbon vanilla ★
cranberry sauce
Freshly baked, at least 10 minutes baking time
- Panna Cotta "Matcha Latte"** 14
with coconut ice cream, caramelized peach
and matcha jelly
- A scoop of chocolate mousse** 10
with whipped cream and
pickled schnaps cherries
- 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
- „There's always room for ice cream“** ★ 5,5
Giant ice cream scoop from Lautertal ice cream
Flavors: vanilla, chocolate, walnut, strawberry
Amarena cherry, or lemon sorbet
- extras:*
A shot of eggnog or chocolate sauce 3
Extra whipped cream 3

