

A Warm Welcome to All Guests of Schwanen

At the Hotel-Restaurant Schwanen in Metzingen, situated within the Swabian Alb biosphere region, we want to highlight our connection to this unique cultural landscape. We are proud of our region and committed to our regional cuisine with the "license to stray" and great joy.

We value the preservation of culinary traditions and their creative development. We also place importance on close contact with local farmers, winemakers, and shepherds from whom we source our ingredients for regional cuisine. The exceptional quality of fresh products—from controlled and ecologically responsible cultivation—is ensured through transparency in production and short transportation routes, benefiting the environment as well.

Our long-standing membership in "Schmeck den Süden Baden-Württemberg" and obtaining recognized certifications are further commitments close to our hearts.

Among others, we source our food from:

- ➔ **Stone oven baguette and farmhouse bread** – Master Baker Schmid in Gomaringen
- ➔ **Eggs** – Zeeb Poultry Farm in Sondelfingen, free-range
- ➔ **Ice cream** – Bachmann Family, Indelhausen in Lautertal, Swabian Alb
- ➔ **Poultry** – Bauer Wech, Klaushof, Austria
- ➔ **Berries and asparagus** – Rammerthof, Großbettlingen
- ➔ **Vegetables** – from local farmers, Staiger vegetable dealer with a regional focus
- ➔ **Lamb** – Shepherd Stotz, Münsingen, Swabian Alb
- ➔ **Grain** – Römersteiner Mill
- ➔ **Potatoes** – Farmer Marc Wörz, Hohenstein-Oberstetten, Swabian Alb
- ➔ **Cheese** – Bioland and Demeter Hay Milk Village Cheese Dairy Geifertshofen, Hohenlohe
- ➔ **Lentils** – Meidelstetten, Swabian Alb
- ➔ **Game** – from local hunting

We source our meat from Klaushof in Austria

Austria is a beautiful country with clean water, healthy soil, and pure air. Agriculture is small-scale, transportation routes are short, and Austrian food law is among the strictest in the world. The result is food of the highest quality, such as Klaushof meat from young cattle, calves, and pigs.

All Klaushof young cattle, calves, and pigs are true Austrians. They grow up well-protected on small farms, receive natural feed, and are slaughtered exclusively in Austrian slaughterhouses under prior stunning of the animals, adhering to the highest hygiene standards. These regulations are strictly checked.

Austria in detail:

- ➔ The animals in this farm have 70% more space compared to conventional animal farming, and 40% of the stall space must be filled with natural bedding material that meets the natural behaviour of the animals.
- ➔ In Austria, the best raw materials for feeding livestock can be directly taken from nature, ensuring pure and uncontaminated feed, and therefore high-quality meat.
- ➔ A regulated and natural day-night rhythm is essential for the health of any living being. Free-range promotes the natural behaviour of the animals. Here, they can explore their environment and engage in species-appropriate activities.
- ➔ The age at which the animals are slaughtered depends mainly on their weight. An animal weighing 80-100kg guarantees a lean meat content of 57%. The animals determine how long it takes to reach this weight. The animals are granted a natural tagging and natural rhythm, as well as provided with natural materials for their entertainment.

➔ Only if the entire value chain takes place in Austria can the highest animal welfare standards be guaranteed. From the birth of the animals to their slaughter, the well-being of the animals is transparent and traceable.

Experience on our menu the culinary diversity from our region and from neighboring Austria, showcasing the seasons' tempting offerings for the palate, heart, and eyes. Lovingly cooked!

Discover and enjoy the best wines from our top German and international winemakers on our carefully selected wine list.

We warmly invite you.

Your Hosts,
The Wetzel Family and all Schwanen Staff

To Set the Mood

Wineberg Bellini 0,1 7,90

The classic reinterpreted! Juicy red vineyard peach purée meets our "Black Swan" Rosé sparkling wine

Schwanen Spritz 0,2 8,50

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 11,60

Delicate interplay of pear and gooseberries, rounded off by orange blossoms and vermouth.

Bio-Weiß *non-alcoholic*

Apple/quince/acacia blossom 0,2 11,60

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 18,00

Fruity and fragrant notes of red berries and blue grapes with subtle herbal undertones.

Sanbitter - on the rocks - non-alcoholic

with Soda 0,2 6,50

or orange juice 0,2 7,50

Our recommendation



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

A Little Snack

- Funky Falafel** 9
3 homemade beetroot falafels
with green mint yoghurt
- 24h Duroc Pork Belly** 10
with spicy mayo and sautéed romaine lettuce

Starters, Salads & Soups

- ★ **Swabian Appetizer** 10
homemade Swabian raviolo with caramelized
onions, veal jus and potato salad
- ★ **Leaf & Raw Vegetable Salads** 10,9
– *Vegan Option Available*
with potato salad
- Caesar Salad**
Romaine lettuce hearts with croutons and
original Caesar dressing
// with Black Tiger Prawns 23,9
★ // with Corn-fed Chicken breast 18
- ★ **Flädlesuppe (pancake soup)** 9
beef broth with homemade herb pancake strips
and fresh chives
- Butternut Squash (pumpkin) Soup** 9
with ginger, coconut milk and pumpkin seed oil
- Tarte Flambée** ★ 15
topped with cream, bacon and onions
(served until midnight)

As a starter...

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

Superfood & Soulfood

- Gaisburger Marsch from the Soup Pot** 20
beef broth with homemade spaetzle, potatoes,
beef cubes, colorful vegetables, and sausages

- ★ **Swabian cheese spaetzle** 19
with savory cheese, spring onions, fresh herbs,
roasted onions, and side salad
- Spelt Risotto with Muscat Pumpkin** 24
with roasted hazelnuts, glazed Nashi pear
and Belp ball cheese
- Scampi Fritti** 29
8 large fried shrimp with sautéed romaine
lettuce, rosemary potatoes, and homemade aioli

Classics

- ★ **The 'MEZZO' sausage salad** 15
Biolonyer, Alpine cheese, mixed leaf salads,
herbs, tomatoes, cucumber, red radish, shallots
mustard, and bread
// with extra pan-fried potatoes & Schwarzwurst
(Black sausage) 18,5
- ★ **Breaded Schnitzel from Free Range Pork
(Klaushof, Austria)** 23
served with French fries and lemon
- ★ **Currywurst**
made from Swabian-Hall Oberländer pork 14,5
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

★ 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	19
Homestyle bun, fried avocado, burrata, tomato basil pesto, and arugula	
★ Truffle Burger	19
Made from Irish Hereford beef, served in a homestyle bun with romaine lettuce, truffle mayo, over-easy fried egg, and tomato	
Rumpsteak from young cattle aged for 3 weeks on the bone	
served with homemade herb butter	
// 200g	32
// 300g	39

Sides for our Steaks & Burgers

// French-fries	6
// pan-fried potatoes <i>from 6 pm</i>	6
// grilled mixed vegetables <i>from 6 pm</i>	6
// sweet potato fries	6
// small mixed green salad	6

Sweet finale

★ Giant scoop of ice cream from the Lautertal farm	5,5
Choose from vanilla, chocolate, walnut, strawberry, Amarena cherry, or lemon sorbet	
<i>Additional options:</i>	
"Shot" of eggnog or chocolate sauce	3
Extra portion of whipped cream	2
★ Homemade apple fritters in cinnamon sugar	12
served with ice cream and Bourbon vanilla cranberry sauce	
★ Crème brûlée	10
with caramelized brown cane sugar	

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

★ A scoop of Valrhona chocolate mousse	10
served with whipped cream and brandied cherries	
★ Kick it!	7
Freshly brewed espresso with a scoop of vanilla ice cream	

Schwänen

HOTEL & RESTAURANT METZINGEN
