

To get in the mood

Our recommendation

Black Forest Nigroni 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*

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. 12 – *alcohol free*

Apple / Pinot Grigio

Blackcurrant branches 0,375 21

Fruity scented notes of red berries and blue grapes with subtle herbaceous notes

Sanbitter - on the rocks - *alcohol free*

With Soda 0,2 7,5

or orange juice 0,2 8,0



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 and potato salad
- Leaf & raw vegetable salads** ★ 11
with our house dressing

Soups

- Flädlesuppe (pancake soup)** ★ 9
beef broth with homemade herb pancake strips and fresh chives
- Cauliflower curry soup** *vegan option available* 10
with crispy prawn in potato straw

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

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 braised Filder cabbage, caramelized onions, Spätzle, and Trollinger sauce
- Homemade Apple Fritters in Cinnamon Sugar**
with ice cream and warm Bourbon vanilla sauce with lingonberries
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
- Spinach dumplings** 25
with sautéed wild mushrooms, alpine cheese sauce and thyme butter crumbs
- 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
- Currysauage 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 from Bauer Wech, 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*

// Potato and celery puree *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

Semolina flammeri with dark chocolate 14

blood orange salad and matcha tea ice cream

A scoop of chocolate mousse 10

with whipped cream and
pickled schnapps 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 2

