

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 – *alkohol 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 <i>vegan option available</i>	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	
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 from Bauer Wech, avocado dip	



All dishes marked with are available between 2 pm and 6 pm // Last order 9:15 pm
// Please understand that we charge €2 per substitution

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

SCHWANEN. ÜBERRASCHEND. ANDERS.

