



Upfront

Stone oven baked baguette from bread-sommelier Schmid
with salted butter, fine olive oil and daily dip for 2 people

4

Seasonal recommendations

Cream chanterelles
with sun-dried tomatoes, fresh herbs, bread dumplings
and thyme croûtons

25

Ravioli with fried chanterelles – filled with ricotta and chives
with fried chanterelles, green beans, tomato-sage-butter
and Parmesan air

24

Pigling chop with fried chanterelles
smoked potato puree, pancetta and wild brokkoli

32

Starters

***Green salad - vegan**
mixed leaf salads with herbs and vinaigrette

7

Swabian appetizer
fried veal ravioli, veal sauce, potato-salad and lettuce

8

Carpaccio from stewed pulpo
with rocket salad, deep fried capers and pickled egg yolk

17

Baked king prawns
with Sauce Rouille, marinated fennel and estragon oil

17

Angus beef tatar
pickled mustard seeds, umami, red Topiko caviar and bread
100g
200g – as a main

18

26

Soup

Swabian wedding soup
beef broth, fried veal ravioli, semolina dumpling
and sliced herbal pancakes

8

***Homemade beef broth**
with sliced herbal pancakes and chives

7

Creamy fennel soup
with croûtons

8



Superfood and soulfood

Green stuff – <i>vegan possible</i>	15
coloured babyleaves with sliced fennel, sugar snaps, peaches, sunflower seeds and gratinated goats cheese	
Mixed vegetable Quinoa - <i>vegan</i>	20
with mango, fresh coriander, glazed Pak Choi and coconut foam	
Poke bowl – <i>vegan possible</i>	
with carrot, sprouts, pickled cucumber, avocado, edamame mango rice and Togarashi sauce	15
// with Tataki from yellow fin tuna	14 <i>surcharge</i>
MEZZO Club-Sandwich	14
Grilled corn-fed chicken breast, bacon, Caesar salad, boiled egg tomatoes and cucumber	
Caesar salad	
Romaine lettuce with croutons and original Caesar dressing/ nature	9
// with 3 fried king prawns	9 <i>surcharge</i>
// with chicken	6 <i>surcharge</i>
*Bacon & Beef Burger	15
Irish Hereford beef, homestyle bun, with cheddar, Irish stout sauce tomato, cucumber relish, mustard and roasted onions	
*Truffle-Beef-Burger	15
Irish Hereford beef, homestyle bun, lettuce, fried egg over easy and truffle-mayonnaise	
*Burrata Burger	16
homestyle bun, gebackene Avocado, Burrata, Tomato Basilikumpesto, Rucola und hausgemachte Kräuterbutter	

All dishes with * are also available from 2pm to 6pm // Last kitchen order 9.15pm

Main dishes

Grilled tuna steak – medium -	34	
with zucchini, dried tomatoes, chili, fresh mint lime vinaigrette and small potatoes		
Cordon Bleu from veal tenderloin, Klaushof, Austria	32	
filled with cheese and smoked ham, with parsley potatoes and cranberries		
*Breaded pork Schnitzel, Klaushof, Austria	20	
with french fries and lemon		
Rumpsteak from young cattle – matured on the bone for 3 weeks		
with homemade herbal butter		
200g	26	
300g	35	
<i>Sides for Steaks & Burger</i>		
// *french fries	// fried potatoes	each 5
// grilled veggies	// *sweet potato fries	
// *small green salad		

Schwanen Classics

Onion steak from free-range beef with green beans, stewed onions, fried potatoes and redwine gravy	31
*Swabian cheese Spätzle spring leek, fresh herbs, roasted onions and a small green salad	17
Roastbeef from Alm-Ox – served cold - with sauce tatar, radish vinaigrette and fried potatoes	23
*Homemade veal ravioli “Maultasche” with melted onions, potato salad & lettuce	17
*Our house salad mixed salads, homemade dressing, breaded corn-fed chicken breast and avocado dip	17
The MEZZO Sausage salad organic german sausage, cheese from the Alps, herbs, tomato, cucumber, red radish, shallots, lettuce and bread // with fried potatoes and black pudding	12 17
Currywurst – from „Oberlaender sausage“ french fries and homemade curry sauce	10

Sweet final

*Giant scoop of ice cream from the Lautertal organic farm vanilla, chocolate, walnut, strawberry, amarena cherry or lemon sorbet	5
<i>additionally:</i> additional shot egg liqueur or chocolat sauce	3
additional whipped cream	2
Homemade apple fritters vanilla ice-cream, cinnamon, cranberry	10
White chocolate mousse with raspberries pickled peaches, almond mint pesto	11
*Crème brûlée caramelized with brown sugar	10
Lovey dovey vanilla ice cream with hot raspberries and cream swan	10



Actually I'm stuffed but

Scoop of dark Valrhona chocolate mousse with stewed plums and whipped cream	8
Kick it! scoop of vanilla ice cream with Espresso	6