

*Let's
switch into
English!*

A warm welcome, dear guests of Hotel- Restaurant Schwanen

Here at the Hotel-Restaurant Schwanen in Metzingen, located in the Biosphere Reserve Swabian Alb, we emphasize our connection with this unique cultural landscape. We are proud of our region and committed to the regional cuisine with "permission to cheat" and lots of joy.

We value preserving culinary traditions and their creative development. We also value maintaining good, close relationships with local farmers, winemakers, and shepherds, from whom we source the ingredients for our regional cuisine. The exceptional quality of fresh products, from controlled and ecologically responsible cultivation, is ensured through transparency in production and short transport routes, which also benefit the environment.

Through our long-standing membership in "Taste the South Baden-Württemberg" and obtaining recognized certificates, we have taken another heartfelt commitment.

Among others, we source our food from:

- ➔ **Bread and rolls** - world champion baker Schmid in Gomaringen
- ➔ **Eggs** - Geflügelhof Zeeb in Sondelfingen, free-range farming
- ➔ **Ice cream** - Family Bachmann, Indelhausen in Lautertal, Swabian Alb
- ➔ **Poultry** - Bauer Wech, Klaushof, Austria
- ➔ **Berries and asparagus** - Rammerthof, Großbettlingen
- ➔ **Vegetables** - from farmers in the region, vegetable dealer Staiger with a regional focus
- ➔ **Lamb** - Schäfer Stotz, Münsingen, Swabian Alb
- ➔ **Grains** - Römersteiner Mühle
- ➔ **Potatoes** - Farmer Marc Wörz, Hohenstein-Oberstetten, Swabian Alb
- ➔ **Cheese** - Bioland and Demeter Heumilch-Dorfkäserei 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, transport routes are short, and the Austrian food law is among the strictest in the world. The result is high-quality food, such as Klaushof meat from young bulls, calves, and pigs. All Klaushof young bulls, calves, and pigs are genuine Austrians. They grow up in a sheltered environment on small-scale farms, receive natural feed, and are slaughtered exclusively in Austrian butcheries, after prior anaesthesia of the animals, while maintaining the highest hygienic standards. These regulations are strictly monitored.

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 the culinary diversity of our region and neighbouring Austria on our menu, with dishes inspired by the changing seasons, offering so much temptation for your palate, heart, and eyes. Cooked with love!

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

We cordially invite you.

Your hosts,

Family Wetzels and all the Schwanen staff.

Drinks for an appetizer

Our house sparkling wine

„Black Swan“ Rosé dry 0,1 5,90

A fresh scent of forest and raspberries, combined with blackcurrants, accompanied by a hint of vanilla. A delight to the taste buds!

Summer Spritz „Bellini“ 0,15 8,50

Dettinger Peach Liqueur from Walter Distillery, topped up with our dry house sparkling wine 'White Swan', a splash of Soda and Ice Cubes

Wine Estate Jörg Geiger, Schlat bei 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 5,90

or Orangensaft 0,2 7,50

pure 0,1 4,90

As a starter..

Stone oven baguette

made from organic wheat

by bread sommelier Schmid 4,50

served with salted butter, finest olive oil, and a daily dip for 2 people

Top wines to be enjoyed by the glass

2021/22 Silvaner

pur mineral trocken 0,1 5,50

Fürst, VDP, Franken 0,75l 33,00

Spicy, elegant, and naturally mineralic - a great wine that also pairs perfectly with our Swabian classics

2021 Roter Gutedel rosé trocken

Heinemann, Baden 0,1 4,40

0,75 26,00

This rosé wine presents itself in a pale salmon pink color with orange undertones. The aromas evoke ripe papaya, Galia melon, forest berries, and hints of rhubarb. The body is well-balanced and juicy. A delightful, light summer wine.

2020 Montepulciano d'Abruzzo DOC

Fantini, Italien 0,1 4,70

0,75 28,00

Specifically crafted for the younger audience, this ruby to garnet red Montepulciano is created. Its intense and fruity bouquet reveals robust flavours of wild berries. It offers a full-bodied taste and delicate tannins, resulting in a long-lasting finish.

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

Small Bites

- Gänseleesalat** *vegan* ★ 7
Mixed green leaf salads with a light herb and radish vinaigrette.
- Schwäbisches Versucherle** ★ 8
Melted Maultäschle (Swabian stuffed pasta), veal jus, head and potato salad.
- Ceviche of Yellow-Fin Tuna** 18
with papaya and fresh cilantro
- Fresh-Bowl** *vegan option available* 15
Mixed salad greens, pickled watermelon radish, green asparagus, sugar snap peas, strawberries, and caramelized goat cream cheese
- Beef tartare made from Angus beef**
Olive oil and lemon, capers, Parmesan cheese, fresh flat-leaf parsley, and potato straws
100g 18
200g – *as main course* 26
- Flammkuchen: Alsatian style** ★ 12
with cream, bacon, and onions *until 11 PM*

For Sharing

- Trio of** *per person* 21
Angus Beef Tartare
Yellow-Fin Tuna Ceviche
Burrata on tomato Carpaccio

Soups

- Traditional Swabian wedding soup** 8
with semolina dumplings, pancake strips (Flädle), Maultaschen (Swabian stuffed pasta), and fresh chives
- Flädlesuppe (pancake soup)** ★ 7
Beef broth with homemade herb pancake strips and fresh chives
- Soup of the Day** 8
Please ask us about today's soup





Superfood and Soulfood

- Ravioli filled with crisp peas and fresh mint** 24
accompanied by glazed turnips, cherry tomatoes, and Riesling beurre blanc
- Garden-Bowl** – *vegan option available*
with carrot, colorful sprouts, pickled watermelon radish, avocado, edamame, mango, rice, and Togarashi mayo 15
// with chickpea falafel *extra charge* 4
// with pickled soy egg *extra charge* 3
// with Teriyaki chicken *extra charge* 6
- Caesar Salad**
with romaine lettuce hearts, croutons, and original Caesar dressing
// no extras ★ 10
// with Black Tiger Prawns *extra charge* 9
// with Corn-fed Chicken ★ *extra charge* 6
- Grilled green asparagus** 23
vegan option available
served with tomato compote, Burrata cheese, rosemary potatoes, and toasted pistachios
- Bacon & Beef Burger** ★ 15
made from Irish Hereford beef, homestyle bun, Cheddar cheese, Irish Stout sauce, tomato, cucumber relish, mustard sauce, and caramelized onions
- Burrata Burger** ★ 16
with homestyle bun, baked avocado, Burrata cheese, tomato, basil pesto, arugula
- Schwanen Feuer-Hot-Dog** 15
with grilled Merguez sausage, avocado, tomatoes, spicy Harissa sauce, spicy mayo, and crispy onions
- MEZZO Club-Sandwich** 14
with grilled corn-fed chicken breast, bacon, Caesar salad, boiled egg, tomato, and cucumber

Perfect as a main course


Grilled medium Tuna Filet	36
with zucchini-tomato compote, fresh mint, baby potatoes, and lemon-chili vinaigrette	
Pasta Sotto with fresh chanterelle	24
mushrooms, green beans, sun-dried tomatoes, and Parmesan foam	
Cordon Bleu made from veal loin Klaushof, Austria	33
filled with Bühlertaler village cheese and cooked Alb ham, served with parsley potatoes and cranberries	
Breaded pork schnitzel Klaushof, Austria 	20
served with French fries and lemon	
Roasted pork chop from Klaushof with sautéed chanterelle mushrooms	32
smoked mashed potatoes, Pancetta and wild broccoli	
Pink roast beef from Alm-raised ox	24
<i>served cold</i> with Sauce Tatar, radish vinaigrette and pan-fried potatoes	
Rumpsteak from young cattle aged for 3 weeks on the bone	
served with homemade herb butter	
// 200g	27
// 300g	36

Schwanen classics

Swabian onion roast made from Alm-grazed beef	33
served with green beans, braised butter onions pan-fried potatoes, and Trollinger gravy	
Swabian cheese spaetzle 	17
with flavorful cheese, spring onions, fresh herbs roasted onions, and a small mixed green salad	
Classic homemade Veal Maultaschen  (Swabian ravioli)	18
with caramelized onions, veal jus, potato salad, and lettuce salad	
Homemade Veal Maultaschen in truffled sage butter	21
pan-fried with sun-dried tomatoes and mixed salad greens	
Our house salad 	18
with mixed leaf and raw vegetable salads, house dressing, breaded corn-fed chicken breast from Bauer Wech, avocado dip	
The 'MEZZO' sausage salad	12
Biolyoner, Alpine cheese, mixed leaf salads, herbs, tomatoes, cucumber, red radish, shallots, mustard, and bread // with extra pan-fried potatoes & Schwarzwurst (Black sausage)	
Currywurst 	10
made from Swabian-Hall Oberländer pork served with French fries and homemade curry sauce	

Sides for our Steaks & Burger

// French-fries	5
// pan-fried potatoes	5
// grilled mixed vegetables	5
// sweet potato fries	6
// small mixed green salad	6

All dishes with  are also available between 2 PM and 6 PM. Last order at 9:15 PM.
Please understand that we charge €2 for each change of order.

Sweet ending

Giant scoop of ice cream  from the Lautertal farm 5

Choose from vanilla, chocolate, walnut, strawberry, Amarena cherry, or lemon sorbet

Additional options:


"Shot" of eggnog or chocolate sauce 3


Extra portion of whipped cream 2

Marinated summer berries 6

Homemade apple fritters  in cinnamon sugar 10

served with ice cream and Bourbon vanilla cranberry sauce

Crème brûlée  10
with caramelized brown cane sugar

Red fruit compote in a jar  10
served with Lautertal vanilla ice cream and whipped cream

Summer is berry season

Summer Berry Cup  13

Fresh strawberries, raspberries, and blueberries, 2 scoops of vanilla ice cream from Lautertal, whipped cream, raspberry sauce, and a wafer


Strawberry Cup  13


Fresh strawberries lightly marinated with Grand Marnier, one scoop of strawberry ice cream and one scoop of vanilla ice cream from Lautertal, cream, crushed pistachios

Berry Plate  12

Fresh marinated summer berries of your choice from our region, served with creamy yogurt, woodruff sugar, and mint

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

A scoop of Valrhona chocolate mousse  8
served with whipped cream and brandied cherries

Kick it!  6
Freshly brewed espresso with a scoop of vanilla ice cream