

Appetizers

„Scheuer Tapas“, Carrot and ginger soup, wild terrine
and smoke salmon tartar

„Scheuer Tapas“

€8,70

Duet of pumpkin mousse
and „Black Forest“ ham

Duett von Kürbismousse

€8,70

Half dozen vineyard snails
in herb butter

6 Weinbergschnecken

€8,10

Soups

"Festive Soup", small pelmeni, marrow balls and
pancakes floating in fine beef broth

Festtagssuppe

€4,80

Carrot-ginger soup
under orange coconut foam

Karotten-Ingwersuppe

€5,60

We serve them in all the dishes listed above
a mixed bread basket.
All prices include VAT

Salads

Wellness salad

Colorful leaf salad with glazed turkey cubes,
nuts and fresh fruits

Wellness Salat

€13,90

Salad „Klosterscheuer“

Crispy leaves with grapes and nuts
with grilled goat cheese

Salat Klosterscheuer

€13,90

Bad sausage salad

with radish, gherkins and small salad bouquet

On request with cheese

Badischer Wurstsalat

€9,50

We serve them in all the dishes listed above
a mixed bread basket.

From the vegetarian cuisine



Raviolis filled with goat cream cheese
on pumpkin apple ragout

Karotten-Ingwersuppe


€13,80

Swabian cheese pasta

with baked onions and small salad plate

Schwäbische Käsespätzle

€10,90

The dishes with  are also available as a small portion minus € 2,50
All prices include VAT

Our classics

Swabian „Zwiebelrostbraten“
on red wine jus, pan onions
with spaetzle and salad plate

Schwäbischer Zwiebelrostbraten

€22,80

Rumpsteak medium fried
with homemade herb butter,
French fries and salad plate

Rumpsteak medium

€22,80

„Klosterpfännle“
small steaks of beef (medium), pork and turkey served
with creamy mushrooms, spaetzle and salad plate

Klosterpfännle

€15,80



Roasted beef liver
in balsamic jus with fried potatoes and salad plate

Geröstete Rinderleber

€14,90



Beef boiled beef
in horseradish sauce
with boiled potatoes and beetroot

Siedfleisch

€15,80


Home made „Maultaschen“



with bacon-onion melt
there is a salad plate with potato salad,
various raw salads and lettuce

Hausgemachte Maultaschen

€13,90

The dishes with  are also available as a small portion minus € 2,50
All prices include VAT

Main courses



„Schnitzel Wiener Art“ garnished with lemon split,
served with French fries and salad

Schnitzel Wiener Art

€15,80

Sauerbraten from wild boar on red cabbage
with walnut dumplings

Sauerbraten vom Wildschwein

€17,90



Turkey steak in pepper and honey cream sauce
on spinach and potato gratin

Putensteak

€14,80



„Ochsenbäckle“ stewed in „Krombacher beer“
with „Bavarian cabbage“ and „Semmelalter“

Ochsenbäckle

€17,80

From river and sea

Catchfresh „Schwarzwaldforelle "Müllerin""
with almond butter, steam potatoes and salad

Schwarzwaldforelle Müllerin

€18,90



Zander fillet roasted on the skin
on Weisweinsauce, Belugalinsen and Gnocchis

Zanderfilet


€18,90



Grilled Doratenfilet with fresh market vegetables
and noodles

Doradenfilet

€18,90

The dishes with  are also available as a small portion minus € 2,50
All prices include VAT

Dessert menu

Strawberry / chocolate / vanilla

A ball of ice

Eine Kugel Eis

€1,30

Mixed ice

Three balls of ice according to your choice

Drei Kugel Eis

€3,90

Mixed ice

Three balls of ice cream with your choice of cream

Drei Kugel Eis mit Sahne

€4,60

Tart of white chocolate mousse

moved with fresh fruits

Weißes Schokomousse

€6,80

"Black Forest Mug"

Two scoops of vanilla ice cream, a scoop of chocolate
ice cream, sour cherry ragout, kirsch and cream

Schwarzwaldbecher

€5,90

Homemade baked apple parfait

on plum ragout

Bratapfelparfait

€6,80

"Ritter's Dessert Plate"

Coffee creme brulee, spice cake

and roasted almond ice cream with fresh fruits

Ritters Dessertteller

€8,90