
STARTERS

Terrine of Foie Gras
Coffee | Cornelian Cherry | Brioche 40 €

Black Forest char
Smoked fish sauce | Radish | Ginger 35 €
Additionally 15g Caviar 30 €

Bavarian Shrimp
Butternut Squash | Chayote from Kaiserstuhl 38€

INTERMEDIATE COURSES

Wild-caught turbot
Beurre Blanc | Turbot jus | Yellow beetroot | Garganelli 48 / 56 €

Bitter salads from Forchheim
Jaune d' | Vin Jaune 35 €

Norway lobster
Cafè de Paris | Veal head terrine | Pike „Spätzle“ 48 €

We are pleased to offer further vegetarian options.

For the cover charge, including bread, butter, and a flat rate for water, we charge €7 per person.

Please understand that our restaurant Schwarzer Adler closes at 3 pm/11 pm.
Our bar closes at 0 am.

We keep a separate allergen documentation for our dishes. Please ask our team.

MAIN COURSES

Theo Kieffer's pigeon
Salmi sauce | Blood sausage | Beetroot 58 €

Trio of Swabian Suckling Pig
Sauce Robert | Swiss Chard | Potato Terrine 58 €

Smoked Beetroot from Lindenbrunnenhof
En Croûte | Vegetable Jus | Hollandaise Sauce | Capers 48€

DISHES FOR TWO OR MORE PERSONS

Oven roasted truffled bresse poularde from 180 €
(2-4 Persons)

ON PRE-RESERVATION

Bar de Ligne en Crôut
Sea Bass in Puff Pastry from 150€

Truffled bresse poularde in sea salt crust from 200 €
Served in two courses
70 Minutes preparing time
(2-4 Persons)

Truffled bresse poularde in the bladder from 230 €
Served in two courses
2 hours preparing time
(2-4 Persons)

Dessert for two or more persons

Tarte Tatin flambée
Vanilla Ice Cream | Apple Brandy per person 32€
Last order 2:30 pm / 10:30 pm