

## SALADS

– served with baguette –

Small mixed salad	5,20
Mixed Salad with chicken breast strips, roasted in sesame and honey	12,80
Mixed Salad with bell pepper-falafel and tomato-hummus –vegan–	13,10
Mixed salad with baked goat cheese and fig mustard	13,10

## BURGER

– served with homemade potato wedges –

Waldseeburger	13,30
beef (150 g), bacon, cheese, tomato, onions and pickles	
Vegan Burger –vegan–	13,30
lyed bread bun, tofu patty, tomato-hummus, rucola, tomato, onion and pickles	

## MAIN DISHES

Schnitzel with fries	15,20
Sliced turkey with tomato on basmati rice	15,80
Chicken breast over creamy orecchiette with cherry tomatos and snow peas	18,90
Roasted veal with creamy mushrooms, vegetables and homemade spaetzle	17,80
German heifer rump steak “dry aged” – 220 g – on pepper sauce or herbal butter with vegetables and fries	22,90
Salmon steak over saffron sauce with couscous	19,80

## VEGAN/VEGETARIAN

Carrot-cocos soup –vegan–	5,40
Cheese spaetzle with roasted onions and vegetables	12,70
Sweet potato-bell pepper-curry with chickpeas and couscous –vegan–	13,10
Orecchiette with vegetables on tomato sauce and smoked tofu –vegan–	13,10
German pancake with grilled vegetables and creamy mushrooms	13,30

## SNACKS

Tarte flambée with bacon and onions	9,80
Tarte flambée with goat cheese, rosemary and olives	10,40
Tarte flambée with soy cream, mushrooms, smoked tofu and rosted onions –vegan–	10,20
Tarte flambée „Waldsee“ with salmon, rucola and parmesan cheese	11,20
Baden mortadella salad with baguette	10,20
Alsatian mortadella salad with baguette	10,50
Baden Trio – mortadella salad   herbal quark   fried potato slices	13,30

## COMBINATION DISH

Mixed salad, fried potato slices and herbal quark	11,70
with tofu and tomato-hummus –vegan–	14,00
with schnitzel	14,70
with heifer rump steak „dry aged“ – 180 g –	19,40

## APERITIF

Geldermann Carte Blanche	0,1 l	4,80
<small>Traditional bottel fermentation   2 years aged</small>		
Aperol Spritz		7,50
<small>Aperol   Geldermann Carte Blanche   Soda   Orange</small>		
Hugo		7,50
<small>Geldermann Carte Blanche   Soda   Lime   Mint</small>		
Lillet Wild Berry		6,80
<small>Lillet   Schweppes Wild Berry   Berries</small>		
Gin & Tonic	4 cl	7,50
<small>Humboldt Gin   Thomas Henry Tonic Water</small>		
Vincent alcohol free & Tonic	4 cl	7,50
<small>Schladerer Vincent Aperitif alcohol free   Thomas Henry Tonic Water   raspberries</small>		

## BARREL BEER

Ganter Pilsner/Radler	0,3 l	3,90
	0,4 l	4,90
Ganter Weizen Hefe hell	0,3 l	3,90
	0,5 l	5,10

## BOTTLE BEER

Ganter Weizen	0,5 l	5,10
<small>dark, crystal or without alcohol</small>		
Freiburger Pilsner / alcohol free	0,33 l	3,90
Freiburger Natur-Radler	0,33 l	3,90
Freiburger Natur-Radler 0,0 %	0,33 l	3,90
Ganter Urtrunk	0,33 l	4,10
Fürstenberg naturtrübes Helles	0,33 l	3,90
Ziggy IPA Braukollektiv aus Freiburg	0,33 l	4,90

## WITHOUT ALCOHOL

Tafelwasser	0,2l	2,40	0,4l	3,30
Tafelwasser in Karaffen	0,5l	3,60	1,0l	6,10
Tafelwasser still in Karaffen	0,5l	2,60	1,0l	4,90
Bad Dürrheimer Bio-Mineralwasser	0,75l Fl.			6,60
<small>classic   medium   natural</small>				
	0,2l	2,60	0,4l	3,70
Apple juice	0,2l	3,80	0,4l	4,90
<small>Markenhof   Kirchzarten</small>				
Lemonade	0,2l	3,00	0,4l	4,20
Ginger lemonade – homemade	0,2l	3,50	0,4l	4,70
Elderberry spritzer – homemade	0,2l	3,50	0,4l	4,70
Orange juice	0,2l	3,80	0,4l	4,90
Currant nectar	0,2l	3,80	0,4l	4,90
<small>Markenhof   Kirchzarten</small>				
Rhubarb-/Passion fruit nectar	0,2l	3,80	0,4l	4,90
KiBa (Cherry & Banana)	0,2l	3,80	0,4l	4,90
Spritzer	0,2l	3,10	0,4l	4,40
Coca Cola / Coca Cola Light	0,33l Fl.			3,90
Fanta / Mezzo Mix	0,33l Fl.			3,90

## COFFEE

From Freiburg Coffee roastery Tee Peter Kaffee

Coffee	2,70
Espresso	2,50
Double Espresso	3,50
Espresso Macchiato	3,10
Milk coffee	3,90
Cappuccino	3,30
Latte Macchiato	4,10
Chocolate espresso	4,10
Milk chocolate	4,10

## TEA

Darjeeling First Flush Blend		3,70
Ceylon		3,70
Earl Grey		3,70
Pai Mu Tan		3,70
Roiboos		3,70
Nanaminze		3,70
Warm ginger-lemon		3,20
Tea bags		2,90
<small>Black-/Mint-/Rose hip-/Chamomile-/Fruit-/Herbal-/Green tea</small>		
Chai Latte		4,10
+ Oat milk		0,70
+ Whipped cream		0,70
Cake		3,70/4,00

## OPEN WINE

Wine spritzer	0,25 l	4,10
---------------	--------	------

## WHITE WINE

Gutedel vom Fass trocken	0,2 l	4,10
<small>2022 WG Wolfenweiler   Baden</small>		
Pinot Blanc „Guts Schwalbe“ – Bio –	0,2 l	5,50
<small>2021 Landmann   Tuniberg</small>		
Grauburgunder	0,2 l	5,70
<small>2022 Bercher   Kaiserstuhl</small>		
Chardonnay Kabinett	0,2 l	5,70
<small>2022 WG Ihringen   Kaiserstuhl</small>		
Weißburgunder-Chardonnay Fasskollektion	0,2 l	5,70
<small>2021 Martin Ráppele   Kaiserstuhl</small>		
Sauvignon Blanc	0,2 l	5,80
<small>2021 Martin Waßner   Markgräflerland</small>		
Mosel Riesling VDP.Gutswein	0,2 l	5,80
<small>2021 Nik Weis   Mosel</small>		

## ROSÉ WINE

Spätburgunder Rosé	0,2 l	4,90
<small>2021 Bercher   Kaiserstuhl</small>		
Jeden Tag Saignée Rosé	0,2 l	5,80
<small>2021 Franz Keller   Kaiserstuhl</small>		

## RED WINE

Cabernet Sauvignon	0,2 l	4,20
<small>2020 Nicolas Napoleon   France</small>		
Spätburgunder Q.b.A. trocken	0,2 l	4,50
<small>2019 WG Wolfenweiler   Baden</small>		
Spätburgunder Fasskollektion	0,2 l	5,70
<small>2020 Martin Ráppele   Kaiserstuhl</small>		
Chianti Classico	0,2 l	5,50
<small>2019 Piccini   Chianti</small>		
Rioja Livor Tinto – Bio –	0,2 l	5,60
<small>2021 Bodegas Viña Ijalba   Spain</small>		
Infinitum Primitivo	0,2 l	5,80
<small>2020 Azienda Vinicola Torrevento   Corato</small>		

## DIGESTIF

Schladerer Schwarzwälder Hausbrennerei	2 cl	4,00
<small>Black Forest Kirschwasser   Williams-Pear   Mirabell   Wald Himbeergeist</small>		
Grappa Nonino Chardonnay Barriques or Moscato	2 cl	4,50

All prices in Euro incl. 19 % tax and service