MENU

## WELCOMEDEAR GUESTS

WITH OUR SELECTION OF DISHES WE WOULD LIKE TO SPOIL YOU. IT IS IMPORTANT TO US THAT WE USE REGIONAL PRODUCTS AND THAT THE DISHES ARE ALWAYS FRESHLY PREPARED. SHOULD IT TAKE A LITTLE LONGER, YOU CAN SHORTEN THE WAITING TIME WITH AN APERITIF. THANK YOU FOR YOUR UNDERSTANDING. WE WISH YOU A GOOD APPETITE AND A COMFORTABLE STAY.

## YOUR TRENDCAMPINGTEAM



## APPETIZERS / SNACKS

MIXED SALAD SMALL lettuce, corn, tomatoes, cucumbers, peppers 6

## MIXED SALAD BIG

 lettuce, corn, tomatoes, cucumbers, peppers 6MIXED SALADSMALL
WITH TURKEY STRIPES
MIXED SALAD BIG
WITH TURKY STRIPES
TARTE FLAMBÉE
Classic with sour cream, bacon, onions and cheese ${ }^{3}$

SWISS SAUSAGESALAD

12,50€
$6,00 €$
$9,80 €$

9, $80 €$

13,80€

## VEGITARIAN DISHES

## BREADED VEGETABLE ESCALOPE

With French fries and a side salad 6

VEGETABLE TARTE FLAMBÉE

With peppers, leeks, cheese and onions

## CHEESENOODLES

with a creamy cheese sauce garnished with fried onions and fresh parsley

FRENCH FRIES

Sausage and Edam cheese with onions, cucumbers on a house dressing 3,5,6

## BADISCHER

 VESPERTELLERBlack Forest ham, bacon, farmer sausage, Lyoner and spicy cheese $3,4,5$

12,70€

12,50€

11,90€
$5,00 €$



## MEAT DISHES

## SALAD PLATE WITH

 ESCALOPEPork escalope with colorful leaf salad, corn, tomatoes, cucumbers, peppers ${ }^{6}$

BREADED PORK ESCALOPE

With French fries and side salad ${ }^{6}$

## PASCALSCHNITZEL

Pork escalope topped with ham and onion, fries and side salad ${ }^{3,6}$

## MUSHROOM CREAM ESCALOPE

Pork escalope on champignion cream sauce with spaetzle

## CORDONBLEUFROM PORK

filled with spicy cheese and ham served with fries and side salad ${ }^{3,4,5,6}$

## DEER GOULASH

with a fine red wine sauce and spaetzle

FRIED SAUSAGE
with homemade onion sauce
and baked potato ${ }^{4}$

13,80€

16,80€

20,90€
a kind of noodles with cream, cheese and bacon, with fresh parsley and fried onions ${ }^{3}$

MAULTASCHEN ALA CHEFCOOK

Selfmade Maultaschen topped with ham and onion served with rosmarin potatoes ${ }^{3}$

## BADISCHECARBONARA

Juicy, grilled steak of beef with herb butter, fries and side salad 6

## MEATBALLS

19,10€
Juicy meatballs with homemade onion sauce and baked potato

## BREADED

MAULTASCHEN WITH SALAD

Maultaschen are selfmade tortelini but german style tortelini ${ }^{6}$



## FOR OUR LITTLE ONES

| CUTLET AND FRIES | $8,80 €$ |
| :--- | :--- |
| CHICKEN NUGGETS | $8,80 €$ |
| ANDFRIES |  |
| CHEESENOODLES | $7,40 €$ |
| PASTA WITH FRESH | $6,00 €$ |
| TOMATOSAUCE |  |

## DESSERTS

HOMEMADECOFFEE 6,50€ ICECREAM WITH CREAM ${ }^{2}$

CAKEPIECE
$4,00 €$

Ask the waitress for today's selection

GERMAN BREAKFAST to orderinadvance
ONEHOTORCOLD DRINK, 2 BREADROLLS,
BLACKFORESTHAM, LYONER AND CHEESE, MARMALADEAND BUTTER


NON-ALCOHOLIC DRINKS

COLA/ COLALIGHT/
0,33
$3,10 €$
COLA MIX/
APFELSCHORLE/
ORANGE/
ZITRONENLIMO

KLOSTERGARTEN
0,33
$3,50 €$
SAFTSCHORLE
Apple-Rosemary
Apple-Currant-Lavender
Pear-Ginger

TONIC/BITTERLEMON
0,20
$3,30 €$

APPLEJUICE ORANGEJUICE

MINERAL WATER
medium carbonated
Without carbonic acid

## KAFFEE/

MILCHGETRÄNKE

COFFEE CREAM
$3,00 €$
ESPRESSO
2, 80€
4, 00€
3, $\mathbf{3 0}$ €
3, 50 €
3, 90 €
3,90€
3, $\mathbf{3} \mathbf{0}$ €
SCHOKOLADE

## TEA

$$
\text { PEPPERMINT } 3,00 €
$$

HOMEMADE ICETEA

| Refreshing homemade icetea | $\mathbf{0 , 3 0}$ | $\mathbf{5 , 0 0} €$ |
| :--- | :--- | :--- |
| from own recipe | $\mathbf{0 , 5 0}$ | $\mathbf{6 , 0 0}$ |



## WINES FROM JULIUS RENNNER OBERKIRCH

## WHITE WINES

| Müller Thurgau semidry | $\mathbf{0 , 2 5}$ | $\mathbf{4 , 3 0 €}$ |
| :--- | :---: | ---: |
| Riesling dry | $\mathbf{0 , 2 5}$ | $\mathbf{4 , 3 0 €}$ |
| Wine spritzer sweet/sour | $\mathbf{0 , 2 5}$ | $\mathbf{3 , 9 0 €}$ |
| Rivaner dry | $\mathbf{0 , 7 5}$ | $\mathbf{2 0 , 1 0 €}$ |

ROSÉWEIN
Spätburgunder Weissherbst

| 0,25 | $4,30 €$ |
| :--- | ---: |
| 0,75 | $20,10 €$ |

Rosé de Noir

## RED WINES

Spätburgunder semidry
0,25 4,50€
Spätburgunder dry
Wine spritzer sweet/sour Noir de Noir dry Simplicius dry

## APRETIF

Aperol Spritz
Summerschorle
Hugo Prosecco with
homemade elderflower syrup
Summerschorle
without Alcohol

## BEERS

ALPIRSBACH BREWERY

## DRAFT BEER

Pils $\quad 0, \mathbf{3 0} \quad 3,40 €$

Weizen
$0,504,40 €$
Kloster Bright
Kloster Dark
Radler sweet/sour
BOTTLESOFBEER

| Weizen Dark | $\mathbf{0 , 5 0}$ | $\mathbf{4 , 4 0 €}$ |
| :--- | :--- | :--- |
| Weizenkristall | $\mathbf{0 , 5 0}$ | $\mathbf{4 , 4 0 €}$ |
| Weizen alkoholfrei | $\mathbf{0 , 5 0}$ | $\mathbf{4 , 2 0 €}$ |
| Pils alkoholfrei | $\mathbf{0 , 3 \mathbf { 3 }}$ | $\mathbf{3 , 2 0 €}$ |
| Radler without | $\mathbf{0 , 5 0}$ | $\mathbf{4 , 4 0 €}$ |
| alcohol |  |  | alcohol

## OUR SPIRITSAND LIQUORS

| Obstler | $\mathbf{0 , 0 2}$ | $\mathbf{2 , 8 0 €}$ |
| :--- | :--- | :--- |
| Kirschwasser/Willi | $\mathbf{0 , 0 2}$ | $\mathbf{3 , 4 0 €}$ |
| Honigschnäpsle | $\mathbf{0 , 0 2}$ | $\mathbf{3 , 8 0 €}$ |

Willi
Kirsch
von der Schwarzwaldimkerei
Malzlikör $\quad \mathbf{0 , 0 2} \quad 3,80 €$

## Bierschnaps

Kräuterlikör
von der Alpirsbachbrauerei
Ramazotti $\mathbf{0 , 0 4} \mathbf{4 , 3 0 €}$

