

# Schwarzer Adler

HOTEL | RESTAURANT | BAR

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Ladies and Gentlemen – Dear guests,

welcome in our Restaurant Schwarzer Adler.

Already in the past, as also now in the Schwarzer Adler, it's my intention to offer every guest a fair and enjoyable fresh food cuisine.

For me, fresh food cuisine means preparing almost everything fresh and by yourself. This way of cooking is more complex, but therefore honest and digestible. Another important point of my philosophy is, as far as possible, to source products from our region and its immediate surroundings.

Together with my kitchen team I am pleased to spoil you honored guests, culinary delights in Schwarzen Adler.

Your chef  
Roman Gebhart

Our regional suppliers :

Weingut Herzog von Württemberg  
Königsegger WalderBräu  
Schankanlage Gebhard Stark  
Fischzucht Peter Störk  
Metzgerei Buchmann  
Bäckerei Heim  
Geflügelhof Senn  
Früchte Jork

An overview of the additives used/ contained allergenes is available upon request.

## starter

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<b>beef broth</b> sliced pancakes   herbs	€ 6,00
<b>beef broth</b> swabian raviolis   roasted onions	€ 6,50
<b>curry cream soup (vegan)</b> coconut milk   lemongrass   lime	€ 7,00
<b>burrata</b> salad   tomatoes   vinaigrette   bread	€ 13,50

## salad variations

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<b>side salad</b> vegetables   lettuce   house dressing   potato salad	€ 6,50
<b>salad plate</b> vegetables   lettuce   house dressing   potato salad	€ 15,00
<b>salad plate</b> with marinated turkey stripes	€ 18,50
<b>salad plate</b> with fried trout filets	€ 24,50
<b>salad plate</b> with fried marinated trout	€ 19,50

## fish from wagenhausen

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<b>whole fried trout</b> mediterranean vegetables   lemon	€ 22,00
<b>fried trout fillets</b> fried potatoes   salad bouquet	€ 25,00
<b>smoked trout</b> sour pickled   bread	€ 15,00
<b>smoked trout</b> garnished   horse radish   bread	€ 15,00
<b>portion fried potatoes</b>	€ 5,00

## main course

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<b>fried prawns</b> spaghettini   herb pesto   vegetable stripes   parmesan	€ 19,50
<b>adler pork filets</b> mushroom cream sauce   homemade spätzle	€ 22,50
<b>pork schnitzel „wiener art“</b> fries   lemon	€ 17,50
<b>cordon bleu</b> fries   lemon   ham   emmental cheese	€ 21,00
<b>homemade swabian raviolis</b> roasted onions   gravy   potato salad	€ 15,50
<b>roast beef (with onions)</b> roasted onions   gravy   homemade spätzle	€ 28,00
<b>mixed roast</b> root vegetables   gravy   homemade spätzle	€ 19,50
<b>turkey steak</b> herbal butter   mediterranean vegetables   spaghettini	€ 20,50
<b>braised veal cheeks</b> cream sauce   vegetables   homemade spätzle	€ 25,00

for each reorder of side dishes 2,00€ will be charged.



## vegetarian & vegan

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<b>traditional swabian “spätzle” noodles with grated cheese</b> emmental cheese   alpine cheese   roasted onions	€ 14,50
<b>curry stew</b> potatoes   root vegetables	€ 17,00
<b>quinoa patties</b> mediterranean vegetables	€ 17,50

## vesper

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<b>sour cheese</b> onions   bread	€ 11,00
<b>wurstsalat</b> lyoner   pickle   onions   bread	€ 11,50
<b>wurstsalat schwiss way</b> lyoner   pickle   onions   bread   emmentaler	€ 13,00
<b>wurstsalat schwabian way</b> lyoner   pickle   onions   bread   schwarzwurst	€ 13,00
<b>wurstsalat adler´s   schwabian-schwiss</b> lyoner   pickle   onions   bread   blood sausage   emmentaler	€ 13,00

## menu for children

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<b>“schnitzel”</b> fries	€ 8,00
<b>homemade “spätzle”</b> gravy or mushroom cream sauce	€ 5,00
<b>portion fries</b> ketchup   mayonnaise	€ 5,00
<b>pancakes</b> apple sauce	€ 4,50



## dessert

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<b>crème brûlée</b> caramel   fruit	€ 7,50
<b>brownie</b> vanilla ice cream	€ 9,50
<b>toblerone parfait</b> chocolate parfait   fruit	€ 9,50
<b>ice cream</b> chocolate   vanilla   strawberry   walnut	€ 2,00
<b>portion whipped cream</b>	€ 1,00
<b>affogato</b>	€ 4,50

