
THE BLACK FOREST TAPAS CONCEPT

Classic restaurant cuisine is a thing of the past! Instead of a hearty, lavish main course, we offer you a menu consisting of a variety of small, tasty dishes. Our Black Forest tapas have nothing to do with Spanish tapas. We cook regionally, fresh and modern.

THE BLACK FOREST TAPAS FORMULA

How big are the Black Forest Tapas compared to classic cuisine?

1-2 Tapas = Starter
3 Tapas = Main Course
2-3 Tapas = Dessert

THE BLACK FOREST TAPAS SHARING PRINCIPLE

Our Black Forest Tapas can be shared wonderfully. This gives you more choice and you may also dare to try dishes that you would not otherwise order. Be creative. Put together your own colorful menu to share.

THE BLACK FOREST TAPAS MENU (FROM 2 PERSONS)

If you want to share a Black Forest Tapas Menu, choose up to four different tapas for the first course and six different tapas for the second course. You can order desserts later as you wish.

WHERE IS THE CATCH?

We put a lot of effort into being able to offer this experience. The processes are sophisticated and perfected. We work in the kitchen like a rehearsed ballet. That is why we do not manage to make changes within the dishes.

WE ARE COOKING WITH LOVE - NOT WITH TIN CANS

Our dishes are homemade. There is no room for packets and ready-to-use powder. If you have allergies, ask our service staff, they will be happy to help.

COLD BLACK FOREST TAPAS

VEGAN SMALL SIDE SALAD 5,20 LEAV SALAD RAW VEGETABLES APPLE-VINAIGRETTE	CURED PORK SHOULDER SALAD 5,50 HORSERADISH VINAIGRETTE ONION JAM
VEGAN BLACK BALSAMICO LENTILS 4,90 TURNIP SALAD PARSLEY PESTO	LAMB'S LETTUCE 6,20 TÊTE DE MOINE CHEESE BLACK FOREST COPPA
VEGAN BRAISED PUMPKIN 5,20 POMEGRANATE ROSEMARY PESTO	GEFLÄMMTER LACHS 5,80 GURKE ORANGEN-AIOLI
Veggie MARINATED KING OYSTER MUSHROOMS 5,80 COUSCOUS MINT YOGURT	FLAMED SALMON 5,80 CUCUMBER ORANGE AIOLI
Veggie CARAMELIZED GOAT CHEESE 5,80 BEETROOT HUMMUS APRICOT AND ALMOND CHUTNEY	TEPID TROUT FILLET 6,50 CAULIFLOWER PUREE LINGONBERRY PESTO
Veggie OVEN RICOTTA 5,50 BEETROOT SALAD PUMPKIN PESTO	SMOKED BREAST OF DUCK 7,80 SALSIFY ORANGE AND CELERY PESTO

WARME SCHWARZWALD TAPAS

BEEF BROTH 2,50	<i>Veggie</i> CREAM CHEESE AND MUSHROOM RAVIOLI 5,20
RICE NOODLES STAR ANISE	SAVOY CABBAGE SPINACH AND WALNUT PESTO
<i>Veggie</i> CARROT AND PUMPKIN SOUP 2,50	<i>Veggie</i> HOMEMADE MOUNTAIN CHEESE NOODLES 5,00
CHICKPEAS	FRIED ONION WALNUT PESTO
TARTE FROM THE STONE OVEN SOUR CREAM	<i>Veggie</i> APPLE AND POTATO GRATIN 5,50
WITH BACON MOUNTAIN CHEESE ONION 2 4,80	CAMEMBERT ROOT VEGETABLES
<i>Veggie</i> WITH KING OYSTER MUSHROOMS GOAT CHEESE ... 5,00	
<i>Veggie</i> WITH CAMEMBERT GRAPE ONION CHUTNEY 5,00	
<i>VEGAN</i> YELLOW LENTIL RAGOUT 5,20	WILD BOAR MEAT BALL 5,80
POINTED CABBAGE COCONUT	POTATO AND HERB MASH LINGONBERRY JUS
<i>VEGAN</i> PUMPKIN AND POTATO CASSEROLE 5,20	SCHNITZEL FROM BOILED BEEF 6,20
SPINACH PUMPKIN PESTO	MUSTARD CRUST SALSIFY

WARM BLACK FOREST TAPAS

COQ AU VIN 6,20
ROOT VEGETABLES | PORT JUS

BRAISED LEG OF DUCK 7,90
PUMPKIN | GRAPE RAGOUT

DEER RAGOUT 6,90
WILD MUSHROOMS | SAVOY CABBAGE | BLUEBERRIES

BRAISED CHEEK OF VEAL 8,40
PARSLEY ROOT | CHESTNUT

CONFIT OF FILLET OF COD 8,40
CREAM SAUERKRAUT | PURPLE POTATO CRUNCH

SWEET BLACK FOREST TAPAS

CHIA COCONUT PUDDING 3,20
RED FRUIT JELLY

CRÈME BRÛLÉE 3,20
ADVOCAAT

ERDNUSSBUTTER-CHEESECAKE 3,20
KEKS CRUMBLE

BLACK FOREST TIRAMISU 3,20
PLUM

SCOOP OF FARM ICE CREAM 2,50
CHOCOLATE | VANILLA | YOGURT-RASPBERRY | QUINCE
ALMOND | WALNUT | PISTACHIO | STRAWBERRY (VEGAN)
ELDERFLOWER (VEGAN)