



## OUR SEASONAL MENU

The main ingredients of this menu come from a distance of a maximum of 33 km from our hotel Berlins KroneLamm.

Dear guests,  
we are very pleased to welcome you here today and to be able to inspire you with culinary delights!

In our light-flooded restaurant Berlins Lamm you can enjoy regional „Schmeck den Süden“-cuisine from Baden-Württemberg as well as the fine cuisine of the Naturpark-Wirte. Let yourself be inspired by the many high-quality products and recipes directly from our Black Forest.

### **Caramelised goat cheese with chutney from grapes, salad and potato straw <sup>F</sup>**

€ 14,00

\* \* \*



### **Pumpkin soup with coconut, ginger and pumpkin seed oil**

€ 7,90

\* \* \*



### **Braised cheeks and fillet medallions of veal with apple-pepper sauce, creamed savoy cabbage and potato fritters <sup>A|F|I|N|I|H</sup>**

€ 32,00

\* \* \*



### **Chocolate hazelnut tartlet with plums marinated in red wine and homemade honey ice cream <sup>A|F|I|N|I|K</sup>**

€ 11,50

Menu price € 59,00/Person

## ALLERGENS AND ADDITIVES

Please inform our staff generally in case of allergies or intolerances.

**Main allergens:** (including the respective products)

- |             |                         |                               |            |
|-------------|-------------------------|-------------------------------|------------|
| A) Gluten   | B) Crustaceans          | C) Fish                       | D) Peanuts |
| E) Soy      | F) Milk (incl. lactose) | G) Nuts                       | H) Celery  |
| I) Mustard  | J) Sesame               | K) Sulphur dioxide, Sulphites | L) Lupine  |
| M) Molluscs | N) Eggs                 |                               |            |



**Declaration of additives:**

- 1) with preservative 2) with colouring 3) with antioxidant
- 4) with sweetener saccharin 5) with sweetener cyclamate
- 6) with sweetener aspartame, contain. Phenylalanin 7) with sweetener Acesulfame 8) with phosphate
- 9) sulphurised 10) contains quinine 11) contains caffeine 12) with flavour enhancer 13) blackened 14) waxed



## OUR NATURE PARK RESTAURANT-CLASSICS




### SOUPS

-  **Fruity tomato soup** with gin and cream topping<sup>F</sup> € 6,20  
 **Beef broth** <sup>H|A|I|I|F|I|N</sup> with Swabian pancakes <sup>A|F|I|N</sup> or KroneLamm-Maultaschen <sup>A|I|I|N</sup> € 7,00


### MAIN COURSES

- Viennese-style veal escalope** <sup>A|N|F|H|K</sup>  
 with potato and cucumber salad € 19,90  
 or with homemade Spätzle and cream sauce \*€ 23,50  
 or with French fries \*€ 23,50
-  **Roast beef with onions** of heifer from Baden-Württemberg <sup>H|K</sup>  
 aged on the bone for three weeks  
 with fried onions and homemade Spätzle \*€ 27,50
-  **Three homemade KroneLamm-Maultaschen**  
 melted with onions and potato salad <sup>A|H|I|I|N</sup> € 15,90
-  **Würzbachtaler trout filets chef's style** <sup>A|C|F|G|H</sup>  
 fried in almond butter, served with parsley potatoes \*€ 20,50

### SALADS

-  **Colourful salad plate**  
 with various vegetables salads, leaf salads, potato salad, cucumbers, tomatoes  
 and croutons with French dressing € 12,00
-  **optional in addition:**  
 + Rump steak of heifer from Baden-Württemberg  
 with homemade herb butter <sup>F|H|I</sup> € 15,50
-  + Fillet of Würzbachtaler trout fried in almond butter <sup>A|C|F|G|H</sup> € 10,50  
 + Viennese-style veal escalope <sup>A|N</sup> € 9,50

### DESSERTS

-  **Crème Brûlée** <sup>A|G|F|I|N</sup>  
 Burnt crème with marinated berries and vanille ice cream € 8,90
- KroneLamm-ice cream sundae** <sup>A|G|F|I|N</sup>  
 1 ball each of strawberry mint sorbet and chocolate ice cream, fresh berry ragout, almond  
 brittle, caramel, chocolate and blackberry sauce, crispy wafer,  
 whipped cream and chocolate sprinkles € 9,90

The dishes marked with \* are also available as a smaller portion with a price reduction of € 2.00.