

**WELCOME TO OUR HOME**

**WE HAVE TAKEN THE STEP FROM SWITZERLAND AND THE HOTEL RESTAURANT KNEIBISHÖHE OPENED ON DECEMBER 22ND 2016.**

**SINCE THERE ALSO PASSENGERS ARE AGAIN WELCOME.**

**ENJOY YOUR APÉRITIF IN OUR FIREPLACE OR IN THE GARDEN AND THEN ENJOY CULINARY BE GOOD TO AT THE RESTAURANT.**

**STYLISH ENJOYMENT GUARANTEED WE LOOK FORWARD TO YOU**

**YOUR SILKE MARTI AND DANI SCHNELL**

**OPENING - TIMES**

**THURSDAY - SATURDAY 6.00 - ABOUT 8.30 PM**

**SUNDAY 11.30 - ABOUT 2.00 AM**

**ON MONDAY WE HAVE OUR REST DAY**

**HOTELGUESTS ENJOY A MENU**

**ON TUESDAY AND WEDNESDAY**

**FROM 25 PERSONS THE RESTAURANT CAN BE RESERVED EXCLUSIVELY**

*My story & philosophy*

*My great-grandmother was a cook at one of the last duke at the imperial court in Vienna.*

*Probably she has inherited her love for cooking. I was already at the stove at 14 and cooked school friends; well, sometimes less well ...*

*My claim to be better and better had already originated there. That's why I keep the map small and change more often according to the season and what the market is currently.*

*I have always been fascinated with food and creating something new, so it was clear to me that we are creating a special up here in the Black Forest, which I have achieved with the "Black Forest Burger" with a special homemade bread the "Bollehut". Try it!*

*Your's Dani Schnell*

FROM FRIDAY TO SUNDAY

**STARTER**

- FLADLE SOUP** <sup>a, d, d</sup> clear soup with salty pancake stripes.....4,80 €
- CHANTERESSES CREAM SOUP** <sup>a, d</sup> refined with Whisky.....7,80 €
- KOKOS-CHICKEN SOUP**.....9,80 €  
cocosmilk, chicken, mushrooms, galgant, lemongrass,  
chili & coriander - a little bit spicy  
*- you have taste it! -*
- AS MAIN DISH WITH RICE**.....13,80 €
- WILD HERBS SALAD WITH**  
home made salad sauce <sup>g</sup>.....4,80 €
- CARPACCIO FROM FILLET OF FREELAND BEEF**  
**FROM NEW ZEALAND**  
“Kniebischhöhe-Style” with Parmesan cheese mousse.....15,80 €  
*- this beef newer saw a cowshed ! -*



**SPECIAL**

- BLACK FOREST BURGER** <sup>1, 2, 3, 4, 5, g</sup>  
100 % beef from the region  
- der Burger-Bun <sup>a, b, d</sup> is home made -  
with cheese, pickle cucumber, tomato  
& crispy bacon <sup>5</sup>  
additional we serve Cole slaw <sup>a, d</sup>  
& French fries «home made style».....18,80 €

WE GET OUR BURGER-BEEF  
FROM THE BUTCHER  
**OTTO BUCK**  
IN FREUDENSTADT.  
HE STANDS FOR HIGH-QUALITY  
PRODUCTS



(1) dyestuff  
(2) preservative  
(3) antioxidant  
(4) phosphate  
(5) nitrate

(a) egg  
(b) wheat / corn (gluten)  
(c) peanuts  
(d) milk (lactose)

(e) almond (Amygdalus communis L)  
(f) celery  
(g) mustard  
(h) sulphite

# SPEISEN VON FREITAG BIS SONNTAG

## MAIN DISH

### PASTA DU CHEF <sup>b, d</sup>

*- as the chef like -*

Linguine pasta with fresh chanterelles & saiting mushrooms,  
ham <sup>5</sup>, cherry tomatoes, garlic, basil & Parmesan cheese  
on a light white wine sauce .....15,80 €

*- also vegetarian possible -*

### POLOFINO

*- the best piece from chicken -*

roasted on the skin with vegetable  
& thin noodles on smelted pesto butter <sup>d</sup> .....18,80 €

### MEDAILLONS FROM FILLET OF COUNTRY PIG

on fresh chanterelles with ham <sup>5</sup> & herbs, vegetables  
& thin noodles.....24,80 €

### VEAL STEAK

on fresh chanterelles with ham <sup>5</sup> & herbs, vegetables  
& small potatoes <sup>d</sup>.....26,80 €

### VENISON

on fresh chanterelles with ham <sup>5</sup> & herbs, carrot,- & celery puree  
& wild cream sauce with grapes <sup>d</sup>.....29,80 €



### CRISPY FISH IN BEER DOUGH <sup>a, b, d</sup>

with French fries or salad <sup>g</sup>.....14,80 €  
and homemade mayonnaise «ceasar-style» <sup>a, g</sup>

### CHAR FISH FILLET

*- belongs to family of salmon -*

roasted on the skin with asparagus,  
small potatoes <sup>d</sup> & hollandaise sauce.....23,80 €

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- (f) celery
- (g) mustard
- (h) sulphite



WIR GET OUR EGGS  
AND CHICKEN  
FROM THE FARM  
**KOBER HOF**  
IN LOSSBURG  
*For sure happy  
hens!*

# SPEISEN VON FREITAG BIS SONNTAG

## DURATION BURNER



### CHEESE SPAETZLE <sup>a, b, d</sup>

hand-scraped noodles, from an old recipe from the black forest  
with 2 different cheeses refined with cream  
& crispy onions on the top <sup>b</sup>.....15,80 €

### BREADED PORK ESCALOPE «VIENNA STYLE»

from country pig <sup>a, b, d</sup> the region „Schwäbisch Hall“  
with French fries or Spaetzle <sup>a, b, d</sup> and small salad <sup>g</sup>.....17,80 €

### «CORDON BLEU» STUFFED BREADED COUNTRY PIG

from the region „Schwäbisch Hall“ <sup>a, b, d</sup>, with cheese & ham  
with French fries or Spaetzle <sup>a, b, d</sup> & small salad <sup>g</sup>.....18,80 €

### BREADED VEAL ESCALOPE <sup>a, b, d</sup>

with French fries or Spaetzle <sup>a, b, d</sup> & a small salad <sup>g</sup>.....20,80 €  
Cranberies.....1,50 €

### «ZÜRCHER GESCHNETZELTES»

veal stripes in a champignon mushroom cream sauce <sup>d</sup>  
with Rösti-potatoes & a small salad <sup>g</sup>.....24,80 €

## SPECIAL

### BLACK FOREST BURGER <sup>1, 2, 3, 4, 5, g</sup>

100 % beef from the region  
- der Burger-Bun <sup>a, b, d</sup> is home made - with cheese,  
pickle cucumber, tomato & crispy bacon <sup>5</sup>  
additional we serve Cole slaw <sup>a, d</sup>  
& French fries «home made style».....18,80 €

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PRODUCTS



- |                  |                           |                                   |
|------------------|---------------------------|-----------------------------------|
| (1) dyestuff     | (a) egg                   | (e) almond (Amygdalus communis L) |
| (2) preservative | (b) wheat / corn (gluten) | (f) celery                        |
| (3) antioxidant  | (c) peanuts               | (g) mustard                       |
| (4) phosphate    | (d) milk (lactose)        | (h) sulphite                      |
| (5) nitrate      |                           |                                   |

Prices are in Euro  
including 19% tax & service

**VEGETARIAN & NICE**

**CHEESE SPAETZLE** a, b, d

hand-scraped noodles, from an old recipe  
 from the black forest with 2 different cheeses  
 refined with cream & crispy onions <sup>b</sup> on the top.....15,80 €

**RÖSTI TOWER**

baby Rösti potatoes with vegetables, cherry tomatoes  
 on a home made pesto.....17,80 €

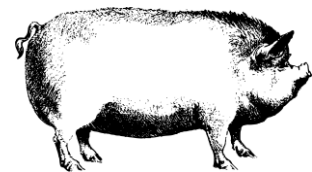


**MENUE DU CHEF**

**3-COURSE MENUE**.....34,80 €  
 Menü including 1 glas of wines to each course.....49,80 €

**4-COURSE MENUE**.....44,80 €  
 Menü including 1 glas of wines to each course.....64.80 €

WE GET THE PORK FROM THE REGION  
 WHICH NAME IS  
**SCHWÄBISCH-HÄLLISCHES**  
**COUNTRY PORK** IT GOT GUARANTEED ONLY  
 REGIONAL FEED  
 AND REARED UP UNDER TRADITIONELL PROCESSES.  
 THIS ASSISTS THE FARMERS AND THE REGION.



*This is as well a great advantage for the taste!*

- |                  |                           |                                   |
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| (5) nitrate      |                           |                                   |

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**SWEETS**

**SMALL DESSERT IN GLAS** <sup>a, d</sup> .....4,40 €

**BROWNY Kniebischhöhe** <sup>a</sup>  
with vanilla ice cream <sup>d</sup> & tipsy plums <sup>d</sup> .....6,80 €

**DESSERT COVER**  
small daily dessert, 1 scoop ice cream or cherbet,  
1 coffee or espresso.....8,80 €

**SCOOP OF ICE CREAM** <sup>a, d</sup>  
ask us for the sorts.....1,50 €

**SHERBET**  
raspberry or passionfruit with Framboise or  
Apricotine Morand from the Valais  
in Switzerland.....5,80 €

**SMELTED WEISSLACKER CHEESE** <sup>d</sup>  
on homemade brioche bread & cranberry  
marmelade.....6,40 €

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