

## Dear Guests,

we are very pleased to tell you that we are a part of the **Naturpark-Restaurants** since 2016.

The Naturpark-Restaurants - a group of restauranteurs and hoteliers from the southern Black Forest – exclusively use local products. Not just to show the characteristic of the region, but also to support the farmers of the southern Black Forest.

Because not only do these farmers ensure the sustainment of valuable and healthy foods from this region, they also promote the variety and uniqueness of the landscape with their cultivation of products.

This cooperation between producers, caterers and you as our guests has a lot of advantages: The famers' income is secured, the transport path is kept short and therefore we are able to provide the best quality possible.

Following our philosophy "providing best quality and participating in landscape conservation with knifes and forks" the Naturpark-Restaurants combine tasty food and the protection of the unique diversity of the Black Forest.

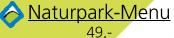


Yours sincerely

Family Broscheit with the Rainhof team



OUR RECOMMENDED APERITIF  Riesling brut sparkling wine with rasberry or plum liqueur
STARTERS & SALADS
♦ Chestnut soup
Pancake soup
Small mixed salad
Lamb's lettuce with bacon and croutons
Alsatian sausage salad <sup>1,3,8,10,12</sup> with bread
Fried mushrooms with grill slices of zucchini
Smoked trout filet from the local "Forellenhof Tress"
♦ Big mixed salad



with browned goat cheese

Chestnut soup

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Onion-beef-roast from local beef with onion-sauce and Spätzle (pastalike speciality)

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Cherry water parfait with vanilla cherrys



## **MAIN DISHES**

♦ Tarte flambee "Alsace style"
♦ Tarte flambee "Mediterranean style"
Gluten free Penne with ratatouille
, Fit & Fun-Burger" with veggy patty and goat cheese
<ul> <li>"Rainhof-Burger" with local beef patty</li></ul>
Gratinéed goat cheese from the local "Ringlihof"
Cep ravioli with truffel oil and Parmesan21,50
, Viennese Schnitzel" from local veils
Onion-beef-roast from local beef



## **BAKED POTATO + FRITTERS**

♦ Baked potato "Natural Style"
Baked potato "Trout" (from the local "Forellenhof Tress")21,-with smoked trout filet, horseradish, Bibiliskäs´ and salad
Fritters "Black Forrest Style"
Fritters "Florentine Style"
Fritters "Raclette Style" with cheese from "Käserei Spindler" 22,50 gratinéed, vegetables and mushrooms, Bibliskäs' and salad

## **DESSERTS**

Cherry water parfait	10,50
with vanilla cherrys	
Curd moussewith warm plums	10,50
Small chocolate lava cake	9,50