

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 restaurateurs 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 farmers' 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 knives and forks"** the Naturpark-Restaurants combine tasty food and the protection of the unique diversity of the Black Forest.



Schmeck den Süden  
*Gastronomen*  
**Baden-Württemberg**

Yours sincerely

Family Broscheit with the Rainhof team

## OUR RECOMMENDED APERITIF

Riesling brut sparkling wine with raspberry or plum liqueur..... 7,50

## STARTERS & SALADS

◆ Chestnut soup ..... 8,50

◆ Pancake soup..... 7,50

◆ Small mixed salad ..... 7,50

◆ Lamb's lettuce with bacon and croutons..... 10,-

◆ Alsatian sausage salad<sup>1,3,8,10,12</sup> with bread ..... 13,50

Fried mushrooms with grill slices of zucchini ..... 14,-  
with cherry tomatos, fried onions and Rucola

◆ Smoked trout filet from the local „Forellenhof Tress“ ..... 14,50  
with horseradish and a side salad

◆ Big mixed salad..... 19,50  
with browned goat cheese

### ◆ Naturpark-Menu 49,-

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“ ..... 12,50  
with sour cream, bacon and onions
  
- ◆ Tarte flambee „Mediterranean style“ ..... 15,-  
with basil pesto, tomatosugo and goat cheese
  
- ◆ Gluten free Penne with ratatouille ..... 15,50
  
- ◆ Käsespätzle (homemade pastalike speciality)..... 17,50  
gratinéed with Bergkäse (local cheese) and fried onions
  
- ◆ „Fit & Fun-Burger“ with veggy patty and goat cheese ..... 19,50  
from „Ringlihof“, tomato, cucumber, onions with french fries and salad
  
- ◆ „Rainhof-Burger“ with local beef patty ..... 19,50  
Cheddar, tomato, cucumber, onions with french fries and salad
  
- ◆ Gratinéed goat cheese from the local „Ringlihof“ ..... 21,50  
with ratatouille and couscous
  
- Cep ravioli with truffel oil and Parmesan ..... 21,50
  
- ◆ „Viennese Schnitzel“ from local veils ..... 27,-  
with french fries, a slice of lemon and lingonberries
  
- ◆ Onion-beef-roast from local beef ..... 33,-  
with onion sauce and Spätzle (pastalike speciality)

## BAKED POTATO + FRITTERS

- ◆ Baked potato "Natural Style" ..... 14,50  
with homemade Bibiliskäs' (cream cheese with herbs) and salad
- ◆ Baked potato „Trout“ (from the local „Forellenhof Tress“) ..... 21,-  
with smoked trout filet, horseradish, Bibiliskäs' and salad
- ◆ Fritters „Black Forrest Style“ ..... 17,50  
with sausage salad, Bibiliskäs' and salad
- ◆ Fritters „Florentine Style“ ..... 18,50  
with fresh spinach and Bio-egg
- ◆ Fritters „Raclette Style“ with cheese from "Käserei Spindler" 22,50  
gratinéed, vegetables and mushrooms, Bibiliskäs' and salad

## DESSERTS

- ◆ Cherry water parfait ..... 10,50  
with vanilla cherries
- ◆ Curd mousse..... 10,50  
with warm plums
- ◆ Small chocolate lava cake..... 9,50  
with Schwarzwälder-Kirschwasser Ice cream (cherry schnapps)