

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.



Yours sincerely

Family Broscheit with the Rainhof team

OUR RECOMMENDED APERITIF

Riesling brut sparkling wine with raspberry or peach liqueur..... 8,00

STARTERS & SALADS

Chanterelle cream soup 9,50

◆ Flädle soup 8,50
Beef broth with pancakes and root vegetable strips

◆ Side salad 5,00

◆ Small mixed salad 8,50

◆ Alsatian sausage salad with bread 14,50

Salad "Caprese" 14,50
Tomatos with buffalo mozzarella and homemade Pesto

◆ Smoked trout filet from the local „Forellenhof Tress“ 16,00
with horseradish and a side salad

Big mixed salad
◆ with browned goat cheese 21,00

◆ Naturpark-Menu
39,-

Small salad with browned goat cheese

Pork loin from the region
with Spaetzle und mushroom cream sauce

Marinated strawberries with lemon sorbet

MAIN DISHES

◆ Tarte flambee „Alsace style“ with sour cream, bacon and onions	14,50
◆ Tarte flambee „Mediterranean style“ with basil pesto, tomatosugo and goat cheese	15,50
◆ Käsespätzle (homemade pastalike speciality)..... gratinéed with Bergkäse (local cheese) and fried onions	17,50
◆ Gluten free Penne with ratatouille	16,00
Chanterelle risotto	21,50
◆ „Fit & Fun-Burger“ with veggy patty and goat cheese from „Ringlihof“, tomato, cucumber, onions with french fries and salad	21,00
◆ „Rainhof-Burger“ with local beef patty Cheddar, tomato, cucumber, onions with french freis and salad	21,00
Tagliatelle with Chanterelles à la crème	22,50
◆ Gratinéed goat cheese from the local “Ringlihof” with ratatouille und couscous	22,50
Cep ravioli..... with truffel oil and Parmesan	22,50
◆ „Viennese Schnitzel“ from local veils..... with french fries, a slice of lemon and lingonberries	29,50
◆ Pork loin „Naturpark“ with Spaetzle und mushroom cream sauce	23,00

BAKED POTATO + FRITTERS

- ◆ Baked potato "Natural Style" 16,00
with homemade Bibiliskäs' (cream cheese with herbs) and salad
- ◆ Baked potato „Trout“ (from the local „Forellenhof Tress“) 22,50
with smoked trout filet, horseradish, Bibiliskäs' and salad
- ◆ Fritters „Black Forrest Style“ 19,00
with sausage salad ^{1,3,8,10,12}, Bibiliskäs' and salad
- ◆ Fritters „Toscana Style“ 19,50
with tomato-buffel-mozzarella-salat „Caprese“ and homemade pesto
- ◆ Fritters „Chanterelles“ 26,00
with cheese from the "Käserei Spindler" gratineed, Bibiliskäs' and salad

DESSERTS

- ◆ Marinated strawberries with lemon sorbet..... 10,50
- ◆ Small chocolate lava cake..... 10,50
with Schwarzwälder-Kirschwasser Ice cream (cherry schnapps)
- ◆ Cherry brandy parfait..... 11,00
with vanilla cherries
- ◆ Sparkling wine sorbet..... 7,50
Lemon sorbet with sparkling wine