Fresh from the galley: food and drinks

"We luv springtime."

Finally: Spring is here. With its colours, its moods and all its other delicious ingredients. Whether salads or tomatoes, wild garlic, sorrel and spinach, asparagus, rhubarb or strawberries – everything is fresh. And can also be found on our menu. Do you like it?

The idea behind our cuisine: Diversity instead of monotonicity. As we all know, this also helps beyond the edge of the plate. True to this motto, we offer you a selection of honest dishes with a regional flavour and that special something. To combine, try or share. Fresh, colourful and... naturally delicious. We hope you "luv" it.

Nice to have you here!

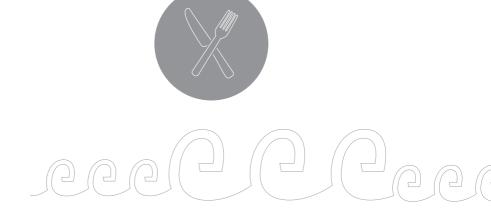


Diversity instead of monotonicity Regional tapas

Our gastronomic concept is based on "regional tapas", i.e. small, regional dishes that can be combined with each other and happily shared in a group. Small but mighty, because some dishes are more sumptuous than they look.

We therefore recommend two to a maximum of three tapas per person. How you combine them is up to you. You can also easily order more.

And apart from that: sharing brings people together - especially when it tastes good.



Seasonal tapas (until mid-June)

Asparagus salad à la luv - Baden meets Chevalier d'Albignac

White asparagus with Linzgau garlic baguette and juniper ham (from fairfleisch) with homemade onion vinaigrette (GL, SW, SF. SL, SO, 3, 8)*

14,80 €

Asparagus and cherry tomato pan - a greeting from Lake Constance to Normandy

White asparagus with light and dark balsamic vinegar, cherry tomatoes and homemade hollandaise sauce (EI, MI, SL, SO, SE, SC, 1, 2)*

13,80 €

Rhubarb and goat's cheese risotto -Ciaron adds capra and knotweed to the pan

Rhubarb, goat's cream cheese and Parmesan cheese meet risotto rice and freshly picked sorrel (MI. V)*

14,30 €

*Information on allergens and additives in the allergen and additive list

Cold tapas

with various lettuces, apple, cress and a choice of homemade buttermilk dressing or onion vinaigrette

with white onions, asparagus, peppers, courgettes,

Popcorn tofu on spinach hummus with bread cheerful chickpeas, tahini, spinach, white onions,

peas, cress and our herb crème fraîche

(GL, EI, MI, SL, SE, ER, SC, SF, V)*

tofu and garlic with bread from the Baader country bakery in Frickingen

(SE, SL, SJ, ER, SF, SC, V+)*

Crisp spring salad

(MI, SF, 2, V)*

Colourful leaf salad with various leaf salads and seasonal raw vegetables, cress and a choice of homemade buttermilk dressing or onion vinaigrette	
(MI, SF, SL, 2, V)*	7,80 €
Hooray: Tartare – fresh fish tartare with crispy crispbread with citrus dressing, garlic, pimientos, marigolds, dill and our homemade crispbread (FI, GL, SF, SO, SL, SE, SC, 2)*	16,80 €
Fine mousse of smoked trout with cress and bread from the Baader country bakery in Frickir (GL, EI, Mi, LU, FI, SC)*	ngen 8,50 €
Vegetable quiche	

7,80 €

9,50€

9,80€

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Cold tapas

Savoury cheese trio with strawberry mustard

Selection of cheeses from Hagenweiler Hof (organic) from Lippertsreute:

"z'Ninekäs", "Tobalio" und "Kleinlochkäse"; homemade strawberry mustard and bread from the Baader country bakery in Frickingen (SF, MI, GL, SL, SO, V)*

9,80 €

Bread to bread

a few slices of crusty bread from the Baader country bakery in Frickingen (GL, SL, V)*

2,50€

*Information on allergens and additives in the allergen and additive list

Warm tapas

9,50€
9,80€
7,50€
6,50 €
8,80 €
10,80 €

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To dip: Fine dips, sauces δ chutneys from our chef Ciaron

3,00€
2,50€
2,50€
2,50€
2,50€

For little sea bears, Klabauter women and everyone else...

handmade spaetzle (GL, EI, SL, LU)* (also available with homemade gravy: + € 1,00)	4,50€
a breaded Schnitzel Viennese style with pork (from fairfleisch), lemon (El, GL, SW, 3, 8)*	5,00€

 $^{{}^*}$ Information on allergens and additives in the allergen and additive list

Always good: delicious sweets.

A sundae of Deyer's farm ice cream from Mühlingen near Stoc chocolate, vanilla, hazelnut, yoghurt, (MI)*, mango, lime-mint,	kach
strawberry sorbet, lemon sorbet	3,30 €
Linda's homemade cake (changing offer) (GL, EI, MI)*	4,00€
Homemade courgette brownies with walnuts (EI, MI, SC, GL)* (per piece)	2,50€
whipped cream (MI)*	1,00€

something sweet

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*Allergen labelling:

GL = Gluten

El = Eggs

ER = Peanuts

MI = Milk/dairy products

SL = Celery

SE = Sesame

LU = Lupins

KR = Crustaceans

FI = Fish/fish products

SJ = Soya

SC = Nuts

SO = Sulphur dioxide

SF = Mustard

SW = with pork

WE = Molluscs

V = Vegetarian

V+ = Vegan

1 = with colouring

2 = with food preservatives

3 = with antioxidants

8 = with milk proteins (meat)

allergens & additives