



Welcome to the Köhlerei am See

We have derived the name of the Köhlerei from the Kohlwald (coal forest), which begins directly behind our house. In the past, coal was produced there.

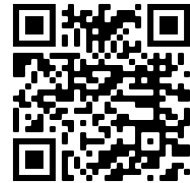
Our chef Frank Beckert and his team conjure up delicious dishes with lots of love. Regional specialities, vespers and also vegetarian dishes are served here. So everyone will find something to suit their taste and every hungry belly will be satisfied.

We also use regional and seasonal ingredients, because we serve food that grows in the region.

It is the special moments in life that should be celebrated! Whether it's a birthday, wedding, christening or company celebration of any kind - the Köhlerei is the perfect location for your event. An experienced team awaits you at the Köhlerei, who will be happy to assist you with the organisation and planning of your celebration. Please feel free to contact us.



Delicious food, recipe inspiration and news from the Köhlerei am See.
Follow us on Facebook and Instagram and share your Köhlerei moment with the world, with us and your friends and family at home.





STARTERS

Beef bouillon / dumplings / "flädle" / herbs	€ 5
Porcini mushroom soup / garlic crackers	7
Beetroot soup / apple / celery / vegan	6
Seasonal mixed salad / house dressing / garlic crackers	7
Field salad / potato dressing / cherry tomatoes / crackers	8
Goulash soup	9,50
Salmon dumplings / leaf spinach / white wine butter sauce / fine noodles	14
With our starters and soups we recommend a basket of homemade bread with butter	2

VESPER

Baden sausage salad / with or without cheese / bread / butter ¹	€ 9
Vesper platter / apple and lard / ham cream / Bibilis cheese / Landjäger / sausage salad / bread / butter ^{1,3,9}	14
Mountain cheese from the Schwende Käserei in Lenzkirch Cranberry chutney / bread / butter ¹	14

¹ preservative, ³ antioxidant, ⁹ sulphurised



VEGETARIAN

Cheese spaetzle au gratin / fried onions	€ 12
Baden vegetable lasagne / herb pancakes / roasted vegetables / mountain cheese	16
Beetroot / Arborio risotto / celery	16

FISH & SEAFOOD

Salmon and zander / leaf spinach / white wine butter sauce / fine noodles	€ 24
Fried trout fillet from Lauchring / almond butter / spinach / steamed potato - root vegetables	22
Salmon dumplings / leaf spinach / hollandaise sauce / fine noodles	22



MEAT

Beef goulash from an organic farmer in Bernau homemade buttered spaetzle / vegetables / onions	€ 19
Two schnitzels "Viennese style" / natural pork loin / French Fries	16
Turkey steak (180gr) / cress butter / roasted vegetables / fried potatoes	19
Cordon Bleu of veal / creamed vegetables / fried potatoes	21
Rump steak (250gr) of natural park beef / Bernaise / roasted vegetables / French Fries	26
½ duck / orange sauce / homemade apple red cabbage / braised potato dumplings	21
Game plate / deer, venison, game sausage / apple red cabbage / buttered spaetzle	26

RECOMMENDATIONS

To order in advance

Meat Fondue with peppers, mushrooms, courgette as well as beef, poultry and pork	€ 24
Cheese Fondue with cornichons, mushrooms, peppers and courgettes and baguette	24
Raclette with organic potatoes, cheese, mushrooms, cornichons, peppers, onions, bacon, tomatoes, sweet and spicy sauce and aioli	24

¹ preservative, ³ antioxidant, ⁹ sulphurised



KIDS' DISHES

Homemade spaetzle / cream sauce	€ 8
French Fries / ketchup or mayonnaise	6
Children's cheese spaetzle	8
Children's schnitzel with french fries or spaetzle	11

DESSERT

A scoop of mango or lemon sorbet with sparkling wine	€ 6
Iced coffee	5
Ice chocolate	5
Cinnamon parfait / baked apple / mascarpone	9
Plum compote / cinnamon ice cream	7
Ice cream from our own production (per scoop)	1,90
- Mango-Passion-Fruit-Sorbet	
- Lemon-Sorbet	
- Nougat Ice Cream	
- Vanilla Ice cream	
- Cinnamon Ice cream	
- Yoghurt ice cream	
Portion of cream	0,50
A piece of cake (see on board)	2,80– 3,80



NON-ALCOHOLIC DRINKS

Feldberg Water	€
0,2 l	1,50
0,5 l	2,80
1,0 l	4,50
Coke / Coke Zero / Fanta / Lemonade / Spezi / Ice Tea	
0,2 l	2,40
0,5 l	4,50
Juice	
0,2l	2,50
0,5l	4,50
Juice spritzer	
0,2l	2,10
0,5l	4,00
Elderberry syrup	
0,2l	2,10
0,5l	4,00
Tonic Water	
Bottle	3,00

BEER

Brewery Rogg Bio-Landbier / Bio-Radler	
0,3l Bottle	3,00
Rothaus Pils or Radler	
0,3l	2,90
Fürstenberg Weizen	
0,3l	2,90
Alcohol-free Rothaus Radler	
0,5l	3,90
Alcohol-free Paulaner Weizen	
0,5l	3,90
Alcohol-free Rothaus Zäpfle	
0,3l Bottle	2,90

WARM DRINKS

	€
Glühwein	4,50
Coffee	3,50
Espresso	2,10
Affogato	3,90
Double Espresso	3,50
Espresso Macchiato	2,50
Cappuccino	3,50
Latte Macchiato	3,50
Coffee with milk	3,50
Hot Chocolat	3,50
Hot Milk	2,90
Tea (mug)	3,80
Hot Lemon	3,50
Tea with Rum	6,50

APERITIVE

Hugo / Aperol Spritz	
0,25l	7,50
Campari Soda	
0,25	6,50
Campari Orange	
0,25	7,50
Sparkling wine from Baden	
0,10	5,20
Bottle Sparkling Wine	
0,75l	28,00
Sparkling wine with peach liqueur / elderberry syrup / cassis syrup	
0,10l	5,50

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SPIRITUOSES

Herbs / Fruit schnapps	€
2cl	3,50
Feldberggeist Liqueur	
2cl	4,00
Feldberg Trester	
2cl	4,50
Jägermeister	
2cl	4,00
Ramazotti / Baileys	
4cl	4,50
Whiskey / Rum / Gin	
4cl	7,50
Williams Pear / Honey Schnapps / Black Forest Cherry Brandy / Apricots / Mirabelles	
2cl	4,00

OPEN WINE

Winery Hauser Bühler

Wine spritzer white / red	€
1/4l	4,10
Müller-Thurgau dry / Pinot Noir dry	
1/4l	5,50
1/8l	3,00
Pinot Blanc dry / Pinot Noir medium dry	
1/4l	6,50
1/8l	3,50
Weißherbst dry	
1/4l	5,50
1/8l	3,50

BOTTLES OF WINE

Winery Heger	€
Fidelius White Wine Cuvée (dry) Pinot Blanc, Silvaner, Sauvignon Blanc und Muskateller	
0,75l	23
Winery Johner	
Pinot Gris (dry)	
0,75l	27
Winery Lorenz & Corina Keller	
Pinoz Noir Rosé (medium dry)	
0,5l	18
Hex vom Dasenstein	
Pinor Noir (medium dry)	
0,5l	19
Winery Heinemann	
Blue Pinot Noir (dry)	
0,75l	32