

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 create 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	€ 8
Carrot soup / apple / ginger / vegan 1	8
Goulash soup	12
Salmon dumplings / leaf spinach / white wine butter sauce / fine noodles	16
Seasonal mixed salad / house dressing / garlic crackers ¹	8
With our starters and soups we recommend a basket of homemade bread with butter	4
VESPER	
Sausage salad / with or without cheese / bread / butter ¹	€ 12
Vesper platter / apple and lard / cream with smoked ham / grainy cream cheese / smoked salami / sausage salad / bread / butter ^{1,3,9}	16
Mountain cheese Crapherry chutney / bread / butter 1	14

 $^{^{1}}$ preservative, 2 coffein 3 antioxidant, 9 sulphurised



VEGETARIAN

Gratinated "spaetzle" with cheese / fried onions	14
Vegetable lasagne / herb pancakes / roasted vegetables / mountain cheese	17
FISH	
	€
Salmon and pike perch / leaf spinach / whitewine-butter sauce / noodles	26
Fried trout filet / almond butter / spinach / potato and root vegetables	24
Salmon dumplings / leaf spinach / hollandaise sauce / fine noodles	26

 $^{^{\}rm 1}$ preservative, $^{\rm 2}$ coffein $^{\rm 3}$ antioxidant, $^{\rm 9}$ sulphurised



MEAT

	€
Beef goulash from an organic farmer homemade buttered spaetzle / vegetables / onions	24
Rump steak (250gr) / bearnaise / roasted vegetables / french fries	28
Cordon Bleu of veal / creamy vegetables / fried potatoes ¹	26
Two schnitzels "Viennese style" / pork loin / french fries 1	19
Turkey steak (180gr) / cress butter / roasted vegetables / fried potatoes	19
Lamb chop / red wine-rosemary sauce / root vegetables / cupped noodles	26
Venison plate / deer medaillon / game sausage / red cabbage with apple / buttered spaetzle ¹	26

RECOMMENDATIONS please order in advance (for minimum 2 persons)

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Meat Fondue with peppers, mushrooms, courgette as well as beef, poultry and pork ¹	28
Cheese Fondue	
with cornichons, mushrooms, peppers and courgettes and baguette ¹	26
Raclette with organic potatoes, cheese, mushrooms, cornichons, peppers, onions, bacon, tomatoes, sweet and spicy sauce and aioli ¹	26
Grill your own steak (only inside, well-done not possible) with french fries, salt and pepper, herb butter Your steak will be fried on the table by yoursself above a little stove filled up with pe	28 ure

alcohol that is burned to cook you steak

¹ preservative, ² coffein ³ antioxidant, ⁹ sulphurised



KIDS' DISHES

Homemade spaetzle / gravy sauce		€ 8
French Fries / ketchup or mayonnaise ¹		7
Children's cheese spaetzle		9
Children's schnitzel with french fries or spaetzle		14
DESSERT		
A scoop of mango or lemon sorbet with sparkling wine		€ 7
Iced coffee ²		6
Iced chocolate		6
Berry Parfait / Berry Coulis / Mascarpone		9
Strawberry Rhubarb Compote / Mango Sorbet		8
Ice cream from our own production - Mango-passionfruit sorbet - Lemon sorbet - Nougat ice cream - Vanilla ice cream - White chocolate ice cream - Yoghurt ice cream	1 scoop 2 scoops 3 scoops 4 scoops	3,50 5 6,50 7,50
Portion of whipped cream		1
A piece of cake (as displayed)		3,50 - 4,80

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NON-ALCOHOLIC HOT DRINKS DRINKS € Glühwein 6,50 Coffee ² 3,90 **Feldberg Water** € 2,00 0,21 Espresso² 2,50 0.51 3.80 Affogato ² 5,20 1,01 4,50 Double Espresso² 3,50 Coke ² / Coke Zero ² / Fanta / Lemonade / Spezi / Ice Tea Espresso Macchiato ² 3,50 0,21 3,80 Cappuccino² 4,50 0.51 6,50 Latte Macchiato² 4,80 **Juice** (black currant, apple, rhubarb) 0.21 3.80 Coffee with milk ² 4,50 0,51 6,50 **Hot Chocolat** 4,50 Juice spritzer 3,90 **Hot Milk** 0,21 3,20 0,51 5,80 4,90 Tea (mug) **Elderflower syrup Hot Lemon** 4,90 0,21 3,20 Tea with Rum 8,50 0.51 5,80 **Tonic Water** bottle 4,00

REER

Brewery Rogg Bio-Landbier / Bio-Radler 0,3l bottle 3,80 Rothaus Pils or shandy 0,3I draft 3,80 0.5l draft 5,90 Fürstenberg Wheat beer 0,3l draft 3,90 0.5l draft 5.90 Alcohol-free Paulaner Wheat beer 0.5l bottle 5,90 Alcohol-free Rothaus Pils 0.3l bottle 2,90

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	6,20
Bottle Sparkling Wine	
0,751	32,00
Sparkling wine with peach liqueur / elderberry syrup / cassis syrup	
0,101	6,80

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SPIRITS

Herbs / Fruit schnapps 2cl	€ 4,50	
Feldberggeist Liqueur 2cl	5,00	
Feldberg Trester 2cl	5,50	
Jägermeister 2cl	5,00	
Ramazzotti / Baileys 4cl	7,50	
Whiskey / Rum / Gin 4cl	9,50	
Williams Pear / Honey Schnapps / Black Forest Cherry Brandy / Apricots / Mirabelles		
2cl	5,00	

WINE by BOTTLE

Winery	Heger	€
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Fidelius White Wine Cuvée (dry)

Pinot Blanc, Silvaner, Sauvignon Blanc and Muscat

0,751 26

Winery Johner

Pinot Gris (dry)

0,751 29

Winery Lorenz & Corina Keller

Pinot Noir Rosé (medium dry)

0,51 22

Hex vom Dasenstein

Pinot Noir (medium dry)

0,51 22

Winery Heinemann

Blue Pinot Noir (dry)

0,75l 34

WINE by GLAS

Winery Oberbergener Bassgeige

Wine spritzer white / red	€ 6,10
Müller-Thurgau dry 1/4l 1/8l	6,80 4,50
Pinot Noir dry 1/4 1/8	8,50 5.00

Winery Hauser Bühler

Pinot	Bland	: dry
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1/4I	8,50
1/8I	5,00
Pinot Noir medium dry	9,00

1/4I 1/8I

Weißherbst dry

1/41	6,80
1⁄8I	4,50

5,50

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