



## 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.



You are welcome to consult the allergen card. Please do not hesitate to contact us.



## STARTERS

<b>Beef bouillon</b> / dumplings / "flädle" / herbs	€ 8
<b>Asparagus soup</b> / garlic crackers / herbs <sup>1</sup>	8
<b>Wild garlic cappuccino</b>	9
<b>Asparagus &amp; Seafood bowl</b> / shrimps / mussels / salmon dumpling / asparagus / broth	19
<b>Seasonal mixed salad</b> / house dressing / garlic crackers <sup>1</sup>	8
With our starters and soups we recommend <b>a basket of homemade bread with butter</b>	4

## VESPER

<b>Sausage salad</b> <sup>4</sup> / with or without cheese with bread / butter <sup>1</sup>	€ 12
or with fried potatoes	16
<b>3 kind of grainy cream cheese</b> (cumin, paprika, leek) / pan fried potatoes / onions	16
<b>Goulash soup</b> / homemade bread	14

<sup>1</sup> preservative, <sup>2</sup> coffein <sup>3</sup> antioxidant, <sup>4</sup> phosphat, <sup>9</sup> sulphurised



## VEGETARIAN

<b>Risotto</b> / green and white asparagus / parmesan cheese / wild garlic pesto	€ 19
<b>Vegetable lasagne</b> / herb pancakes / roasted vegetables / mountain cheese	17
<b>Tagliatelle „Black Forest“</b> / green and white asparagus / mountain cheese / herbs	19
<b>Regional asparagus (300 gr peeled)</b> / herb potatoes / hollandaise sauce or butter	23
• with mixed ham <sup>1 4</sup>	29
• with pork schnitzel	34
• with 4 shrimps	34
• with veal steak	38

## FISH

<b>Branzino</b> / green and white asparagus / wild garlic tagliatelle / oil	€ 26
<b>Fried trout filet</b> / almond butter / spinach / potato and root vegetables	24
<b>Asparagus &amp; Seafood bowl</b> / shrimps / mussels / Salmon dumpling / asparagus / broth	28

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## MEAT

<b>Stuffed veal breast</b> / fried wild mushrooms / dark sauce / cupped noodles	€ 26
<b>Rump steak (250gr)</b> from nature park beef / bearnaise / roasted vegetables / french fries	28
<b>Cordon Bleu of veal</b> / creamy vegetables / fried potatoes <sup>1</sup>	26
<b>Two schnitzels "Viennese style"</b> / pork loin / french fries <sup>1</sup>	19
<b>Rolled chicken breast</b> / Arborio risotto / fried herbs	24
<b>Lamb chop</b> / red wine-rosemary sauce / root vegetables / cupped noodles	28
<b>Venison plate</b> / deer medaillon / game sausage / creamy vegetables / buttered spaetzle <sup>1</sup>	28

## MENUS

<b>Beef boullion</b> dumplings / cut pancake / herbs	<b>Mixed salad</b> Dressing / garlic crackers	<b>Asparagus soup</b> garlic crackers / herbs
<b>Stuffed veal breast</b> fried wild mushrooms / dark sauce / cupped noodles	<b>Tagliatelle „Black Forest“</b> asparagus / mountain cheese / fried herbs	<b>Fried trout fillet</b> almond butter / spinach potato and root vegetables
<b>Wild berry parfait</b> mascarpone	<b>Strawberry &amp; rhubarb compote</b> white chocolate ice cream	<b>Yogurt &amp; Nougat</b> ice cream from our own production
<b>34,40 €</b>	<b>28,00 €</b>	<b>29,60 €</b>

Feel free to change dishes from the individual menus.  
Please note that this will result into price changes.

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## KIDS' DISHES

<b>Homemade spaetzle</b> / gravy sauce	€ 8
<b>French Fries</b> / ketchup or mayonnaise <sup>1</sup>	6
<b>Children's cheese spaetzle</b>	9
<b>Children's schnitzel</b> with french fries or spaetzle	14

## DESSERT

A scoop of mango or lemon sorbet with sparkling wine	€ 7
Iced coffee <sup>2</sup>	6
Iced chocolate	6
Berry Parfait / Berry Coulis / Mascarpone	9
Strawberry Rhubarb Compote / white chocolate ice cream	8
Ice cream from our own production	
- Mango-passionfruit sorbet	1 scoop 3,50
- Lemon sorbet	2 scoops 5
- Nougat ice cream	3 scoops 6,50
- Vanilla ice cream	4 scoops 7,50
- White chocolate ice cream	
- Yoghurt ice cream	
Portion of whipped cream	1
A piece of cake (as displayed)	3,50 - 4,80

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## NON-ALCOHOLIC DRINKS

<b>Feldberg Water</b>	€
0,2l	2,00
0,5l	3,80
1,0l	4,50
<b>Coke<sup>2</sup> / Coke Zero<sup>2</sup> / Fanta / Lemonade / Spezi / Ice Tea</b>	
0,2l	3,80
0,5l	6,50
<b>Juice</b> (black currant, apple, rhubarb)	
0,2l	3,80
0,5l	6,50
<b>Juice spritzer</b>	
0,2l	3,20
0,5l	5,80
<b>Elderflower syrup</b>	
0,2l	3,20
0,5l	5,80
<b>Tonic Water</b>	
bottle	4,00

## BEER

<b>Brewery Rogg Bio-Landbier / Bio-Radler</b>	
0,3l bottle	3,80
<b>Rothaus Pils or shandy</b>	
0,3l draft	3,80
0,5l draft	5,90
<b>Fürstenberg Wheat beer</b>	
0,3l draft	3,90
0,5l draft	5,90
<b>Alcohol-free Paulaner Wheat beer</b>	
0,5l bottle	5,90
<b>Alcohol-free Rothaus Pils</b>	
0,3l bottle	3,90

## HOT DRINKS

	€
<b>Glühwein</b>	6,50
<b>Coffee<sup>2</sup></b>	3,90
<b>Espresso<sup>2</sup></b>	2,50
<b>Affogato<sup>2</sup></b>	5,20
<b>Double Espresso<sup>2</sup></b>	3,50
<b>Espresso Macchiato<sup>2</sup></b>	3,50
<b>Cappuccino<sup>2</sup></b>	4,50
<b>Latte Macchiato<sup>2</sup></b>	4,80
<b>Coffee with milk<sup>2</sup></b>	4,50
<b>Hot Chocolat</b>	4,50
<b>Hot Milk</b>	3,90
<b>Tea (mug)</b>	4,90
<b>Hot Lemon</b>	4,90
<b>Tea with Rum</b>	8,50

## APERITIVE

<b>Hugo / Aperol Spritz</b>	
0,25l	7,50
<b>Campari Soda</b>	
0,25l	6,50
<b>Campari Orange</b>	
0,25l	7,50
<b>Sparkling wine from Baden</b>	
0,10l	6,20
<b>Bottle Sparkling Wine</b>	
0,75l	32
<b>Sparkling wine with peach liqueur / elderberry syrup / cassis syrup</b>	
0,10l	6,80

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## SPIRITS

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

## WINE by BOTTLE

<b>Winery Heger</b>	€	
<b>Fidelius White Wine Cuvée (dry)</b> Pinot Blanc, Silvaner, Sauvignon Blanc and Muscat 0,75l		26
<b>Winery Johner</b> <b>Pinot Gris (dry)</b> 0,75l		29
<b>Winery Lorenz &amp; Corina Keller</b> <b>Pinot Noir Rosé (medium dry)</b> 0,5l		22
<b>Hex vom Dasenstein</b> <b>Pinot Noir (medium dry)</b> 0,5l		22
<b>Winery Heinemann</b> <b>Blue Pinot Noir (dry)</b> 0,75l		34

## WINE by GLAS

### Winery Oberbergener Bassgeige

<b>Wine spritzer white / red</b> 1/4l	€	6,10
<b>Müller-Thurgau dry</b> 1/4l 1/8l		7,50 4,50
<b>Pinot Noir dry</b> 1/4l 1/8l		8,50 5

### Winery Hauser Bühler

<b>Pinot Blanc dry</b> 1/4l 1/8l		8,50 5
<b>Pinot Noir medium dry</b> 1/4l 1/8l		9 5,50
<b>Weißherbst dry</b> 1/4l 1/8l		8,50 5