



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

| | |
|---|--------|
| Beef bouillon / dumplings / "flädle" / herbs | € 8 |
| Wild mushroom soup / garlic crackers / herbs ¹ | 8 |
| Black Forest « Gazpacho » / cold vegetable soup / bread | 9 |
| 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 ⁴ / with or without cheese with bread / butter ¹ | € 12 |
| or with fried potatoes | 16 |
| 3 kind of grainy cream cheese (cumin, paprika, leek) / pan fried potatoes / onions | 16 |
| Goulash soup / homemade bread | 14 |

¹ preservative, ² coffein ³ antioxidant, ⁴ phosphat, ⁹ sulphurised



VEGETARIAN

| | |
|---|---------|
| Risotto / wild mushroom / parmesan cheese / | € 17 |
| Gratinated vegetables „Parmigiana“ / eggplant / tomato / mozzarella cheese / basil | 18 |
| Seasonal salad with baked cheese / dressing / croutons | 18 |

FISH

| | |
|---|---------|
| Herring (served cold) / cream / onion / apple / steamed potatoes | € 22 |
| Fried trout filet / almond butter / spinach / potato and root vegetables | 26 |
| Salad with trout filet / dressing / croutons | 22 |



MEAT

| | |
|--|---------|
| Venisson ragout / fried wild mushrooms / dark sauce / spaetzle noodles | € 24 |
| Rump steak (250gr) from nature park beef / bearnaise / roasted vegetables / french fries | 28 |
| Schnitzel of veal / french fries / cranberries ¹ | 28 |
| Pork steak / pork loin / wild mushrooms / gravy sauce / Spaetzle noodles ¹ | 19 |
| Rolled chicken breast / Arborio risotto / tomato-basil / parmesan & mountain cheese | 24 |

MENUS

Beef boullion
dumplings / cut pancake /
herbs

Venisson regout
fried wild mushrooms / dark
sauce / spaetzle noodles

Chocolate & Ice cream
Vanillaice, chocolatemilk,
whipped cream

31,00 €

Mixed salad
Dressing / garlic crackers

Gratinated Vegetables
eggplant / tomato / basil /
mozzarella chesse

Two kind of sorbet
Mango-passionfruit / lemon

26,00 €

Wild mushroom soup
garlic crackers / herbs

Fried trout fillet
almond butter / spinach
potato and root vegetables

Yogurt & Nougat
ice cream from our own
production

32,00 €

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

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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 | 15 |

DESSERT

| | | |
|--|----------|-------------|
| A scoop of mango or lemon sorbet with sparkling wine | € 7 | |
| Iced coffee ² | 6 | |
| Iced chocolate | 6 | |
| 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) | | 4,00 - 5,50 |

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NON-ALCOHOLIC DRINKS

| | |
|--|------|
| Feldberg Water | € |
| 0,2l | 2,00 |
| 0,5l | 3,80 |
| 1,0l | 4,50 |
| Coke² / Coke Zero² / Fanta / Lemonade / Spezi / Ice Tea | |
| 0,2l | 3,80 |
| 0,5l | 5,80 |
| Juice (black currant, apple, rhubarb) | |
| 0,2l | 3,80 |
| 0,5l | 6,50 |
| Juice spritzer | |
| 0,2l | 3,20 |
| 0,5l | 5,80 |
| Elderflower syrup | |
| 0,2l | 3,20 |
| 0,5l | 5,80 |
| Tonic Water | |
| bottle | 4,00 |

BEER

| | |
|---|------|
| Brewery Rogg Bio-Landbier / Bio-Radler | |
| 0,3l bottle | 3,80 |
| Rothaus Pils or shandy | |
| 0,3l 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 | 3,90 |

HOT DRINKS

| | |
|---------------------------------------|------|
| | € |
| Glühwein | 6,50 |
| Coffee² | 3,90 |
| Espresso² | 2,50 |
| Affogato² | 5,00 |
| Double Espresso² | 3,50 |
| Espresso Macchiato² | 3,50 |
| Cappuccino² | 4,50 |
| Latte Macchiato² | 4,80 |
| Coffee with milk² | 4,50 |
| Hot Chocolat | 4,50 |
| Hot Milk | 3,90 |
| Tea (mug) | 4,90 |
| Hot Lemon | 4,90 |
| Tea with Rum | 8,50 |

APERITIVE

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

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SPIRITS

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

WINE by BOTTLE

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

WINE by GLAS

Winery Oberbergener Bassgeige

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

Winery Hauser Bühler

| | |
|------------------------------|------|
| Pinot Blanc dry | |
| 1/4l | 8,50 |
| 1/8l | 5 |
| Pinot Noir medium dry | |
| 1/4l | 9 |
| 1/8l | 5,50 |
| Weißherbst dry | |
| 1/4l | 8,50 |
| 1/8l | 5 |

Weingut J. J. Berizzi (Pfalz)

| | |
|---------------------|------|
| Riesling dry | |
| 1/4l | 8,50 |
| 1/8l | 5,00 |