



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 garlic soup (vegan) / croutons ¹	8
	asparagus cream soup / croutons	8
	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 «La Ratte » potatoes	16
	potato soup / smoked sausage / herbs - without sausage vegetarian	11 8
	smoked cold filet of trout / horseraddish / salad / dressing / homemade bread	21



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









VEGETARIAN

 bread dumplings / mushrooms / herbs / cream / vegetables	€ 20
 asparagus / potatoes / sauce hollandaise or butter	€ 26
 grilled beet root / goat cheese / nuts / honey / rocket salad	€ 21
 tagliatelle noodles / asparagus or mushrooms (seasonally) cream / vegetables ¹	€ 19

FISH

 filet of trout / beurre blanc / brokkoli / potatoes	€ 28
salmon / tagliatelle noodles / garlic lemon butter / vegetables	€ 22
 asparagus with filet of trout / potatoes / sauce hollandaise ¹	€ 32
mixed pot of fish with asparagus / wild garlic / fish sauce / herbs / potatoes	€ 33

MEAT

 chicken in gravy sauce / orange / vegetables / noodles ^{1,3}	€ 25
 beef roulade / red wine sauce / bread dumplings / vegetables	€ 26
 rump steak (250gr) from nature park beef / pepper sauce / vegetables / gratinated potatoes	€ 32
 braised pork / from nature park pig / gravy sauce / vegetables / spaetzle noodle	€ 26
 venison ragout / cranberries / spaetzle noodles / vegetables ¹	€ 25
 pork schnitzel / asparagus / potatoes / sauce hollandaise ¹	€ 32
 black forest ham / asparagus / potatoes / sauce hollandaise	€ 29



MENUS

Beef boullion ¹

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KIDS' DISHES

 homemade spaetzle / gravy sauce	€ 8
French Fries / ketchup or mayonnaise ¹	7
 children's schnitzel with French Fries or spaetzle	15
fried salmon / French Fries	16

DESSERT

a scoop of passionfruit or Aperol sorbet with local sparkling wine	€ 7
fresh strawberries / two scoop of vanilla ice-cream	8
mousse au chocolate	6
espresso with Mousse au chocolate	8
affogato – espresso with one scoop of vanilla ice	5
iced coffee with two scoops of vanilla ice-cream ²	7
iced chocolate with two scoops of vanilla ice-cream	7
ice cream from our own production ¹	
- mango-passionfruit sorbet	1 scoop 3,50
- aperol sorbet	2 scoops 5
- chocolate baileys ice cream	3 scoops 6,50
- vanilla ice cream	4 scoops 7,50
- salty caramel ice cream	
- yoghurt-strawberry ice cream	
portion of whipped cream	1
a piece of cake (as displayed)	4,50 - 5,50

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NON ALCOHOLIC DRINKS

local Water		€
	0,3 l	2,50
	0,5 l	4,10
	1,0 l	5,60
bottled Sparkling Water		
	Bottle 0,75	6,50
Coke² / Coke Zero² / Fanta / Lemonade / Spezi / iced tea		
	0,3 l	3,80
	0,5 l	5,80
juice (black currant, apple, rhubarb)		
	0,3 l	3,80
	0,5 l	5,80
juice spritzer (black currant, apple, rhubarb)		
	0,3 l	3,40
	0,5 l	5,60
elderflower syrup with water		
	0,3 l	3,40
	0,5 l	5,60
tonic water		
	bottle	4,00

BEER

	0,3l	0,5l	1,0l
Pils Rothaus	3,80	5,90	8,90
Radler Rothaus	3,80	5,90	8,90
Rothaus Pils non alc.	3,80		
Landbier Rogg	3,80		
Radler Rogg	3,80		
Wheat beer Fürstenberg	3,90	5,90	
Wheat beer Paulaner non alc	5,90		

HOT DRINKS

	€
coffee²	3,90
espresso²	2,50
Affogato²	5,00
double espresso²	3,50
espresso macchiato²	3,50
cappuccino²	4,50
latte macchiato²	4,80
milk coffee²	4,50
hot chocolate	4,50
hot milk	3,90
hot fresh lemon with water	4,90
black tea with rum	8,50
open tea pot	4,90
<ul style="list-style-type: none"> • mint • black tea • green tea • herbal infusion • wild berry • black forest cherry • rooibos-vanilla 	

APERITIF

Hugo / Aperol Spritz	0,25 l	7,50
Campari Soda	0,25 l	6,50
Campari Orange	0,25 l	7,50
sparkling wine Kilian Hunn	0,10 l	6,50
sparkling wine with peach liqueur / elderflower syrup / cassis syrup	0,10 l	6,80
bottle of sparkling wine Kilian Hunn	0,75 l	32,00

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SCHNAPS

Erichs Schnapshäusle

	2 cl	€
herbs		4,50
Feldberggeist herb liqueur		5,00
Feldberg grappa		5,50
williams		5,50
honey		5,50
cherry		5,50
apricot		5,50
mirabelle		5,50
	4 cl	
Ramazotti / Baileys		7,50
Whiskey / Rum / Gin		9,50

BOTTLED WINE from Baden

		€
wineyard Heger		
Fidelius Weißwein Cuvée (trocken)		
pinot blanc, silvaner, sauvignon blanc und muskateller		
	0,75l	26
wineyard Kilian Hunn		
sauvignon blanc (dry)		
	0,75l	26
wineyard Fritz Wassmer		
chardonnay (dry)		
	0,75l	33
wineyard Lorenz & Corina Keller		
pinot rosé (semi dry)		
	0,5l	24
wineyard Schätzle		
merlot (dry)		
	0,75	36
wineyard Heinemann		
pinot noir (dry)		
	0,75l	35

OPEN WINE

	1/8 l	1/4 l
white wine		
pinot blanc	5,00	8,50
wineyard Hauser Bühler dry		
Pinot gris	5,50	9,00
Oberbergener Baßgeige dry		
riesling	5,00	8,50
wineyard J.J. Berizzi dry		
white wine spritz		6,10
rosé wine		
rosé	5,00	8,50
wineyard Hauser Bühler dry		
rosé wine spritz		6,10
red wine		
pinot noir from the barrel	5,50	8,50
Oberbergener Baßgeige dry		
pinot noir	5,50	8,50
wineyard Hauser Bühler semi dry		
red wine spritz		6,10