



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.








all dishes marked with this sign are made from products from
the nature park black forest only






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



STARTERS




	beef bouillon / dumplings / "flädle" / herbs	€ 8
	chantarelle mushroom soup / croutons	8
	sautéed chantarelle mushrooms / homemade bread	12
	seasonal mixed salad / house dressing / garlic crackers	8
	with our starters and soups we recommend a basket of homemade bread with butter	4

VESPER


	sausage salad / with or without cheese with bread / butter	€ 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









VEGETARIAN

 bread dumplings / mushrooms / herbs / cream / vegetables	€ 22
 grilled beet root / goat cheese / nuts / honey / rocket salad	21
 tagliatelle noodles / mushrooms / cream / vegetables	21

FISH



 filet of trout / beurre blanc / brokkoli / potatoes	€ 28
salmon / tagliatelle noodles / garlic lemon butter / vegetables	22
5 shrimps / garlic / mushrooms / basil / onions / homemade bread	28

MEAT

 chicken in gravy sauce / orange / vegetables / noodles	€ 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	25
 pork steak / mushroom cream sauce / spaetzle noodles / vegetables	28



KIDS' DISHES

 homemade spaetzle / gravy sauce	€ 8
French Fries / ketchup or mayonnaise ¹	7
 children's pork 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

for allergies please ask our waiter



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
Pils Waldhaus non alc.	3,80		
Landbier Rogg	3,80		
Radler Rogg	3,80		
Wheat beer Fürstenberg	3,90	5,90	
Wheat beer Waldhaus non alc	5,90		
Dark beer	3,90		

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	
Ramazzotti / 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

white wine	1/8 l	1/4 l
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

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