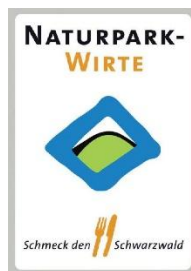


# WELCOME

## to the Köhlerei am See

We have chosen the name "Köhlerei" (charcoal burning) because of the coal forest which starts directly behind our house. In former times, coal was produced there by the so-called charcoal burners in coal kilns.

Chef Frank Beckert and his team create delicious dishes with a great deal of love. Whether you are a meat lover, vegetarian or simply hungry - everyone will find what they are looking for here. We put great value on fresh ingredients and a varied selection so that every single one of our guests leaves the table satisfied and full. In addition, we use regional and seasonal ingredients, because for us, it goes on the plate when it grows in the region. We are a Nature Park host by heart!



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




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

*De Köhler isst gern mal ebbis vorneweg*

	€
<b>Selection of fresh salads from the buffet</b>	9
<b>Beef stock</b> / dumplings / "Flädle" / vegetables	9
<b>Tomato soup</b> / basil / crispy air-dried ham	9
We recommend the following with our salads and soups	
 <b>Homemade bread with butter &amp; "Bibiskäs"</b> (cottage cheese)	6



## VESPER

*Ä Väschper isch ebbis Rechts*

	€
 <b>Sausage salad</b> / with or without cheese	
With bread / butter	15
or	
with small potatoes from "Stühlinger" potato farmers	18
 <b>Potato soup</b> / Schübling (smoked whole sausage) / herbs	16
- also possible without sausage and vegetarian	9
 <b>Lukewarm smoked trout fillet</b> / creamed horseradish / homemade bread	23



# VEGETARIAN

*Ebbis vegetarisches macht em Köhler richtig Spaß*

- |                                                                                                                                                                                  |      |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
|  <b>Wild garlic bread dumplings</b> / Köhler's vegetable stock / fried onions / mountain cheese | € 25 |
|  <b>Marinated mushroom (vegan)</b> / pine needle pesto / hummus                                 | € 25 |



# FISH

*En frische Fisch am See isch Köhlers Freud*

- |                                                                                                                                                                                         |      |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
|  <b>Souffléed trout fillet</b> / young vegetables / tomato ribbon pasta                                | € 32 |
|  <b>Oven-fresh salmon steak</b> / yellow pepper foam / young vegetables / wild garlic bread dumplings | € 30 |


# MEAT

*Wenns us de Region kunnt ischs umso besser*

- |                                                                                                                                                                             |      |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>Corn-fed chicken breast</b> / herb stuffing / tomato ribbon pasta / grilled vegetables                                                                                   | € 30 |
|  <b>Braised beef roulade</b> / apple red cabbage / burgundy jus / "Knöpfle"              | € 36 |
| <b>Rump steak (250-300g)</b> / Café de Paris / grilled vegetables / gratin                                                                                                  | € 42 |
|  <b>Beer and herb roast</b> / nature park pork / cream sauce / young vegetables / gratin | € 28 |
| <b>Local venison ragout</b> / cranberries / young vegetables / "Knöpfle"                                                                                                    | € 29 |

# FOR THE LITTLE ONES

*Für d' Kleine häts immer ebbis*

 <b>Homemade spaetzle</b> / gravy sauce	€ 8
<b>French Fries</b> / ketchup or mayonnaise	7
<b>Children's schnitzel</b> with French Fries or spaetzle	18

## DESSERT, ICE CREAM & CAKE

*Ä Naschkätz isch er*

A scoop of passionfruit or sour cherry <b>sorbet with local sparkling wine</b>	€ 8
<b>Iced coffee</b> with two scoops of vanilla ice cream	8
<b>Iced chocolate</b> with two scoops of vanilla ice cream	8
<b>Affogato</b> - espresso with one scoop of vanilla ice cream	6
<b>Espresso with a sweet sin</b> (chocolate mousse)	9
<b>Small chocolate mousse</b> in a glass	7
<b>Köhler's dessert selection</b> / homemade cake / chocolate mousse / ice cream	14
<b>Chocolate cake in a glass</b> / vanilla ice cream	10
<b>Homemade ice cream</b>	
♣ Mango - passion fruit sorbet	1 Scoop 3,8
♣ Sour cherry sorbet	2 Scoops 7
♣ Blueberry - yoghurt ice cream	3 Scoops 9
♣ Vanilla ice cream	
♣ Lime - sour cream ice cream	
♣ Chocolate ice cream	
Portion of <b>cream</b>	1,5
<b>Piece of cake</b> (from 1 p.m. – please have a look at our buffet)	5 – 6,5

Please ask our staff for the list of additives and allergens

## SOFT DRINKS

	€
<b>Feldberg water still / medium / classic</b>	
0,3 l	2,50
0,5 l	4,10
1,0 l	5,60
<b>Schwarzwald sparkling water</b>	
Bottle 0,75 l	6,50
<b>Cola / Cola Zero / Fanta / Lemonade / Spezi / Iced tea</b>	
0,3 l	3,80
0,5 l	5,80
<b>Juice (currant / apple / rhubarb)</b>	
0,3 l	3,80
0,5 l	5,80
<b>Juice Spritzer (currant / apple / rhubarb)</b>	
0,3 l	3,40
0,5 l	5,60
<b>Elderflower syrup with Feldberg water</b>	
0,3 l	3,40
0,5 l	5,60
<b>Tonic Water</b>	
Bottle 0,25 l	4,00

## BEERS Tapped / Bottle

	0,3l	0,5l	1,0l
<b>Pils Rothaus</b>	3,80	5,90	8,90
<b>Radler Rothaus</b>	3,80	5,90	8,90
<b>Pils Waldhaus non-alc</b>	3,80		
<b>Landbier Rogg</b>	3,80		
<b>Radler Rogg</b>	3,80		
<b>Weizen Fürstenberg</b>	3,90	5,90	
<b>Weizen Waldhaus non-alc</b>		5,90	
<b>Dunkelbier Waldhaus</b>	3,90		

## WARM DRINKS

	€
<b>Coffee</b>	3,90
<b>Espresso</b>	2,50
<b>Double espresso</b>	3,50
<b>Espresso macchiato</b>	3,50
<b>Cappuccino</b>	4,50
<b>Latte macchiato</b>	4,80
<b>Milk coffee</b>	4,50
<b>Hot chocolate</b>	4,50
<b>Hot milk</b>	3,90
<b>Hot fresh lemon with water</b>	4,90
<b>Black tea with Rum</b> from Erich	8,50
<b>Cup of tea by Ronnefeldt</b>	4,90
♣ Peppermint	
♣ Chamomile	
♣ Get the Power (fruit tea with blackcurrant flavor)	
♣ Darjeeling Summer Gold (black tea)	
♣ Organic Herbal Tea	
♣ Organic Fancy Sencha (green tea)	
♣ Discover our <b>seasonal tea specialties</b> as well – our service team will be happy to advise you.	

## APERITIVE

<b>Hugo / Aperol Spritz</b>	0,25 l	8,50
<b>Campari Soda</b>	0,25 l	7,00
<b>Campari Orange</b>	0,25 l	8,00
<b>Glass of sparkling wine Kilian Hunn</b>	0,10 l	6,50
<b>Glass of sparkling wine with peach liquor / elderflower syrup / cassis liquor</b>	0,10 l	8,00
<b>Bottle of sparkling wine Kilian Hunn</b>	0,75 l	37,00

Please ask our staff for the list of additives and allergens

## Schnaps Erichs Schnapshäusle

	2 cl	€
Herbs or fruit liqueur		4,50
„Feldberggeist“ herb liquor		5,00
Pomace brandy		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

		€
<b>Vineyard Heger</b>		
Fidelius white wine cuvée (dry)		
Pinot blanc, silvaner, sauvignon blanc and muskateller	0,75l	29
<b>Vineyard Kilian Hunn</b>		
sauvignon blanc (dry)	0,75l	33
<b>Vineyard Fritz Wassmer</b>		
chardonnay (dry)	0,75l	33
<b>Vineyard Schlumberger</b>		
All the ROSÉS for you		
Pinot Noir Rosé (dry)	0,75l	29
<b>Johner</b>		
Cuvée Maximilian (dry)	0,75l	39
<b>Vineyard Heinemann</b>		
pinot noir (dry)	0,75l	42

## OPEN WINE

White wine	1/8 l	1/4 l
<b>Pinot blanc</b>	5,00	8,50
Vineyard Hauser Bühler dry		
<b>Pinot gris</b>	5,00	8,50
Oberbergener Baßgeige dry		
<b>Chasselas</b>	5,00	8,50
Vineyard Fritz Wassmer dry		
<b>White wine spritzer</b>		7,00
<b>Rosé wine</b>		
<b>Rosé</b>	5,00	8,50
Vineyard Hauser Bühler dry		
<b>Rosé wine spritzer</b>		7,00
<b>Red wine</b>		
<b>Pinot noir from the barrel</b>	5,50	9,50
Oberbergener Baßgeige dry		
<b>Pinot noir</b>	5,50	9,50
Vineyard Hauser Bühler semi-dry		
<b>Red wine spritzer</b>		7,00