

NON-ALCOHOLIC BEVERAGES

Water

Peterstaler Mineral water	0,25 L	3,-
Sparkling, Medium, Still	0,5 L	5,-

Water from the Mummelsee spring natural or carbonated	0,7L	5,50
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Soft drinks

Coca-Cola ^{1/2/4/5}	0,3 L	3,40	0,5 L	5,40
Coca-Cola Zero ^{1/4/5}	0,3 L	3,40	0,5 L	5,40
Sprite ⁴	0,3 L	3,40	0,5 L	5,40
Fanta ^{2/4/5/10}	0,3 L	3,40	0,5 L	5,40
Mezzo-Mix ^{1/4/5/10}	0,3 L	3,40	0,5 L	5,40
Lift Apple spritzer ³	0,3 L	3,40	0,5 L	5,40
Schweppes	0,2 L	4,20		
Bitter-Lemon ^{2/9} , Tonic-Water ⁹ , Ginger-Ale ^{3/5}				

House lemonades

Elderflower-Quince	0,5 L	6,50
Elderflower-Rhubarb	0,5 L	6,50

Juices & juice spritzers

Red currant nectar spritzer ⁴	0,3 L	3,60
	0,5 L	5,60

Naturally cloudy apple juice	0,3 L	3,60
	0,5 L	5,60

Fruit Juices	0,3 L	3,60
Orange, Multivitamin ⁴ , Black currant ²	0,5 L	5,60

BEERS Alpirsbacher Klosterbräu

On draught

Pilsner or wheat beer	0,3 L	4,40	0,5 L	5,40
Alpirsbacher Zwickel	0,3 L	4,40	0,5 L	5,40
Wheat beer non-alcoholic	0,3 L	4,40	0,5 L	5,40

Bottled beer

Kloster dark	0,5 L	5,40
Radler cloudy non-alcoholic	0,33 L	4,-
Pils non-alcoholic	0,33 L	4,-



instagram



facebook

Menu in English/ Carte en français

No. 1 contains caffeine
No. 2 with antioxidants
No. 3 with preservatives

No. 4 with acidulants
No. 5 with coloring agents
No. 6 with sweeteners

APÉRITIFS

House appetizer with Scheibels Luuy	0,1 L	7,50
Glass Prosecco ⁴	0,1 L	6,50
Lotta (Pomegranate liqueur, tonic water)	0,2 L	7,50
Sprizz (Apérol, infused with Prosecco) ^{5/9}	0,2 L	8,50
Hugo	0,2 L	8,50
Campari-Soda ⁵	5 cl	8,00
Campari-Orange ⁵	5 cl	8,00
Martini (Bianco or Rosso) ⁵	5 cl	6,50

FINE Spritz (non-alcoholic) (Orange Aperitivo) Wild Distillery spirit served with tonic water ^{5/9}	0,25 L	7,50
Sanbitter Orange (non-alcoholic) ⁵	0,2 L	7,50

MUMMELSEE-GIN

Distellerie Feiner Kappler	4 cl	6,00
With Schweppes Tonic Water		10,00



Our Mummelsee Gin is also available at Schwarzwaldshop.

OPEN WINES

Wine spritzer (rosé, red, white)	0,2 L	5,40
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Hex vom Dasenstein	0,2 L	7,-
Grey Burgunder -dry- QbA		

Sasbachwaldener	0,2 L	7,-
Müller Thurgau QbA		

Sasbachwaldener	0,2 L	7,40
Riesling dry QbA		

Sasbachwaldener	0,2 L	7,80
Spätburgunder Weißherbst QbA		

Alexander Laible	0,2 L	9,80
2024 Rosé** -dry-		

Sasbachwaldener	0,2 L	7,80
Spätburgunder red wine -dry- QbA		

Waldulmer	0,2 L	7,80
Spätburgunder red wine QbA		

LOCAL BRANDIES

Fine brandies from the "Alde Gott"
Winegrowers' cooperative Sasbachwalden

Black Forest cherry	2 cl	4,80
Williams Christ	2 cl	4,80
Mirabelle	2 cl	4,80
Topinambur	2 cl	4,40
Fruit Brandy	2 cl	4,40
Zibärte (wild plum Brandy)	2 cl	4,80
Honey likör	2 cl	4,00

No. 7 sulfurized
No. 8 contains phenylalanine
No. 9 contains quinine

No. 10 with stabilizers
No. 11 with flavor enhancers



FOOD & BEVERAGES

fabulously delicious



SOUPS & CO.

Beef Broth with vegetable strips and Flädle (savory pancake strips) 8/9	8,-
Homemade Goulash Soup 8	9,50
Black Forest Antipasti 16,- Thinly sliced Black Forest ham, cheese cubes, trout tartare from the Harmersbach Valley, Black Forest sausage, pickles, crackling lard, homemade wood-fired bread 2/3/8/9	
Side Salad with raw vegetables and leaf salad 8/9	6,-
Salad Plate with Yogurt Dressing 8/9	9,-
Crunchy Chicken Salad Raw vegetable and leaf salads, fried onions, Chicken breast fillet in a crispy flake coating, BBQ dip 8/9	19,-

TARTE FLAMBÉE

Straight from the Oven – Ideal for Sharing –

"Traditional" Smoked bacon strips, onions 2/3/8/9	13,-
"Gratinée" Smoked bacon strips, onions, melted cheese 2/3/8/9	15,-
Salmon Smoked salmon, spring onions, cheese, horseradish dip 2/3/8	17,-
Vegan Soy milk cream, tomato sauce, mushrooms, diced tomatoes, leek 2/3/8	15,-

VEGETARIEN & VEGAN

Potato "rösti" with smoked salmon Horseradish dip, lime dip 2/3/8/10	19,-
Linguine · Wild Garlic Pesto, Cherry Tomatoes, Roasted pine nuts, Parmesan (vegan) 8	18,-
Cheese "Spätzle" (German noodles) with caramelized onions 8	17,-
Pasta Bowl · Penne, Roasted Vegetables, Cherry Tomatoes, Roasted Pine Nuts, Parmesan (vegan) 8	17,-

MEAT & FISH

Pork Schnitzel "Viennese Style" With roast jus and French fries 8	19,-
"Jägerschnitzel" (Pork Loin) With creamy mushroom sauce, green beans with bacon, and homemade "Spätzle" (German noodles) 8	22,50
"Mummelsee" Filet Pan Three pork medallions with creamy mushroom sauce and homemade "Spätzle" (German noodles) 8	24,-
Rump steak with pepper sauce, green beans, French fries 8	36,50
Oven-Fresh Meatloaf Mushroom cream sauce, market vegetables, Homemade Spätzle 8	18,-
Two trout fillets from Oberharmersbach "pan-seared on the skin", almond butter, parsley potatoes 8	28,-
Homemade, traditional Baden-Style Maultaschen (stuffed pasta pockets) - From Metzgerei Glasstetter – Served with bacon-onion lard and potato-cucumber salad 4/8/9	18,-
Homemade Leberkäse from Metzgerei Winterhalter, pan-fried Black Forest bacon, fried egg from Seebach farm, crispy fried potatoes 3/8/10/11	16,-

MUMMELSEE-BURGER

Black Forest Beef Burger in a "Rustiko-bun" 100% beef patty, crispy bacon slices, tomato, pickles, arugula, crispy fried onions, BBQ sauce 2/3/8	18,50
Chicken Burger in a "brioche-bun" Chicken breast fillet, crispy bacon slices, pickled red onions, romaine lettuce, Caesar sauce, Parmesan shavings 2/3/8	16,50
Veggie Burger in a "multigrain-bun" Falafel patty, grilled zucchini & eggplant, arugula, pickled red onions, tomato, beetroot hummus 2/3/8	15,50
Side Dishes (optional):	
• French fries 8	5,-
• Sweet potato fries 6/8/10	5,-
• Beetroot hummus 2/3/8/10	2,-
• Sour cream dip 2/3/8/10	2,-
• BBQ sauce 2/3/8/10	2,-

*current
Highlights...*

On this page, we are pleased to present:

~ our weekly changing dishes

~ seasonal delicacies

~ current culinary highlights from the region

You can find our full menu directly on-site at the restaurant.

Feel free to conveniently reserve your table online directly through our website.

Come by, enjoy the Black Forest hospitality – and let yourself be pampered by our delicious offerings.



OUR TRIO'S

"Soup Trio" Semolina dumpling soup, goulash soup, potato soup 8/9/10	10,-
"Swabian Trio" Maultasche (Swabian filled pasta), meat patty, potato salad 8/9/10	18,-
"Black Forest Trio" Black Forest sausage salad, Bibeleskäse (quark cheese), fried potatoes 8/9/10	18,-

BLACK FOREST BITES & TRADITIONAL SNACKS

Black Forest Sausage Salad Mustard vinaigrette, red onions, pickles, boiled egg, and our homemade wood-fired bread 3/4/5/8/10/11	12,-
Strasbourg Sausage Salad With hard cheese, mustard vinaigrette, red onions, pickles, boiled egg, and our homemade wood-fired bread 3/4/5/8/10/11	14,50
• with a side of crispy fried potatoes	5,-
Lard Bread with Chives 8	6,-
Our Homemade Wood-Fired Bread	
• topped with thinly sliced Black Forest ham, onion rings, pickles, egg, and tomato 3/4/5/8	15,-
• as a cheese bread, with two types of sliced hard cheese, butter, onion rings, egg, and tomato 3/4/5/8	14,-

Smoked Trout Fillet From the Harmersbach Valley, served with creamy horseradish, onion rings, and our homemade wood-fired bread 3/4/5/8/10	16,-
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DESSERT

Affogato A shot of strong espresso poured over a scoop of creamy Bourbon vanilla ice cream 3/4/5/6/8/10	6,-
Mini-Crème Brûlée 8	6,-

Our homemade cakes, tarts and ice cream specialties can be found in our ice cream and dessert menu on the table.