

VON DAHEIM - RÖBLE KARTE

Welcome to the Röble im Strick

1670

*Our year of construction
and foundation*

*It's been a while, but it's still the basis
of our philosophy and our business.
As in the past, we pay attention to the
integrity of products, source most of
them directly from the farm and try to
process them completely.*

 **Salad plate** Served € 7,00
with carrot, cucumber, radish,
Beetroot and leaf salad

Salad platter € 14,50

with chicken breast strips € 17,50

with roast beef € 19,50

with fried trout fillet € 23,50

We invite you on a journey:
culinary, through our history and values.

 light kohlrabi- € 7,50
foam soup
with cream cheese ravioli

 **Baden** € 6,50
festive soup
with pancakes, egg custard and noodles

 **Venison cream soup** € 8,50
with cranberry coulis and cream

10 Generations

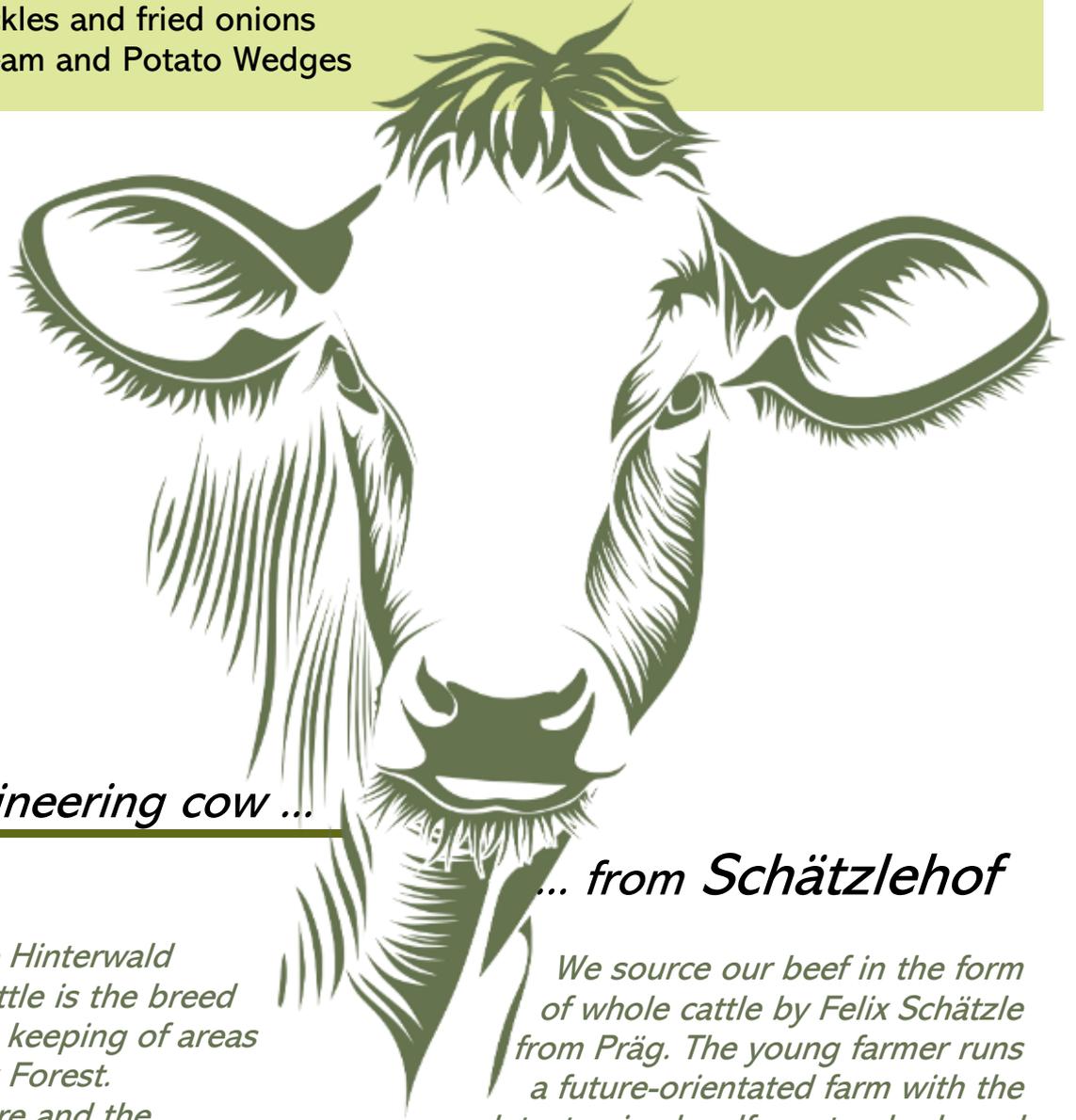
*Family-run,
regional, sustainable and innovative,
right down to being aware of tradition
as well as being open to new things -
this is what makes our house so
charming and is taken into account in
all decisions.*

*When it comes to pampering the guest
a little more, making their stay a little
more pleasant, everyone is on board!*

 **Roulade stewed from Wiesentäler pasture-raised beef** € 23,50
with apple red cabbage and homemade spaetzle

 **Homemade “bratwurst” from Hinterwald pasture-raised beef**
with fresh fried onions and potato salad € 14,50

 **Beef burgers** € 15,50
Rye rolls with Hinterwälder pasture-raised beef patty
Homemade barbecue sauce, herb cheese from the Gersbacher Chäs Chuchi,
Lettuce, tomato, pickles and fried onions
homemade sour cream and Potato Wedges

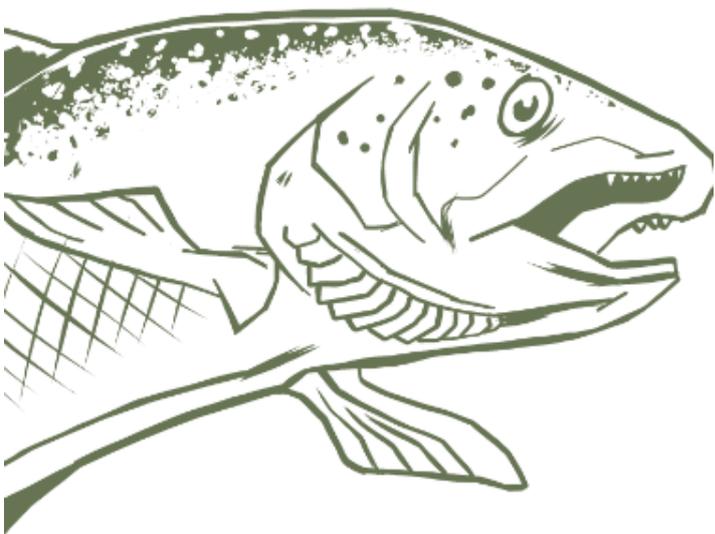


The mountaineering cow ...

For centuries, the Hinterwald pasture-raised cattle is the breed that supports the keeping of areas open in the Black Forest. Their robust nature and the Ratio to make shorter legs perfect for climbing the steep slopes of the Black Forest panorama. Only a few farms still breed the almost extinct breed

... from Schätzlehof

We source our beef in the form of whole cattle by Felix Schätzle from Präg. The young farmer runs a future-orientated farm with the latest animal welfare standards and slaughtering in accordance with the latest animal welfare regulations. His cattle graze in traditional Black Forest pastures from the beginning of May until the first snow on the pasture mountains around Präg.



 **Brook trout fillet** € 29,50

from the trout farm Tress
from Lauchringen
with horseradish, asparagus ragout
and homemade herb ribbon noodles

Pork schnitzel € 19,50

breaded with French fries

 **Venison shoulder** € 28,50

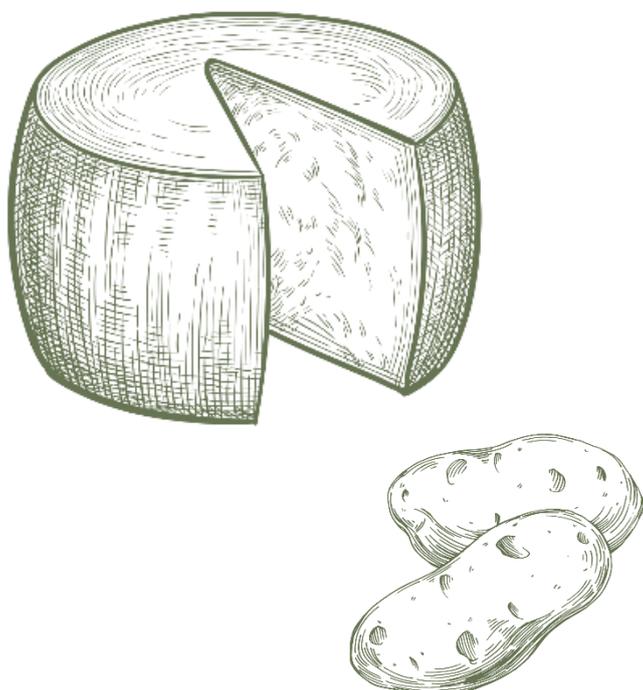
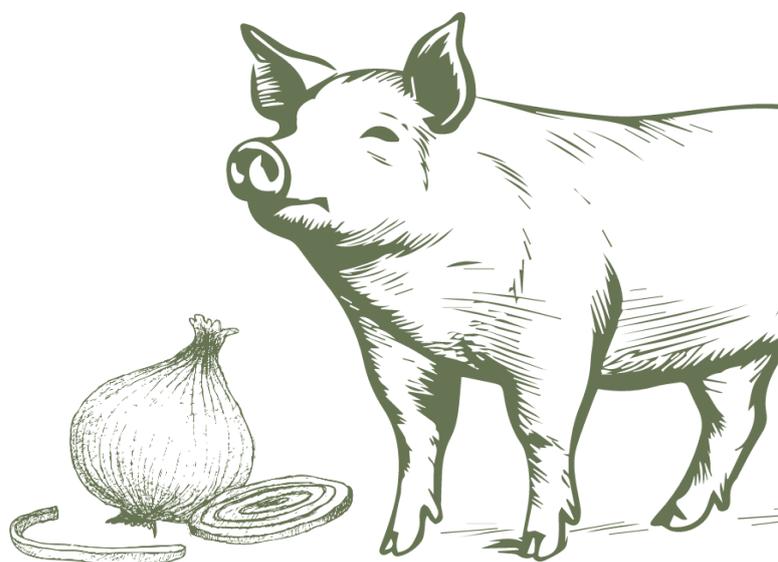
with chanterelle ragout
red cabbage and spaetzle

 **Vegiburger** € 15,50

Multigrain rolls with vegetable patties
homemade wild garlic sauce
and herb cheese from the Gersbacher
Chäs Chuchi with homemade sour
cream and potato wedges

 **Chanterelle ragout** € 24,50

with red cabbage and bread dumplings
served with blueberry compote



50 Kilometer

In addition to Felix's cows, we source most of our high-quality products regionally and directly from the producers. These include, for example, the Strohmeier butcher's shop in Schönau, the Todtmoos/St. Blasien/Hotzenwald forest district, the Tress trout farm as well as the Waldhaus and Rothaus breweries and the Längin, Eichin and Kury fruit farms in the Markgräfler Land.

Baden Schäufele

with mustard and potato salad

€ 13,50

Alemannic

Tarte flambée

with bacon and crème Frâiche

€ 10,50

Hiking Vespers

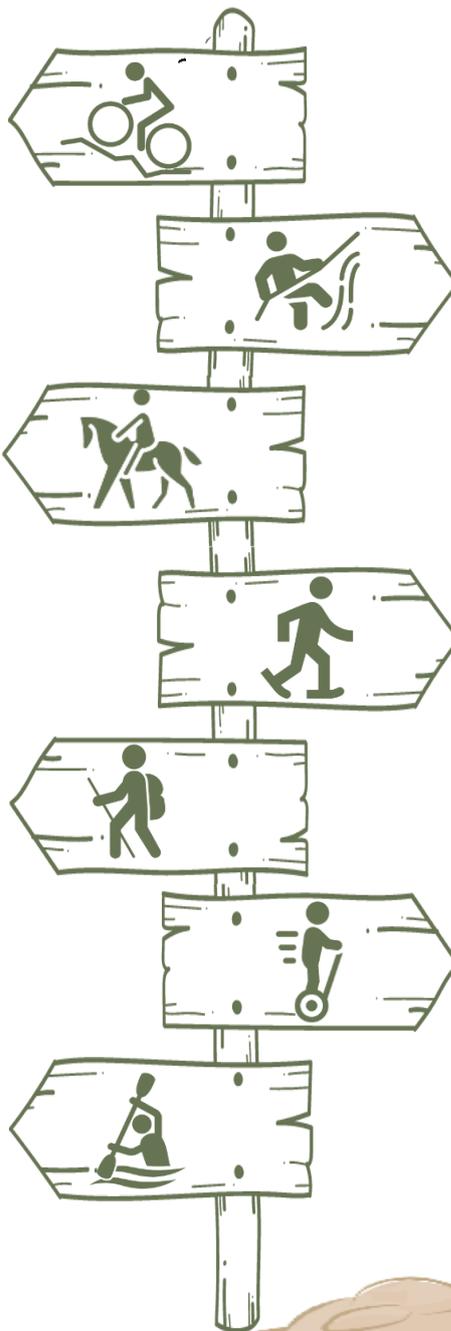
Black Forest ham, bacon, hunting sausage, Landjäger, Gersbacher mountain cheese and farmhouse bread

€ 16,50

Gersbacher **Cheese Vespers**

with mountain and herb cheese

€ 18,50



Sausage salad

made from Lyon sausage with onion rings and farmhouse bread

€ 11,50

Black forest

Ham Plate

with raw and sliced bacon and cooked ham, farmhouse bread and butter

€ 18,50

2 smoked

Trout fillets

with horseradish cream, Toast and butter

€ 19,50

Towed off

As you have probably already noticed, the way to us is steeply uphill. It is even so steep that horse-drawn carts simply could not make their way to us, to the Hochkopf and thus to the Wiesental. Clever as our ancestors were, they did not want to lose important trade routes and simply pulled the teams up with oxen on a "rope" for a fee. From our point of view, we continued by "horse sharing" to the Röble in Präg. Thus, Röble are nothing more than historic PS rentals.

Boiled down

Every fruit and herb has its season. Usually the high season is in summer, according to old tradition we cook jams from berries, fruits and fruits, pickle cherries and peaches and cook apples and quinces into jelly and puree. We cut the herbs that grow around the house in spring and summer and hang them to dry in the attic. In winter, the herbs are usually regional and do not have to be bought.

 **Raspberry sorbet**
in sponge cake € 9,50
with mango glacage and chocolate
sauce

 **Nandu**
ice cream parfait € 11,50
with quince jelly
and Lemonie

 **Cherry 'spring roll'** € 9,50
with stracciatella ice cream
and cookies

Homemade ice cream

- Vanilla
- Chocolate
- Strawberry
- Stracciatella
- seasonal varieties

Homemade sorbet

- Raspberry
- Lemon
- Seasonal varieties

per sphere 2,10 €

Cream 0,70 €

Homemade jams, purees and jellies

Available at the reception



Come with us on an evening walk,
on a foray through the region

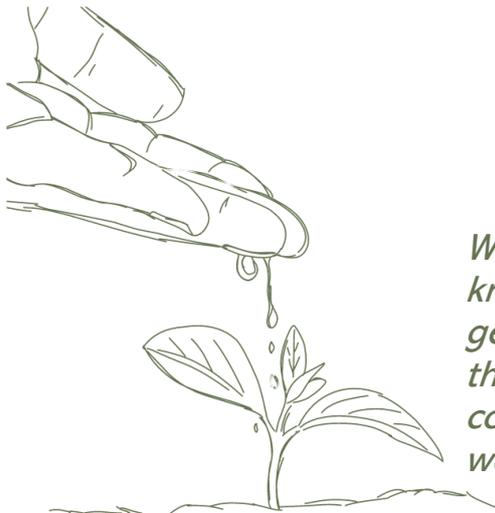
Evening menu from 5.00 p.m. to 8.00 p.m.

17 Nations

We are proud to be able to unite so many cultures and origins in our Rößle family. It is the mixture of international and Black Forest hospitality that makes the charm of our house incomparable.

 **Chanterelle tagliolini** €12,50
with lavender cream ice cream

 **Carpaccio from Wiesentäler pasture-raised cattle** € 13,50
with Gerspacher mountain cheese, cucumber, tomato and baby salad



12 Young talents

We take the task of passing on our knowledge and values to the next generation seriously and promote them. This is the only way to counteract a shortage of skilled workers in the industry.



Baby leaf salad € 14,50
with goat's cheese au gratin and caramelised walnuts as well as pickled beetroot

Mushroom Cappuccino € 7,50
Mushroom cream soup with milk foam, flaxseed crackers and mushroom dust

1 Goal

Your enjoyment!
Our heart's work is to create your perfect stay and make you forget everyday life, so that you will find another home at the Rößle.

 **Pancake roll** € 21,50

filled with vegetable ragout
served with halloumi cheese

Grilled aubergine € 21,50

with homemade hummus
on raisin and paprika couscous
served with lime sour cream

 **Saddle of venison fillet** € 45,00

from domestic hunting
pink roasted

with red wine sauce,
fried herb mushrooms,
Cranberry Coulis,
caramelized apples
Red cabbage salad
and Dauphine potatoes



"Fuhrmannspfännle" € 26,00

Medallions of pork tenderloin
marinated chicken breast
and rump steak
with homemade herb butter,
cauliflower and napkin dumplings

Two kinds of beef € 39,00

Fillet and cheeks
with green beans
and French fries Dauphine

 **Black Forest trout** € 31,50

Filleted

from the trout farm Tress
in Lauchringen
fried in butter
with horseradish cream,
and baked triplet potatoes

Cod fillet € 28,00

fried
with sautéed spinach and

*Join us in landscape maintenance 
with knife and fork -
we wish you a good appetite!*

The Association of Nature Park Innkeepers, to which we also belong, consists of restaurateurs and hoteliers in the Southern Black Forest Nature Park. By using regional products, we not only show the special features of the region, but also support the farms in the southern Black Forest. On the one hand, they guarantee the production of valuable and healthy food from the region and, on the other hand, preserve the varied diversity and uniqueness of the landscape with their cultivation of the land.

As a nature park host, we offer at least six regional dishes and one regional menu throughout the year.

**The stars on your plate and in your glass
are supplied by:**

Felix Schätzle Präg – Beef
Butcher's shop Strohmeier Schönau – other meat
Trout Tress Lauchringen – trout, brook trout, smoked trout
Obsthof Längin Müllheim – Apples
Armin Häringer Elztal – Fruit, Vegetables
Kury Waldkirch – Co Obst
Schillinger Ihringen – Co Obst
Steck Feinkost – mustard, oils, canned food
Beverages Ebner Houses and Semolina – juices, water, spirits
Steidinger & Schmidt – Other Food
Waldhaus – Beer
Rothaus – Beer

Dear guests,

If you are affected by allergies, please let us know. We will be happy to provide you with our detailed allergen documentation. Of course, we can also advise you personally.

The labelling of the entire dish can also only refer to individual ingredients.

We assume no liability for the completeness and accuracy of the information.