

# VON DAHEIM - RÖBLE KARTE

Welcome to the Röble in Strick


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## 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 our products, source most of  
them directly from the farm and strive to  
process them completely.*

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 **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:  
a culinary journey through our history and values..

 light **Potato-**  
**ground ivy soup** € 7,50  
with a dollop of mustard

 **Baden**  
**Holiday Soup** € 6,50  
with pancakes, egg custard  
and pasta

 **venison Cream**  
**Soup** € 8,50  
with cranberry coulis and cream

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## 10 Generationen

*Family-run,  
regional, sustainable and innovative,  
conscious of tradition yet open to new  
ideas – this is what gives our  
establishment its charm and is taken  
into account in all our decisions.*

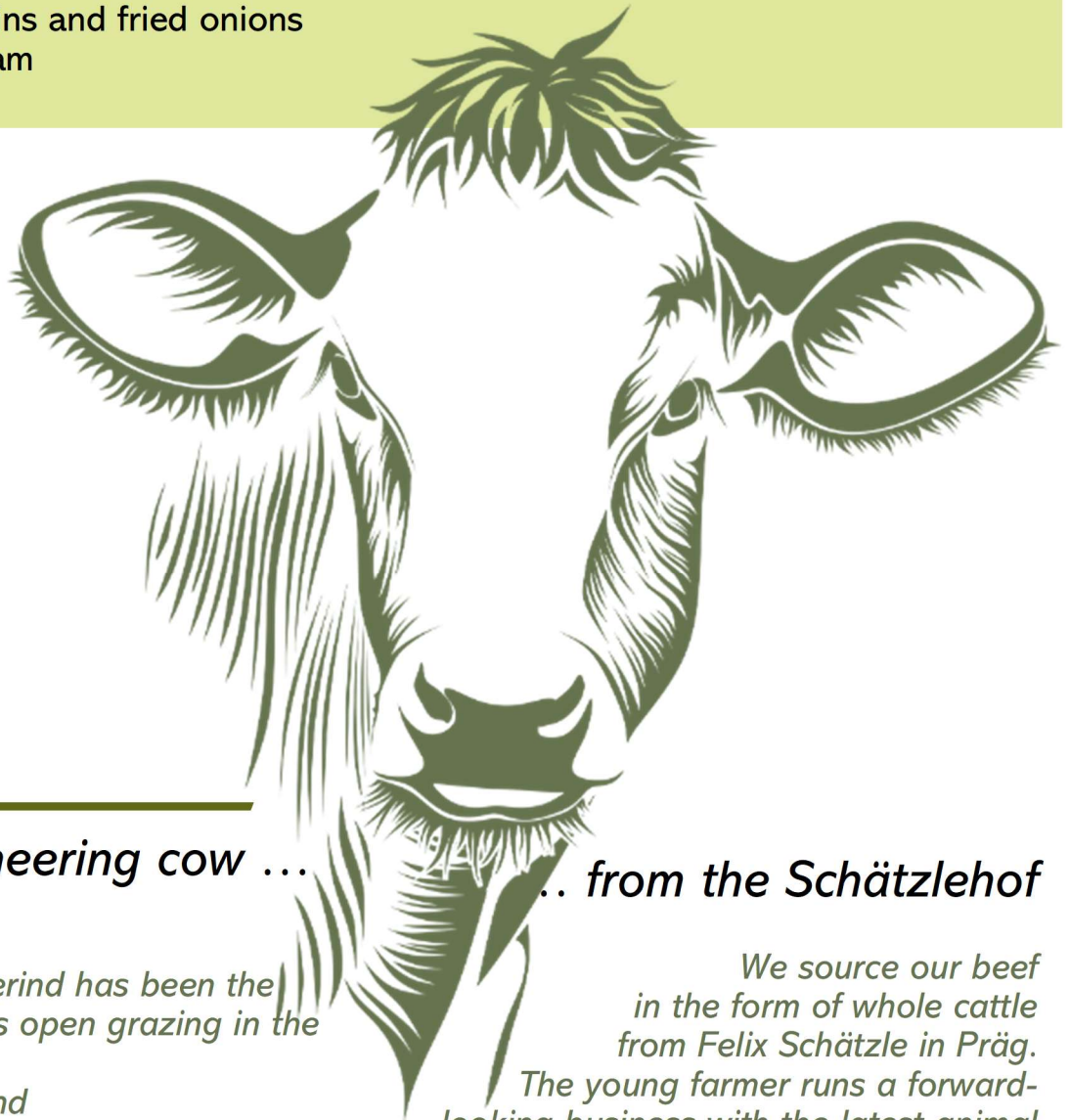
*When it comes to pampering guests a  
little more and making their stay even  
more pleasant, everyone pitches in!*

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 **Braised roulade of Wiesental pasture-raised beef** € 23,50  
with apple red cabbage and homemade spaetzle

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

 **Beef burger** € 15,50  
Rye roll with Hinterwälder pasture-raised beef patty  
homemade barbecue sauce, herb cheese from Gersbacher Chäs Chuchi,  
salad, tomato, gherkins and fried onions  
Homemade sour cream  
and potato wedges



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*The mountaineering cow ... .. from the Schätzlehof*

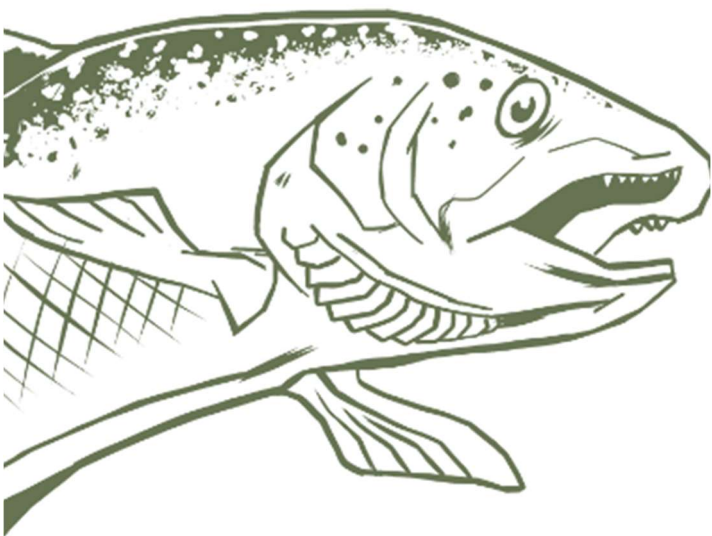
*For centuries, the Hinterwälder Weiderind has been the breed that supports open grazing in the Black Forest.*

*Its robust nature and relatively short legs make it perfect for climbing the steep slopes of the Black Forest panorama. Only a few farms still breed this almost extinct breed.*

*We source our beef in the form of whole cattle from Felix Schätzle in Präg.*

*The young farmer runs a forward-looking business with the latest animal welfare standards and slaughtering in accordance with the latest animal welfare regulations. His cattle are kept in traditional Black Forest pasture from the beginning of May until the first snow on the pasture mountains around Präg..*

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 **brook trout fillet** € 29,50


from the Tress trout farm in Lauchringen  
with horseradish, fried cherry tomatoes and homemade herb ribbon noodles

**Pork Cutlet** € 19,50

breaded with French fries

 **venison goulash** € 28,50

with cranberry coulis  
red cabbage and homemade spaetzle

 **Potato and Wild Garlic dumpling** € 24,50

with baby leaf salad and cherry tomatos

 **Vegiburger** € 15,50

Multigrain roll with vegetable patty  
Homemade wild garlic sauce and herb cheese from Gersbacher Chäs  
Chuchi with homemade sour cream and potato wedges

**Tomato and Spring Onion Tarte Flambée** € 19,50

with burrata and dandelion greens





**50** Kilometer

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

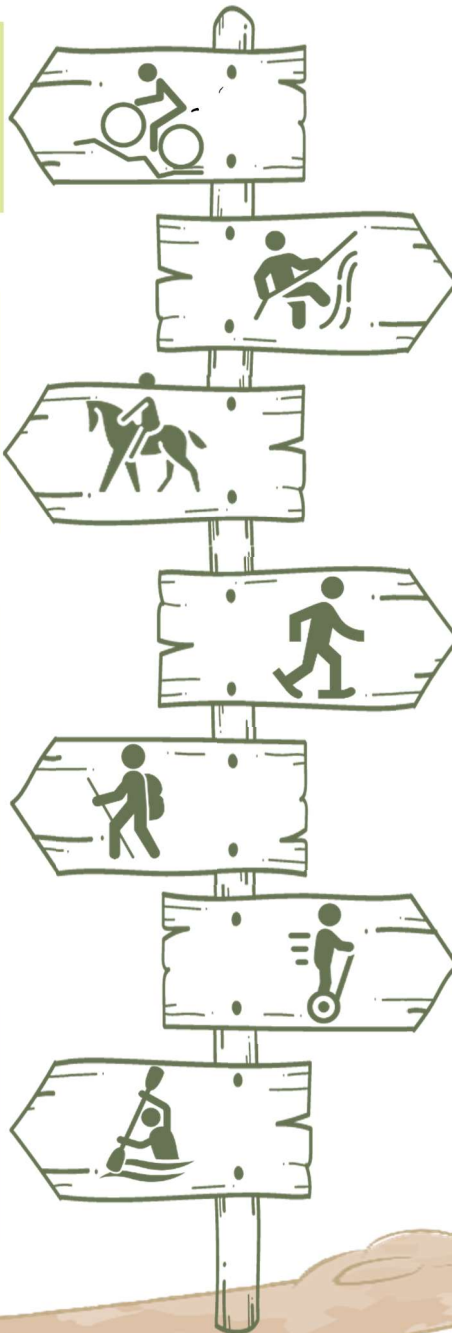


 **Bad Schäufele**  
with mustard and potato  
salad  
€ 13,50

 **Alemannic  
tarte flambée**  
with bacon and crème  
fraîche  
€ 10,50

 **Hiking snack**  
Black Forest ham, bacon,  
hunting sausage, Landjäger  
sausage, Gersbach 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 platter**  
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

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## Towed away

*As you have probably already noticed, the road to our place is very steep. It is so steep that horse-drawn carts simply could not make it up to us, to Hochkopf and thus to Wiesental. Clever as our ancestors were, they did not want to lose important trade routes and simply pulled the carts up the hill with oxen in exchange for payment. From there, we continued by 'horse sharing' to Röble in Gschwend. Röble are nothing more than historical horsepower rentals.*

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## Boiled down

*Every fruit and herb has its season. The peak season is usually in summer, when, following old traditions, we make jams from berries, fruits and other fruit, preserve cherries and peaches, and boil apples and quinces down to make jelly and purée. We cut the herbs that grow around the house in spring and summer and hang them up to dry in the attic. This means that even in winter, the herbs we use are mostly regional and do not need to be bought in.*

## Chocolate Buttercream

**Tartlets** € 9,50

with pistachio ice cream and white chocolate sauce

## Frozen Yogurt- Lime Ice Roll

€ 9,50

with fruit glaze and strawberry compote

 **wild berries -**

## Eisparfait

€ 9,50

on brownie

with caramel sauce and chocolate chips

## **Homemade ice cream**

- Vanilla
- Chocolate
- Strawberry
- Stracciatella
- seasonal varieties

## **Homemade Sorbet**

- Raspberry
- Lemon
- Saisonale varieties

per sphere € 2,10

cream € 0,70

## **Homemade jams, purees and jellies**

Available at reception



Come along on an evening stroll,  
a ramble through the region.

*Evening menu from 5 p.m. to 8 p.m.*


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## 17 Nationen

*We are proud to be able to unite so many cultures and backgrounds in our Röble family. It is the combination of international flair and Black Forest hospitality that makes our hotel so incomparably charming.*

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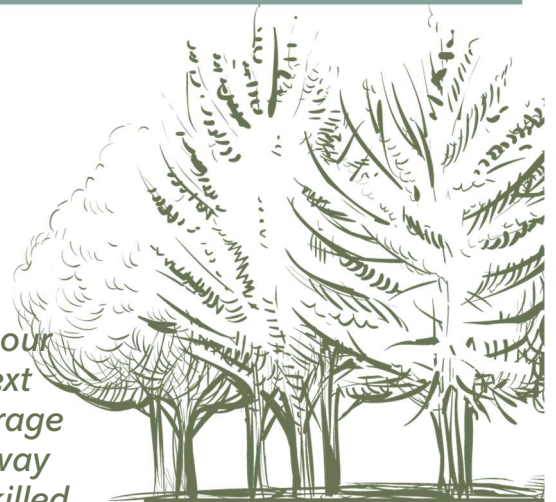
 **asparagus salad** € 12,50  
with vinaigrette, Black Forest ham, bread chips, and hollandaise sauce

 **carpaccio of meadow valley pasture-raised beef** € 13,50  
with Gerspacher Mountain cheese, cucumber, tomato and baby salad leaves




## 12 Young talents

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



**Babyleafsalad** € 14,50  
with goat's cheese gratin and caramelised walnuts as well as Blueberries and balsamic

 **Cauliflower and Buttermilk Cream Soup** € 7,50  
with toasted buckwheat and buckwheat chips

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## 1 Goal

*Yours enjoyment!*

*Our heartfelt mission is to create the perfect stay for you and help you forget your everyday life, so that you can find another home at the Röble.*

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**Pancake roll** € 21,50  
filled with vegetable ragout  
with Halloumi Cheese

**Grilled aubergine** € 21,50  
with homemade hummus  
on Raisin and bell pepper couscous  
with Lime sour cream

 **saddle of venison**  
**from local hunting**  
**roasted pink** € 45,00

with red wine sauce,  
roasted herb mushrooms,  
cranberry coulis,  
caramelised apples,  
red cabbage salad  
and Dauphine potatoes



**„cartwright's pot“** € 28,50  
Pork fillet medallions  
Marinated chicken breast  
and rump steak  
with homemade herb butter, cauliflower  
and croquettes

**Two kinds of beef** € 39,00  
Fillet and cheeks  
with green beans  
and French fries Dauphine

 **Black Forest -trout**  
**filleted** € 31,50

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

**Cod fillet** € 28,00  
fried  
grilled vegetables served with tomato  
sauce, nettles, and potato patties

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*Join in  
with landscape conservation with knife and fork –  
we wish you bon appétit!*

*The Association of Nature Park Hosts, of which we are also members, consists of restaurateurs and hoteliers in the Southern Black Forest Nature Park. By using regional products, we not only showcase the special features of the region, but also support agricultural businesses 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, their cultivation of the land preserves the diverse variety and uniqueness of the landscape.*

*As a nature park restaurant, we offer at least six regional dishes and one regional menu throughout the year. "Regional" means that the main ingredients come from the nature park.*

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

Felix Schätzle Präg – beef  
Metzgerei Strohmeier Schönau – other meats  
Forellen Tress Lauchringen – trout, brook trout, smoked trout  
Obsthof Längin Müllheim – apples  
Armin Häringer Elztal – Fruit, vegetables  
Kury Waldkirch – Co Fruit  
Schillinger Ihringen – Co Fruit  
Steck Feinkost – Mustard, oils, preserves  
Getränke Ebner Häusern und Grießen – Juices, water, spirits  
Steidinger & Schmidt – Other foodstuffs  
Waldhaus – Beer  
Rothaus – Beer

Dear guests,

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

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

We cannot guarantee the completeness and accuracy of the information provided.