

WELCOME !

*Dear Guest,*

*our restaurant strives to create a warm, calm, friendly atmosphere that is congenial to conversing with friends and enjoying fine food.*

*Enjoy the familiar atmosphere and the swabian hospitality.*

*A tempting choice of cuisine is offered in our restaurant. Treat your taste buds to a light vegetarian dish a composition of international cuisine, traditional swabian cooking or seafood specialities.*

*Relax and be inspired from the unique and rich dishes, prepared from the finest seasonal ingredients that reveal a chef's personal touch.*

*The glow of contentment after an exquisite leisurely meal is yours to experience any time at Hotel Hasen.*

*Sincerely*

*Familie Nölly*

*our service*

*we are open 364 days  
we serve food from 11.30 - 23.00*

*The prices are defined in EURO and includes the government taxes and the service money !*

## APERITIF-CHOICE

Glass sparkling PROSECCO		4,20
Glass KIR ROYAL		4,80
Glass SPARKLING WITH PEACH LIQUEUR		4,80
Glass SPARKLING OR - WITH ORANGE		4,20
CAMPARI *	4 cl	4,10
PERNOD	2 cl	3,00
GLENFIDDICH WHISKY	2 cl	3,50
BALLANTINES	2 cl	3,50
MARTINI dry/red/white	4 cl	3,00
SHERRY Amontillado/Fino	5 cl	3,20
PORTWINE	5 cl	3,30
<b>Sochdorfer</b> Pils-Krone	0,2 l	1,90

## LONGDRINKS

BLOODY MARY (Vodka / Tomato Juice)	4 cl	5,70
VODKA ORANGE	4 cl	5,70
CAMPARI ORANGE *	4 cl	5,70
BACARDI COLA*	4 cl	5,70
GIN TONIC*	4 cl	5,70
SOUTHERN COMFORT with Ginger Ale*	4 cl	5,70

## ALTERNATIVE

fresh APPLE - CARROT JUICE	0,2	3,70
TOMATO JUICE	0,2	2,50
EASY DRIVER - <b>without alcohol</b> <i>mandarine, lemon, grenadine, maracuja vitamin juice and orange juice</i>	0,2	4,20
SUNSHINE - <b>without alcohol</b> <i>pineapple, lemon, grenadine and orange juice</i>	0,2	4,20
COCKTAIL MARCEL <i>Pomerol /Bitterino; grape juice and orangen juice - <b>without alcohol</b></i>		5,00
SCHNEEGLÖCKLE <i>ginger ale, elder sirup, sparkling and mineralwater</i>	0,1	4,20
WINTERCOCKTAIL <i>natural apple juice, peach and prosecco</i>	0,1	4,50

<sup>1</sup>with colouring / <sup>2</sup>with Konservierungsstoff, <sup>3</sup>mit Antioxidationsmittel, <sup>4</sup>mit Phosphat, <sup>5</sup>mit Geschmacksverstärker, <sup>6</sup>koffeinhaltig, <sup>7</sup>chinin, <sup>8</sup>enthält eine Phenylalaninquelle

## To START

### DELICIOUS SOUPS

CREAM OF FRESH CARROT-APPLE SOUP	4,70
TOMATOSOUP WITH CREAM OF BASIL	4,60
SOUP WITH STRIPES OF PANCAKE	4,20

### CHOICE OF SALADES

MIXED LETTUCE SALAD WITH HERBS	3,60
choice of dressings housedressing tomato-basil dressing herbdressing	
LARGE PLATE OF SEASON SALADS variation of lettuce and vegetable salad	4,80
MIXED GREEN SALAD garnished with roasted GOAT-CHEESE, watercress nest, served with proud cranberrys and croûtons, light sherrydressing; baguette	6,90

### GOOD START

VARIATION from delicate fish salmoncubes"Trondheim", smoket troutsalom from the Echaz river, smoked Donau waller, little salad, cream of horseradish with cranberry Norwegen dill-mustard-sauce; Baguette, butter and lemon	9,30
SWABIAN RAVIOLI with cheese gratinated , bacon-onion-butter served with cream spinach	4,70

TO TAKE HOME,  
YOU CAN BUY OUR LARGE  
SWABIAN RAVIOLI

## LIGHT AND HEALTHY

FILLET OF PIKE "ZUGER ART"  
steamed fillets, creamy light wine sauce  
garnished with fresh parsley  
vegetables and rice 16,40



FRIED OYSTER MUSHROOMS on LEAF SPINACH  
with Parmesan, roasted linseed and sesam  
potatoes 11,90



PANGASIUSFILET "GLARNERART"  
a delicate fish fried in butter with fresh herbs,  
schabziger-cheese and onions, garnish of vegetables  
potatoes 14,90

LARGE PLATE OF DIFFERENT VEGETABLES  
with stuffed gnoccis in a delicious herb hollandaise  
sauce 9,80



Fallow deer - the meat  
for epicures!

The fat content of 2,5 %  
is around that 10 fold  
lower as pigmeat and  
only half in such a  
manner high as  
chickenmeat. Protein -  
from 13.3 gr and 0,2  
mg vitamin - B2 -  
capacity contributes  
fallow deer today an  
important component  
part for the healthy  
nourishment.



## HOME COOKING

PORK STEAK "EMMENTALERART"  
with tomatoes and herbs, grilled with "Emmental"  
cheese, served on Swiss fried potatoes with ham 14,60

HOME PLATTER  
pork- and beeffilletstrips with sautéed oyster  
mushrooms, stripes of vegetables,  
noble Cognaccreamsauce 12,90  
served on noodles and coated with cheese

FALLOW DEER ROASTS WITH PROUD  
CRANBERRYS 15,50  
sautéed mushrooms with croûtons,  
orange slices and spätzle



dishes marked with this sign, are also served as a small portion !

## FROM OUR REGION

### ZWIEBELROSTBRATEN

Rumpsteak with fried onions and gravy  
home made Spätzle

12,80



### STUTTGARTER FILLETS SPECIAL

pork fillets with fresh creamy mushroom sauce  
vegetables and Spätzle

15,60

### BREAST OF CHICKEN in SESAMECOUT

fried in butter, portwine-honey-sauce  
vegetables and potato subrics

14,50

Our schweinefleisch and calf meat come only from farms with the honor of HQZ. This meant strict editions and control of origin and breed, animal-fair attitude, fodder from the area, animal health check. One notices that at the meat quality. The meat is expensively as usually however one promotes quality and the region!!

*„Gut zu wissen  
was man isst und trinkt...“*



Kalb- und  
Schweinefleisch  
aus kontrollierter  
Erzeugung

## RECOMMENDATIONS FROM THE KITCHEN



“ZÜRICHER” Swiss national dish,  
old-fashioned veal blanquette (with onions and  
mushrooms) roast potatoes

14,70



TENDER LOIN OF BEEF “ KRÄUTERBERLI”  
a special composition of sauce from our chefs  
f.ex. pink berries, bear allium, fresh herbs,  
Portwine and cream  
vegetables and gratinated potatoes

18,90



STEWED LAMB-BONE-BUCCO  
on a fine sauce with red wine and fresh herbs  
vegetables and noodles

14,50



BEST OF QUAIL  
(without bones)  
in a maple-balsamico-portwine-sauce with gnocci  
and vegetables

19,60

PRECIOUS TRIO  
fillet of beef, rabbit and fillet of quail  
in their sauce  
vegetables and gratinated potatoes

22,50



dishes marked with this sign, are also served as a small portion !

**MENU FOR DAY AND NIGHT OWLS!**  
FROM 11.30 A.M. TO 11 P.M.



**STARTERS**

SOUP WITH STRIPES OF PANCAKE	4,20
TOMATOSOUP WITH CREAM OF BASIL	4,70
MIXED LETTUCE SALAD	3,60
LARGE PLATE OF SEASON SALADS variation of lettuce and vegetable salad	4,80

**MAIN DISHES**

SALAD MADE OF SAUSAGES* garnished with onions, bread	7,00
SALAD MADE OF SAUSAGES AND CHEES garnished with salad, bread	8,20
SALAD PLATE garnished with cheese, tomatoes, egg and cress	8,50
Home made MAULTASCHEN with cheese gratinated , bacon-onion-butter	7,00
SWISS TOAST with ham, mushrooms in creamy sauce backed over with cheese	6,60
FRESH MUSHROOMS IN CREAMY SAUCE served with noodles topped with mousseline sauce and cheese	6,20
CRUMBED PORK SCHNITZEL french fries	7,80
PORK SCHNITZEL in CREAMY MUSHROOM SAUCE; Spätzle	7,80
ZWIEBELROSTBRATEN Rumpsteak with fried onions and brown sauce, Spätzle	12,80
ENTRECÔTE CAFÉ DE PARIS home made herb butter, french fries	12,80
FALLOW DEER ROASTS WITH PROUD CRANBERRYS mushrooms orange slices and spätzle	15,50

\* with phosphate

# DESSERTS

EISCOFFEE  
cold coffee  
vanilla ice cream  
whipped cream  
4,00

DESSERTVARIATION SMALL&GOOD  
4,10

CREME BRULÉE  
original french recipe  
(3 min. preparation)  
4,80

CREAM CARAMEL  
whipped cream  
3,50

NATURE YOGOURT TUREEN  
trims along with ice-canapées  
with stewed forest fruit berries  
4,90

BLACK FOREST DREAM  
cherry - compott with  
apblemoussecrème and chocolate  
ice cream  
whipped cream  
4,20

PARFAIT OF FLOWER HONEY  
with krokant  
strawberry sauce  
and ice-canapées  
5,00

VANILLA ICE CREAM  
with hot raspberry sauce  
whipped cream  
4,50

APPLESTRUDEL  
with vanilla sauce  
4,70

APPLE FRITTERS  
with cinnamon sugar  
vanilla ice cream and whipped cream  
4,90

Iced TIRAMISU  
with a chocolate sauce and fresh fruit  
salad topped with whipped cream  
4,70

## AFTER DINNER

Cup of ESPRESSO 2,00  
Cup of CAPPUCCINO 2,00  
Cup of COFFEE 2,00

*all coffee also without koffein*

LATTE MACCHIATO 2,40  
IRISH COFFEE 2 cl 5,00  
Kaffee NORMANDIE 2 cl 5,00  
Kaffee MANAGER 2 cl 5,00  
Kaffee SCHÜMLI&PFLÜMLI 2 cl 5,00

## FOR THE HEAD

Obstler 2,00  
Cherrie 3,00  
Pear 3,00  
Yellow plum 3,00  
Raspberry 3,00  
Zwetschgenwasser 3,00

## SPEZEREIEN - FROM CLOSE AND FAR

Cognac Chabasse XO 6,50  
Armagnac Brillat Savarin 5,40  
MALT WHISKY Mc Intyre's 5,40  
Bruichladdisch 5,40  
Wild cherries Sasbachwalden 5,40  
Cherries from Schwyz (Reichmuth) 3,20  
**Soehdorfer** Bierschnäpsle 4,20  
Schlehenlikör 4,20

## SPEZEREIEN - MEDALLIST

Pear Christ 5,30  
Raspberry 5,30  
Yellow plum 5,30  
Apple in oak 5,30  
Quince 5,30  
**ETTER** FRUIT TREE-  
*Jubiläums Cuvée* 5,30