



Hotel - Restaurant
Schinderhannes
Pfannkuchen - Spezialitäten

SOUPS, STARTERS AND SALADS

Euro

Broth with pancake strips and sliced vegetables	4,20
Chanterelle cream soup with garlic croutons	4,50
Small salad of the season	4,70
Salad "Caprese" with buffalo mozzarella, Tomatoes, basil pesto, pepper, baguette	9,50
Baked potato with sour cream freshly swirled chanterelles and salad bouquet	12,50
Salad plate "Nice" with tuna, olives, egg and farmhouse bread	12,80
Baked potato with sour cream with two shrimp skewers and salad bouquet	14,80
Salad from the Isle of Reichenau with parsley-yoghurt dressing	
with fresh chanterelles and bacon strips	12,80
with fish baked in beer batter	13,50
and grilled chicken breast	14,00
and fillet of Sea bass with basil pesto	15,80

FOR OUR YOUNG GUESTS

French fries with ketchup	4,00
Two pancakes with applesauce or chocolate	5,50
Escalope of pork " Viennese Style" with french fries	7,50
Fish baked in beer batter with French fries and remoulade	8,50



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MAIN COURSE

Euro

Escalope of pork “Viennese Style”, french fries and mixed salad (S.)	14,00
Goulash with black beer, (S.) parsley potatoes and a small salad	16,50
Chicken fricassee, Schinderhannes Style (S.) with parsley potatoes and small salad	17,00
Piccata of chicken breast fillet with Mediterranean stewed vegetables	16,80
Hearty lumberjack steak with onions, mushrooms and slices of bacon, baked potato with sour-cream	17,50
Regional Hegau lamb (S.) with root vegetables and mushrooms, small potato cake	17,50
Medallion of fillet of pork with fresh chanterelles in cream, vegetables of the season and Linguine-noodles	18,80
Rumpsteak of Angus Beef 250g with fresh, swiveled chanterelles and leeks for selection as a side dish: French Fries oder baked potato with sour-cream Pancake oder Salad plate	23,80
Fillet of Sea bass (S.) with sautéed chanterelles (p.) on a noodle nest and arugula pesto	18,80

(S. – available as senior portion. For side dish changes we charge € 0,50 extra)



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<u>PANCAKES</u>	Euro
Pancakes with cherry tomatoes, olives, feta, (S.) Arugula and Parmesan shavings	11,50
Pancakes with vegetables from the market, fresh chanterelles, (S.) gratinated with cheese	12,50
Baked Camembert pancakes with Williams pear, cranberries and small salad	12,50
Pancake gratinated with tomato and mozzarella, crushed pepper and mixed salad	13,00
Tuna pancakes with onion, leek, (S.) olives and small mixed salad	13,50
Pancake filled with vegetables and chanterelles, chippings of parmesan cheese, served with a small salad	14,80
Pancake "Hawaii" with ham and pineapple, gratinated with cheese (S.)	10,80
Banana Pancake with chocolate sauce cherries and one scoop of vanilla ice cream and cream	9,50
Pancake with warm cinnamon-cherries two scoops vanilla-ice-cream, icing-sugar and cream (S.)	9,50

(S.) Available as senior portion. For side dishes changes we charge € 0,50.



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PANCAKES

Euro

Ham and cheese pancake, boiled ham, mushrooms and mixed salad	12,80
Pancake Hunter with minced meat, mushrooms and salad	13,50
Pancake with Italian ham, Olives, feta, onion, arugula and small salad	14,50
Goulash with black beer (S.) on a pancake, small salad	16,50
Pancake chicken fricassee, (S.), small mixed salad	17,00
Piccata of chicken breast fillet on a pancake with Mediterranean stewed vegetables	16,80
Hearty lumberjack steak on a pancake with onions, mushrooms and slices of bacon	17,50
Regional Hegau lamb on a pancake (S.) with root vegetables and mushrooms	17,50
Pancake with medallion of fillet of pork with fresh chantarelles in cream and vegetables of the season	18,00
Fillet of Sea bass (S.) with sautéed chanterelles (p.) on a pancake and arugula pesto	18,80

(S.) available as a senior's portion. For supplement changes we charge € 0.50.



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VESPER- SNACK-CARD

Euro

“Toast Hawaii”

grilled sandwich with ham, cheese and pineapple (peach)

8,50

“ Swiss Wurstsalat”

salad made of stripes of sausage and cheese, onions, gherkins with oil and vinegar dressing

9,50

Anti-Vespi (2,3)

with buffalo mozzarella, Italian ham,
Salami, olives, arugula, Parmesan-cheese and baguette-bread

13,80

ICECREAM AND HOMEMADE DESSERTS

Assorted Icecream / with whipped cream

4,20/4,70

Icecream specialty for children with whipped cream and smarties

3,80

“Banana Split”

Banana with vanilla-chocolate and walnut-icecream,
carmel-topping and chocolate cookie

6,80

“Hot and cold”

Vanilla icecream with warm cherries, almond slivers and cream

6,80

Walnut and cappucino icecream with egg liquer , walnuts, brittle and
whipped cream

7,20

Homemade fruit parfait on mango-mint salad

7,50

Lemon sorbet on fruity melon salad

7,50