



Hotel - Restaurant
Schinderhannes
Pfannkuchen - Spezialitäten

SOUPS, STARTERS AND SALADS

	Euro
Broth with pancake strips and sliced vegetables	3,90
Cappuccino of the pumpkin and pumpkin seed brittle	4,40
Small salad of the season	4,50
Lambs lettuce on potato dressing with bacon, onion rings and croutons	5,50
Lambs lettuce with potato dressing and scorched goat cheese	8,80

Also available as main course

Salad from the Isle of Reichenau with parsley-yoghurt dressing	
and pike-perch roasted in beer batter	12,50
and chicken breast	13,50
and fillet of salmon trout with arugula pesto	15,80
and Angus beef and herb-butter	17,80
Pumpkin-potato-cake with mint cream and autumnal leaf salad with balsamico	12,80

FOR OUR YOUNG GUESTS

French fries with ketchup	4,00
Homemade noodles with sauce	4,00
Two pancakes with applesauce or chocolate	5,50
Escalope of pork “ Viennese Style” with french fries	7,50
Escalope of turkey with mushroom cream sauce and noodles	7,50



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MAIN COURSE

Euro

Potato Rösti with autumn vegetables from the market gratinated with cheese and sauce béchamel	11,80
Escalope of pork “Viennese Style”, french fries and mixed salad (S.)	13,50
Escalope of turkey breast with mushroom-cream-sauce, homemade noodles and mixed salad (S.)	14,00
Chicken breast with Burgundy-jus and cream spinach and parsley potatoes	15,00
Stew of venison in burgundy sauce with cranberry- pear, apple red cabbage and potato dumplings (S.)	
Roast venison with cranberry cream and red cabbage, potato dumplings with melt	17,50 16,80
Medallion of fillet of pork with cognac-pepper-jus vegetables from the market and macaire potatoes (S.)	
Venison steak with porcini cream sauce with bacon sprouts and hazelnut spaetzle	18,80
Steak of Angus beef with herb-butter and bacon beans, potato Rösti	21,50
Roasted fillet of salmon trout from the grill with savoy cabbage and parsley potatoes (S.)	17,80

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



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PANCAKES

Euro

Bacon and onions pancake, onions braised in white wine and salad	12,80
Ham and cheese pancake, boiled ham, mushrooms and mixed salad	12,80
Pancake Hunter with minced meat, mushrooms and salad	12,80
Pancake with fillet of turkey breast with mushroom-cream-sauce, mixed salad	14,00
Pancake with fillet of chicken breast with Burgundy-jus and cream spinach	15,00
Pancake with stew of venison in burgundy sauce with cranberry-pear, apple red cabbage	16,50
Pancake with medallion of fillet of pork with cognac-pepper-jus and vegetables from the market	17,50
Pancake with venison steak with porcini cream sauce with bacon sprouts	18,80
Pancake with Angus beef with herb-butter and bacon beans	21,50
Pancake with ragout of venison with Burgundy-jus, apple red cabbage and cranberry-pear	16,80
Pancake with grilled fillet of salmon trout and savoy cabbage	17,80



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<u>PANCAKES</u>	Euro
Pancake with autumn vegetables, gratinated with cheese	11,50
Pancake gratinated with camembert-cheese, Williams-pear, cranberries and mixed salad	12,50
Pancakes stuffed with pumpkin ratatouille, pumpkin seed brittle and mixed salad	12,50
Pancake with creamy leaf spinach and two fried eggs and mixed salad	12,50
Pancake "Hawaii" with ham and pineapple, gratinated with cheese	10,80
Pancake "Florida" with ham and peach, gratinated with cheese	10,80
Banana Pancake with chocolate sauce cherries and one scoop of vanilla ice cream and cream	8,80
Pancake with warm berries, two scoops vanilla-ice cream, icing-sugar and cream	9,50
Pancake with warm cinnamon-cherries two scoops vanilla-icecream, icing-sugar and cream	9,50
Pancakes with homemade apple chutney, walnuts, raisins and 2 scoops of vanilla ice cream	10,50

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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
Snackplate “Schinderhannes”	10,50

ICECREAM AND HOMEMADE DESSERTS

Assorted Icecream / with whipped cream	3,60/4,10
Icecream specialty for children with whipped cream and smarties	3,60
“Banana Split” Banana with vanilla-icecream, chocolate-sauce, almond slivers and cream	5,50
Creamy Lemon sorbet with Sparkling wine	5,50
“Hot and cold” Vanilla icecream with warm cherries, almond slivers and cream	6,30
“Hot plums” Vanilla, chocolat and walnut icecream with hot plums and cream	6,50
Walnut and cappucino icecream with egg liquer , walnuts, brittle and whipped cream	6,50
Homemade dessert on recommendation	6,80