

Welcome to the Saigerhöh!

Dear guests,

We are happy to welcome you in our à la Carte restaurants with our three restaurant rooms "Schwarzwaldstube", "Badische Stube" and "Jägerstube".

The interior design of the "Schwarzwaldstube" is in the black forest style with a floor originally belonging to that of an old barn.

Our "Badische Stube" is elegantly decorated with glamorous chandeliers and has a cozy flair to ensure comfort throughout the evening.

The "Jägerstube" with its large panorama windows and the stunning view of the valley is the ideal place for your private party.

Allow us to take care of you!



Naturparkwirte

The nature park hosts - these are numerous innkeepers and hoteliers in the Southern Black Forest Nature Park - not only point out the special features of the region through the use of regional products, but also very specifically support farmers in the southern Black Forest. On the one hand, they guarantee the production of valuable and healthy foods from the region and, on the other hand, preserve the diversity and uniqueness of the landscape with its cultivation.



Schmeck den Süden

Regional delights throughout the country - excellent restaurateurs. The "Taste the south Baden-Wuerttemberg" restaurants are the nationwide association of regionally operating restaurants and set the standard for trusting regional enjoyment. Only dishes whose raw materials demonstrably originate from Baden-Württemberg, may as "taste the south. Baden-Württemberg" court. There are over 300 excellent SdS businesses in Baden-Württemberg. Of these, 22 have the distinction of 3 lions. These account for more than 90% of regional dishes made exclusively from regional ingredients.







Homemade specialities by our chef Steffen Ceza



- | | | |
|--|---------|---|
|  Homemade "Käsespätzle"
topped with roasted onions | 12,50 € |  |
|  Homemade game Bratwurst
with mashed potatoes | 12,90 € |  |

Reccomendation of our head chef Andreas Bruck

Main courses

- | | | |
|---|---------|---|
|  Vension ragout with watermelon,
cashews, Pak Choi and Butterspätzle | 22,50 € |  |
|  Braised lamb shank on ratatouille
With grenaille potatoes | 21,80 € |  |
| Goose leg "confit"
with braised red cabbage and potato-apple wedges | 23,80 € | |
| 250g fillet of beef "Rossini"
with Macaire-potatoes and vegetables | 28,50 € | |


Soups

- | | | |
|---|--------|---|
|  Beef-consommé with tomato pancake strips and beef | 6,50 € |  |
| Beetroot soup topped with horseradish
in a loaf of bread | 7,50 € | |
| Lemongrass soup with coconut milk and a prawn | 8,50 € | |

Starters

Snails in herb-butter and fresh baguette	11,50 €
Home cured salmon with "potato-Rösti", with honey-mustard-dill sauce and a small salad	11,50 €
Smoked goose breast with orange confit on crispy lettuce	13,90 €
Turret of roasted goose liver and apple with a crisp winter salad	18,60 €

Light and vegetarian

Vegetable wok pan with rice optionally with Tandoori chicken	9,80 € 12,50 €
Large salad optionally with beef strips, turkey strips, smoked salmon or vegetable cubes	13,80 €
Cannelloni with fresh spinach and tomatoes and gratinated raclette cheese	14,80 €
 Homemade fettuccini with a mushroom ragout and Grana Padano	14,90 €



Main Courses

Beef roulade "home-style", filled with bacon, a side red-apple-cabbage and potato dumplings	18,50 €
Wiener Schnitzel with french fries and cranberries jam	20,50 €
Barbarie duck breast with bacon macaroni, caramelised silver onions and gratin potatoes	22,50 €
Beef fillet strips in grain mustard sauce, vegetables and homemade Spätzle	23,50 €
Leg of wild rabbit with a cherry morelle sauce, bacon-brussels sprouts and potato dumplings	24,80 €
Three fillets pork, beef and veal with different sauces, truffle-potato-mash and fresh vegetables	25,80 €
 Wild boar ragout with green pepper, winter vegetables and buttered fettuchini	26,80 €



Fish dishes

Loin of salmon with a walnut crust on fennel and potato mash	22,80 €
Pike fillet with a dwarf tomato confit, creamed spinach and parsley potatos	24,80 €

Desserts

„Espresso delight“ A cup of espresso with a mousse au chocolat	5,20 €
Mulled wine red Grit with roasted almond ice cream	5,80 €
Chestnut parfait with candied chestnuts and whipped cream	6,80 €
Lukewarm chocolate cake with a thick liquid core preparation time 20 minutes (it`s worth it!)	8,90 €
Cinnamon Creme brulee with roasted almond ice cream	8,90 €

Our opening hours:
Daily from 12:00 – 22:30

Warm cuisine from 12:00 – 13:30
and from 18:00 – 21:00

Snack menu 13:30 – 17:30
and from 21:00 – 21:30

We purchase regional, fresh products from our partners/ suppliers in the area:

Trout farm Rainer Tress	79787, Lauchringen
Butchers shop Fritz	79871, Eisenbach
Butchers shop Adler	79822, Titisee-Neustadt
Bakery - Café Roters	79853, Lenzkirch
Brewery Rogg	79853, Lenzkirch
Fruit and Vegetables Michel Großhandel e.K.	79837, St. Blasien

Information on the labeling of allergens in food

Since 13 December 2014, the European Regulation (EU) No. 1169/2011 (Food Information Regulation, LMIV) applies. Even in the case of non-prepacked foods, the guest is then obliged to provide information on ingredients that can trigger allergies and intolerances ("allergens"). The DEHOGA had always made a strong case for an outrageous labeling directly in the menu cards or even to refrain from buffets because declaring all the ingredients used that can trigger allergies is impractical, and it makes no sense to read menus like inventory lists at a chemical lab, or buffets' guests stop finding the dishes because of ingredient hints. Gastronomy is characterized by the fact that it offers different dishes, not only a daily changing a la carte shop, but also seasonal offers or action menus at certain times.

Dear guests, if you have any allergies, please do not hesitate to ask our service employees. We would be pleased to hand out our separate allergie Menu which contains information on allergic ingredients used in our dishes.