



## Open Table

As Goethe did, we invite you to come to “Schwanen” just as you are.

The historic substance of this traditional guesthouse has been sympathetically restored and refurbished for all to enjoy.

First opened in 1798, the “Schwanen” is now run by a community trust whose rallying cry was “The guesthouse remains in the village – use it or lose it”.

Nehren is the only village member of the “Deutsche Fachwerkstrasse” – literally German half-timbered street – a heritage association promoting towns with important vernacular listed buildings at their hearts. Our guesthouse is a real gem among these treasures.

To complement this, we feature regional products – our Schnapps comes from our own local cherry tree orchards, our Wulle beer from nearby Stuttgart. The brewery’s founder and master brewer, Ernst Wulle, born in Nehren in 1842, later became both honorary citizen and a generous benefactor of the village.

When it comes to what we serve, we humbly conclude that your tastebuds are sure to get goosebumps.

We hope you enjoy finding out for yourself!

**We have your well-being at heart.  
Please let us know should you have any food intolerances –  
or simply a special wish!**

*The “Schwanen” team*





## APPERITIVES, SPARKLING WINES and OTHER BUBBLY DELIGHTS

*Evening appointments are only bearable with champagne.*

Hellmuth Karasek(t)

### **Our house brand**

Sparkling wine<sub>M</sub> from the Schlosskellerei Affaltrach,  
Cuvée extra dry

Pure, with orange juice or elderflower cordial

0,1l	4,00 €
0,75l	22,00 €

### **Kessler Rosé**

The crème-de-la-crème of German sparkling wine<sub>M</sub>

0,1l	5,80 €
0,75l	32,00 €

### **MURI**

Our alternative to Prosecco from Weingut Jürgen Drautz<sub>M</sub>

0,1l	3,40 €
0,75l	18,00 €

### **Non-Alcoholic Apple-Quince Fruit Cocktail**

From the Staatsweingut Weinsberg

0,1l	4,00 €
0,75l	22,00 €

### **Hugo – Sparkling wine with a refreshing twist**

Sparkling wine<sub>M</sub> with soda, elderflower cordial, lime<sub>7</sub> and mint

0,2l	5,00 €
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### **Aperol Spritz – or Sprizz! A firm fruity favourite!**

Sparkling wine<sub>M</sub>, soda, Aperol<sub>1:1:1</sub> and orange juice<sub>7</sub>

0,2l	5,00 €
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### **Campari**

With soda<sub>1</sub> or orange juice<sub>1:7</sub>

4cl	5,00 €
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### **Sherry**

As you like it – medium<sub>M</sub> or dry<sub>M</sub>

5cl	4,50 €
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### **Gin and Tonic<sub>1:1</sub>**

4cl	5,00 €
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### **Mini-Pils<sub>Ab</sub>**

0,1l	1,40 €
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## SOUPS & HOTPOTS

*I live from good soup and not fancy talk.*

Jean Baptiste Molière, The Learned Ladies

### **Beef Consommé** <sup>I</sup>

With finely cut herbal pancakes <sup>Aa-C-G</sup> und fresh chives 4,80 €

### **Creamy parsley root soup** <sup>G-I-M</sup>

With a small cheesy puff pastry stick <sup>Aa-C-G</sup> 5,20 €

### **Gaisburger Marsch**

A wonderful traditional Swabian hotpot originating from Gaisburg near Stuttgart. This is a delightful deliciousness of beef consommé <sup>I</sup> with Spätzle <sup>Aa-C</sup> (Swabian egg noodles), potatoes and tender strips of beef topped off with roasted onions <sup>A-C-I</sup> 12,80 €

### **Vegetable Hotpot**

A satisfyingly hearty concoction of chunky vegetables <sup>I</sup> and pearl barley <sup>Ab</sup> 11,80 €

## SALADS

*... When I was green and in the salad days of my youth!*

Based loosely on Cleopatra in Shakespeare's Antony and Cleopatra

### **A Colourful Side-Salad** <sup>I-K-M</sup>

A mixture of raw vegetable salads teamed up with the renowned Swabian potato salad <sup>I-K-M</sup> to great effect

small	4,60 €
large	7,90 €

### **Big and Beautiful Salad Platter** <sup>I-K-M</sup>

With turkey steak schnitzel in a pumpkin-bread crumb coating <sup>Aa-C</sup> and served with a herbal dip <sup>G</sup> 13,80 €

### **Fresh Lamb's Lettuce** <sup>I-K-M</sup>

With bacon <sup>2a</sup> and croutons <sup>Aa</sup> 4,80 €



## STARTERS

*Appetizers you simply won't be able to overlook...*

According to the Schwanen chefs

### **A Sauted Swabian Pasta Pocket** Aa-C-G-K

The Schwanen's take of an absolute local classic, the simply legendary Maultasche, served with Swabian potato salad and leafy salads I-K-M 5,20 €

### **Carpaccio of Orange and Fennel** K-M

And further refined with iced honeyed sour cream G 7,90 €

### **Homemade Venison Ravioli** Aa-C-I-M

With roe deer from Nehren's own beat, served with cranberry sauce I-M, a celery and cestnut puree G-I and a small vegetable garnish 10,20 €

### **Duo of Honau Fish**

Home-marinated fillet of arctic char D and smoked trout fillet D with Pumpernickel bread Ac, beetroot, apple 7, fresh horseradish and a small bouquet of salad I-K-M 14,20 €



## MAIN COURSES

### — Swabian Dishes —

*The healthiest are those who sweat while eating and freeze whilst toiling!*

Swabian words of wisdom

	small	regular
<b>Sirloin Steak Topped with Roasted Onions</b> Succulent slices of German beef with a rich gravy <sup>I-M</sup> , locally-sourced Sauerkraut <sup>M</sup> , home-made Schupfnudeln <sup>Aa-C</sup> (finger-shaped potato noodles) and a Maultasche <sup>2a-Aa-C-G-I-K</sup> – a filled pasta pocket		23,50 €
<b>German Roast Beef</b> With caramelized onions, red wine jus <sup>I-M</sup> , Spätzle <sup>Aa-C</sup> and a mixed salad <sup>I-K-M</sup>		19,80 €
<b>Breaded Escalope</b> <sup>Aa-C</sup> The classic Viennese veal Schnitzel freshly prepared with home-made Spätzle (Swabian egg noodles) <sup>Aa-C</sup> alongside a colourful side-salad <sup>I-K-M</sup>		22,00 €
<b>Breaded Schnitzel</b> <sup>Aa-C</sup> From pork loin with french fries and a side-salad <sup>I-K-M</sup>	14,30 €	16,80 €
<b>Breaded Turkey Schnitzel</b> <sup>Aa-C</sup> With french fries and a side-salad <sup>I-K-M</sup>	14,30 €	16,80 €
<b>Medaillons of Pork</b> In a creamy sauce <sup>G-I-M</sup> , with mushrooms, Spätzle <sup>Aa-C</sup> and a side-salad <sup>I-K-M</sup>	15,70 €	18,50 €
<b>Home-Made Maultaschen</b> – Simmered in beef stock and garnished with chives <sup>2a-Aa-C-G-I-K</sup>	10,40 €	12,20 €
– With roasted onions and gravy <sup>2a-Aa-C-G-I-K-M</sup>	10,40 €	12,20 €
– Roasted with egg <sup>2a-Aa-C-G-I-K</sup>	10,20 €	11,80 €
Each variation is served with a mixed salad <sup>I-K-M</sup>		
<b>Alb Lentils with Spätzle</b> <sup>Aa-C</sup> And a pair of Wiener sausages <sup>2a-3-4-9-I-K</sup> , plus a rasher of bacon <sup>2a</sup>		13,80 €



— Classic Dishes —

*The enjoyment of fine food is one of the strongest social bonds, spreading each day a spirit of conviviality and uniting all levels of society, melting them together, enlivening entertainment and paring back the usual corners of inequality.*

Jean Anthelme Brillat-Savarin, The Physiology of Taste, 1826

	small	regular
<b>Braised Beef Heart</b> With gravy <sup>I-M</sup> , port wine onions <sup>M</sup> and creamed mashed potatoes <sup>G</sup> and a colourful side-salad <sup>I-K-M</sup>	15,00 €	18,80 €
<b>Tender Roast Venison</b> Accompanied by juniper berry relish <sup>I-M</sup> , creamy savoy cabbage <sup>G</sup> and Schupfnudeln <sup>Aa-C</sup>	16,60 €	19,50 €
<b>Pike-Perch Fillet<sup>D</sup></b> On a bed of spinach <sup>Ab</sup> with bacon <sup>2a</sup> and a leafy salad <sup>K-M</sup>	15,00 €	18,80 €
<b>Honauer Fillet of Char<sup>D</sup></b> Fried on the skin with a safran sauce <sup>D-G-I-M</sup> , leafy spinach and buttery noodles <sup>Aa-C-G</sup>		22,80 €
<b>Crispy Roast Breast of Goose</b> In its own sauce <sup>I-M</sup> , with red cabbage and apple <sup>M</sup> , bread <sup>Aa-C-G</sup> and potato dumplings <sup>3</sup>		23,50 €
<b>Rare Saddle of Lamb</b> With a herb crust <sup>Aa-C-G</sup> and rosemary sauce <sup>I-M</sup> , green beans <sup>M</sup> and slices of polenta		28,80 €
<b>Fillet Steak</b> German beef in a red wine jus <sup>I-M</sup> with sable root vegetables <sup>G</sup> and potatoes macaire <sup>Aa-C-2a</sup>		28,80 €



## — Vegetarian Dishes —

*Even the most enthusiastic of vegetarians doesn't want to munch grass.  
Why after all when there are much better culinary experiences to enjoy with us!*

	small	regular
<b>Quinoa-Vegetable Patty</b> <small>Aa·C</small> Served on a colourful bed of sliced vegetables with sweet potato puree <small>G</small> and a tomato sauce	14,20 €	16,50 €
<b>Risotto Supreme</b> <small>Aa·C</small> With Parmesan <small>G</small> , radicchio and walnuts <small>Hc</small> accompanied by glazed pear slices <small>G</small> and a colourful side-salad <small>I·K·M</small>	12,00 €	14,80 €
<b>Alb Lentils with Spätzle</b> <small>Aa·C</small> Served with a mixed salad <small>I·K·M</small>		13,80 €
<b>Swabian Cheese Spätzle</b> <small>Aa·C·G</small> Topped with roast onions and served with a side-salad <small>I·K·M</small>		11,80 €





## Vesper: A little something to keep hunger at bay!

*Those who snack know what they do.*

Wolfgang Brenneisen

### **A Pot of Flavoursome Dripping**

Served with radishes and farmhouse bread <sup>Aa</sup> 4,50 €

### **Cheese Platter <sup>G</sup>**

With a fruity garnish <sup>7</sup>, fig mustard <sup>K-M</sup> and baguette <sup>Aa</sup> 8,50 €

### **Supper Platter**

A pot pourri of regional smoked sausages <sup>2a</sup> and cuts <sup>c</sup>  
with gherkins <sup>2-3-K</sup> and farmhouse bread <sup>Aa</sup> 8,50 €

### **Swabian Sausage Salad**

Strips of Fleischkäse <sup>2a-3-4-9-I-K</sup>, Schwarzwurst <sup>2a-4-I-K</sup>,  
pickled gherkins <sup>2-3-K</sup>, onions and farmhouse bread <sup>Aa</sup> 8,90 €

### **Sausage Salad Swiss Style**

With Fleischkäse <sup>2a-3-4-9-I-K</sup>, Emmental cheese <sup>G</sup>,  
pickled gherkins <sup>2-3-K</sup>, onions and farmhouse bread <sup>Aa</sup> 8,90 €

### **Fried Fleischkäse <sup>2a-3-4-9-I-K</sup>**

Along with a fried egg <sup>c</sup>, gravy <sup>I-M</sup>, roast onions  
and a colourful side-salad <sup>I-K-M</sup> 11,80 €

### **Two Homemade Meatloaves <sup>2a-Aa-C-G-K</sup>**

With gravy <sup>I-M</sup>, cranberries and a colourful salad <sup>I-K-M</sup> 12,80 €



## DESSERT

A Kantian Experience  
By Robert Gernhardt

*One day, words failed Kant.  
For hours he was speechless and silent,  
though not without reason.  
He couldn't think of anything to say,  
therefore he didn't.  
But when the call for dinner went up,  
he regained his creative voice  
and responded majestically with the words:  
„Will there be any cake afterwards?“*

But of course, Herr Kant! A delicious dessert is part of our gourmand philosophy – served as we muse on the fact that Hans Vaihinger, founder of the world's biggest philosophical society, the Kant-Gesellschaft, was born in Nehren in 1904

### **Crème Brûlée** C-G

The bourbon vanilla classic set off to perfection with raspberry sorbet and decorated with a small fruit bouquet <sup>7</sup>

5,50 €

### **Apfelstrudel** 5-Aa-C-G-Ha-Hb-M

Served not-too-hot with vanilla sauce C-G and a scoop of elderflower-buttermilk ice cream

6,20 €

### **A Scoop of Lautertal Ice Cream**

Served with whipped cream G and a small fruit garnish <sup>7</sup>

2,20 €

### **The choice is yours – or mix and match! – from:**

Vanilla C-G

Chocolate C-G

Strawberry

Raspberry

Walnut C-G-Hc

Alb Elderflower-Buttermilk C-G



## CHILDREN'S MENU

### **For those very hungry caterpillars...**

We give you a plate and cutlery – and you gobble up whatever you like from your parents!

On the house!

### **For tots (infants up to three years) – small helpings of the following:**

- Spätzle Aa-C with gravy I-M
  - French fries with ketchup 1-2-3-4-F or mayonnaise 1-2-3-4-F
  - A mini-Schnitzel made from pork or turkey (plain or with a breadcrumb coating Aa-C) with Spätzle Aa-C or french fries
- Plus a small drink of your choice 5,50 €

### **Spätzle** Aa-C

With gravy I-M 3,20 €

### **A portion of french fries**

With ketchup 1-2-3-4-F or mayonnaise 1-2-3-4-F 3,20 €

### **A pint-sized Schnitzel**

From pork or turkey (plain or with a breadcrumb coating Aa-C) with Spätzle Aa-C and gravy I-M or french fries 7,50 €

### **One Maultasche** 2a-Aa-C-G-K (filled pasta pocket)

With potato salad I-K and gravy I-M 5,50 €

### **A Meatloaf** 2a-Aa-C-G-K

With potatoes, gravy and cranberries 5,50 €

### **A Pair of Wiener Sausages** 2a-3-4-9-I-K

with Swabian potato salad I-K 4,50 €

## DESSERT

### **A Treat Fit for a Swan**

Two small, sweet pancakes Aa-C-G  
With apple compote and a fruit garnish 7 4,50 €

### **The Sweet Swan**

A scoop of ice cream with whipped cream G  
and Smarties 1-2-3-8 1,80 €



## Non-alcoholic drinks

*May you always have enough juice in your tank...*

Mel Brooks in "Spaceballs"

### **Teinacher Gourmet**

Mineral water, sparkling or still 0,5l 3,80 €

### **Apfelsaft**

From Nehren's own apple trees and pure 0,2l 2,30 €

0,4l 3,30 €

Spritzer with sparkling mineral water 0,2l 1,90 €

0,4l 2,90 €

**Blackcurrant juice nectar, passion fruit nectar, orange juice** 0,2l 2,50 €

0,4l 3,50 €

Spritzer with sparkling mineral water 0,2l 2,20 €

0,4l 3,20 €

**Cola**<sup>1</sup>, **Cola light**<sup>1-8-8a</sup>, **Fanta**<sup>1-3</sup> 0,2l 2,20 €

0,4l 3,20 €

**Spezi (Coke and Fanta mixed 50:50)**<sup>1,2</sup>, **Lemonade**<sup>2</sup> 0,2l 2,10 €

0,4l 3,10 €

**Tap Water** 0,2l 1,30 €

0,4l 2,60 €



## Beer

*If I knew the world were to end tomorrow,  
I would allow myself a few more beers this evening.*

Martin Luther

— From the Dinkelacker-Schwaben Brewery —

<b>Wulle</b> <sub>Ab</sub>	0,33l	2,60 €
<b>Dinkelacker Privat</b> <sub>Ab</sub> – Draught Export	0,3l	2,60 €
	0,5l	3,40 €
<b>Dinkelacker CD</b> <sub>Ab</sub> – Draught Pils	0,3l	2,60 €
	0,4l	3,20 €
<b>Dinkelacker Kellerbier</b> <sub>Ab</sub> Naturally cloudy draught	0,3l	2,60 €
	0,5l	3,40 €
<b>Shandy from Export</b> <sub>Ab</sub> With lemonade <sup>2</sup> or sparkling mineral water	0,3l	2,60 €
	0,5l	3,40 €
<b>Schwaben Bräu</b> „Das Schwarze“ <sub>Ab</sub> on draught	0,3l	2,60 €
	0,5l	3,40 €
<b>Schwaben Bräu</b> „Das Echte“ <sub>Ab</sub>	0,33l	2,60 €
<b>Dinkelacker Non-Alcoholic</b> <sub>Ab</sub>	0,33l	2,60 €

— From the Hirsch-Brauerei Honer —

<b>Pale Draught Wheat Beer</b> <sub>Aa</sub>	0,3l	2,60 €
	0,5l	3,60 €
<b>Dark Wheat Beer</b> <sub>Aa</sub>	0,5l	3,60 €
<b>Filtered Wheat Beer</b> <sub>Aa</sub>	0,5l	3,60 €
<b>Non-Alcoholic Wheat Beer</b> <sub>Aa</sub>	0,5l	3,60 €



## Wine

*Among beverages wine is the most useful,  
among medicines the most becoming,  
and among nourishments the most pleasant.*

Plutarch

### **Wine Spritzer** M

White, red, rosé – sweet or sour,  
with lemonade<sup>2</sup> or sparkling water

0,25l 3,20 €

### — Open White Wine —

### **Heilbronner Stiftsberg Riesling** M

Weingut Jürgen Drautz

0,1l 2,70 €

0,2l 4,20 €

### **Collegium Wirtemberg Riesling dry** M

Weingut Rotenberg & Uhlbach

0,1l 2,90 €

0,2l 4,60 €

### **Bischoffinger Grauburgunder dry** M

Weingut Bischoffingen, Kaiserstuhl/Baden

0,1l 3,20 €

0,2l 5,20 €

### **Chardonnay delle Venezie IGT** M

Amici di Endrizzi, Trentino/Italy

0,1l 3,20 €

0,2l 5,20 €



— Open Red Wine —

**Heilbronner Stiftsberg Trollinger with Lemberger<sup>M</sup>**

Weingut Jürgen Drautz, Heilbronn

0,1l 2,70 €

0,2l 4,20 €

**Collegium Wirtemberg Trollinger dry<sup>M</sup>**

Weingut Rotenberg & Uhlbach

0,1l 2,90 €

0,2l 4,60 €

**Bischoffinger Spätburgunder trocken<sup>M</sup>**

Weingut Bischoffingen, Kaiserstuhl/Baden

0,1l 3,20 €

0,2l 5,20 €

**Merlot delle Venezie IGT<sup>M</sup>**

Amici di Endrizzi, Trentino/Italy

0,1l 3,20 €

0,2l 5,20 €

— Open Rosé Wine —

**Heilbronner Stiftsberg Lemberger Weißherbst<sup>M</sup>**

Weingut Jürgen Drautz, Heilbronn

0,1l 2,70 €

0,2l 4,20 €

**Chiaretto Bardolino<sup>M</sup>**

Villa Rocca, Veneto

0,1l 2,70 €

0,2l 4,20 €



— Bottled White Wine —

**Metzingen White Wine-Cuvée M**

Weingut Metzingen-Neuhausen, Württemberg  
Fruity and aromatic, tart, light and effervescent,  
this is a Cuvée with international flair from Rivaner,  
Sauvignon Blanc und Riesling grapes

0,75l 18,80 €

**DALIS White Wine-Cuvée**

Frat. Endrizzi, Trentino  
Fresh and aromatic, dry, exotic fruit, softly acidic  
From Chardonnay, Sauvignon Blanc and Nosiola  
(a native Trentino variety) grapes

0,75l 25,50 €

**Château Vignol entre-deux-mers**

Bordeaux  
Soft and rounded, dry, flowery and fruity  
with an elegant acidic note, this is a typical Cuvée from  
Semillon, Sauvignon Blanc and Muskateller grapes

0,75l 18,80 €

— Bottled Rosé Wine —

**Graf Neipperg Rosé**

Weingut des Grafen Neipperg, Schwaigern, Württemberg  
Modern and fruity, dry, with berry aromas and a hint  
of acidity

0,75l 19,80 €

**Domaine St. Hilaire Rosé**

Côte de Provence  
Light and effervescent, dry, with lots of red fruit  
and a zingy acid note

0,75l 21,80 €





— Bottled Red Wine —

**Metzingen Red Wine-Cuvée M1**

Distinct and full-bodied, dry, richly spiced, with fine tannin  
From the Regent, Acolon, Dornfelder und Lemberger  
varieties of grape

0,75l 19,90 €

**Endinger Engelsberg Spätburgunder**

A fine and elegant Spätburgunder with delicate aromas  
of forest fruits, rosemary and juniper berries,  
crystal clear with light red colouring, soft tannin notes,  
fine acidity and a long-lasting fruitiness

0,75l 24,80 €

**Serpaiolo di Toscana**

Serpaia, Tuscany

Hearty and substantial, dry, very cherry and spicy  
From Sangiovese, Cabernet Sauvignon und Merlot grapes

0,75l 29,90 €

**Château Vignol Cuvée Louisanne**

Bordeaux Superieur

Rustic und rounded, dry, cassis fruit,  
finely-structured tannin, 100 % Merlot

0,75l 23,50 €

**Ribera del Duero**

A classically well-rounded Tempranillo with a deep purple  
colour, intensive cassis and cherry aromas with a hint of vanilla  
and pepper, pronounced tannin und full body,  
perfected by a long spicy finish

0,75l 39,90 €



## Digestifs

*Nehrener Kirschegeist  
Down the hatch it goes  
Straight to body and soul.  
Oh to have a throat  
As long as a giraffe!*

### **Schnapps from Nehrener Hofgut Klett**

Nehren Kirschwasser

Nehren Damask Plum Schnapps matured in oak barrels

Williams Pear Schnapps 2cl 2,80 €

### **Grappa di Teroldego**

From ENDRIZZI, Trentino

2cl 3,80 €

### **Ramazotti on Ice**

4cl 3,20 €



## Hot Beverages

*„Is my coffee ready yet? It has to be strong. And hot...“*

Cheyenne to Mrs. McBain in “Once Upon a Time in the West”

### — Coffee Indulgence Courtesy of Darboven —

<b>A classic cup of coffee</b> <sup>10</sup>	2,20 €
<b>Latte</b> <sup>G-10</sup>	2,80 €
<b>Cappuccino</b> <sup>G-10</sup>	2,40 €
<b>Latte Macchiato</b> <sup>G-10</sup>	2,80 €
<b>Espresso</b> <sup>10</sup>	1,80 €
<b>Double Espresso</b> <sup>10</sup>	3,60 €

### — Tea Gems from Eilles —

<b>Peppermint</b>	3,20 €
<b>Chamomile</b>	3,20 €
<b>Apple and Fruit</b>	3,20 €
<b>Black</b>	
Darjeeling Royal, Second Flush Leaf	3,20 €
<b>Green</b>	3,20 €
<b>Rooibos Vanilla</b>	3,20 €
<b>Hot Chocolate</b> <sup>G</sup>	2,80 €





### **Additives Requiring Declaration**

- 1 With artificial colouring
- 2 With preservatives
- 2a With nitrite curing salt
- 2b With nitrate
- 2c With nitrite curing salt and nitrate
- 3 With anti-oxidising agents
- 4 With flavour enhancer
- 5 Sulphurised
- 6 Carbonised
- 7 Waxed
- 8 With artificial sweetener
- 8a Contains a source of phenylalanine
- 8b Can act as a laxative if consumed in large quantities
- 9 With phosphate
- 10 Contains caffeine
- 11 Contains quinine
- 12 Contains taurine

### **Allergens**

- A Cereals containing gluten
  - Aa Wheat
  - Ab Barley
  - Ac Rye
- B Crustaceans
- C Egg
- D Fish
- E Peanuts
- F Soya beans
- G Milk
- H Pulses
  - Ha Hazelnuts
  - Hb Almonds
  - Hc Walnut
- I Celery
- K Mustard
- L Sesame seeds
- M Sulphur dioxide and sulphate
- N Lupins
- O Molluscs