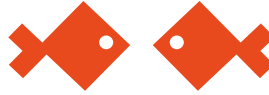




# FRESH TROUT

## from the Black Forest



### **Fried trout fillets in yogurt-mustard sauce<sup>13</sup>**

With boiled potatoes  
22 €

### **Trout fillets in potato crust<sup>13</sup>**

Rosemary, olive oil, leaf spinach  
25 €

### **Whole trout "Blue" steamed<sup>13</sup>**

in vegetable root broth, melted butter, boiled potatoes  
22 €

### **Whole trout "Müllerin" roasted<sup>13</sup>**

crispy parsley, boiled potatoes  
22 €

### **Fried trout fillets with almonds<sup>13</sup>**

With boiled potatoes  
22,50 €

### **Whole rosemary trout<sup>13</sup>**

Rosemary olive oil, leek cream vegetables,  
stewed cherry tomatoes, boiled potatoes  
23 €

### **Whole lime-beech smoked trout<sup>13</sup>**

Warmly smoked on beech wood from our smokehouse  
cranberries, horseradish cream, toasted bread  
(preparation time approx. 20 min.)  
23 €

Our "Linden-Forellen" are brought fresh from a trout farmer from the region, who gives his fish enough time to gain the necessary weight. Until consumption we keep the live trout in a basin, which is flowed through by the clear local creek *Neumagen*.

