

swan21

Stadtrestaurant

Welcome

Our Philosophy

Seasonal ingredients, sustainable use, and modern preparation characterize the cuisine of the **Stadtrestaurant swan21**. With a focus on quality and regionality, culinary experiences are created with craftsmanship and passion.

We wish you a pleasant and enjoyable stay.

Andreas Bolakis, Udo Schwarzat and the Schwanen Team



Wine recommendation

2023 Carignos Nasco di Cagliari DOC	75cl	62
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<i>Tenute Maestrale, Donori</i>	10cl	10
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A strong, full-bodied white wine made from the indigenous Sardinian grape variety Nasco. Its creaminess, yeasty notes, and reductive style pair perfectly with our mussel dishes. Aromas of dried apricot and herbs round out the flavor.

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Seasonal

Starters

3 Pcs Gillardeau oysters with vinaigrette and pumpernickel	28
Wild boar raw ham	
with pumpkin peppers chutney, goat fresh cheese and young salad	24
Purple cod with wakame, Thai basil and buttermilk	22
Beetroot consommé with chervil and shiitake 	15

Main dishes

Baked cauliflower in a panko coating 	
with herbal barley and flower sprouts	32
Homemade potato gnocchi 	
with saffron beurre blanc, leaf spinach, hazelnuts and parmesan	34
Grilled octopus	
with potato puree, flower sprouts and herbal emulsion	42
Fillet of skrei	
with barley risotto, beetroot and carrots	47
Beef fillet cubes with Dijon mustard sauce	
served with handmade linguine and Vichy carrots	52
Lamb shank (24 hours confit)	
with potato gratin, sauerkraut and cassis	46

Carved at your talbe (min. 2 persons)

Châteaubriand of regional beef

with sauce Béarnaise or port gravy with matchstick fries and vegetables



per person 62

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Traditional

Starters

Mixed salat with French dressing or balsamic dressing 	13
Lamb's lettuce with bacon, egg and croûtons	16
Ceviche of scallops with fig carpaccio and green apple	25
Hand-cut tartare of Mosnang free-range beef with soy egg yolk and crispy capers, served with toast	26
Soup of the day	10
Curry carrot cream soup flavored with coffee and olive oil 	14

Main dishes

Fried «Igelstachelbart» mushroom from Wuppenau 	
with parsnip puree, Salsa verde and black garlic	34
Moules frites Mussels with French fries	
«marinières» with white wine stock, garlic and vegetable cubes	36
«à la provencale» with tomato sauce and herbs	36
as starter (without French fries)	21
Fillet of pikeperch	
with Bacon foam, mashed potatoes and champagne sauerkraut	45
Bouillabaisse of saltwater fishes, scampi and king prawns	
with Sauce Rouille and oven-fresh baguette	49
Sliced veal «Zurich style» with crispy potato hash brown	43
Escalope of veal «Vienna style» with French fries and vegetables	43
Entrecôte «Café de Paris» served in a pan, with matchstick fries	56

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In Conclusion

Desserts

Pyramid cake with ginger bread ice cream and almond cinnamon crumble	16
Dark chocolate mousse with coffee and port poached plums	16
Mini dessert <i>served in a glass</i>	7
Iced coffee «swan21» mit coffee liqueur	9
Homemade ice cream and sorbet	per scoop 6

Matching sweet wines

Tawny Port 20 years Quinta do Crasto (Porto)	4cl	15
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An elegant and full-bodied port wine with intense aromas of nuts, honey, and orange peel. A great accompaniment to chocolate and plums.

2011 Tokaji Szamorodni Samuel Tinon (Tokaj)	4cl	12
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This wine impresses with its balance of sweetness and acidity. A delicate bouquet of honey and raisins with a hint of coffee. Structured and long-lasting.

Digestifs

Vieille Prune Urs Hecht (Gunzwil LU)	2cl	10
Mandarine Metté (Elsass)	2cl	10
Williamsbirne 2015 Rochelt (Tirol)	2cl	26
Cognac Single Cask 2011 Pierre Ferrand	2cl	20
Calvados Sélection Christian Drouin	2cl	9
Grappa «Diciotto Lune» <u>from the 4.5l bottle</u> Marzadro (Trient)	2cl	10
Grappa Tre soli tre Berta (Piemont)	2cl	15
Rhum XO Plantation (Barbados)	4cl	15

🍴 : Vegetarian / Origin of our products: Bread: CH · Porc: CH · Beef: CH · Veal: CH · Boar: CH · Pikeperch: CH/EE · Skrei: ATL · Saltwater fishes: ATL Octopus: ATL · Scallops: USA · Mussels: ATL Prawns: PAZ · Scampi: South Africa