

Our „Digikärtle“

for guests with food allergies or food intolerances

Allergy information

Welcome to our “Glass Kitchen”. We are the only gastronomic master business in Böblingen and are very proud of the fact that we can employ excellently trained specialists. At various stations in our kitchen whole animals are dismembered, often even simultaneously... vegetables are processed, our special Schwabenkornspatzen pasta is hand made with great care and dedication, nearby boils a fine sauce. We make soup, bake cakes, prepare mousse and even make our own ice cream, all in the same kitchen.

Precisely for this reason, we cannot completely rule out the possibility that traces of allergens or dust from gluten-containing cereals may be distributed within the kitchen via the kitchen ventilation system. For ingredients and allergens regularly used in our recipes, please refer to the respective dishes on this digital allergy menu.

Our professionally trained service employees are well informed on the danger of allergies and would like to answer all questions on the subject. However, they **are not** familiar with **all** the ingredients in our recipes. We ask for your understanding that a binding consultation by our staff is unfortunately not possible! You are welcome to have a look into our “Glass Kitchen” - our kitchen team is happy to have a chat with you! Together we will surely find a safe and delicious solution ;)

APPETIZERS & SOUPS

[vorspeisalädle]

Our signature side salad with crispy lettuce, mixed grains, freshly marinated seasonal veggies and Oma Böckle's potato salad

***gluten-containing cereals, nuts,** lentils, garlic, **egg, milk, celery,** vinegar, **lupines, soya, mustard, peanuts,** onion, cucumbers, cabbage, potatoes, vegetable leaves, carrots, tomatoes, rapeseed oil, sunflower seeds, leek, **green spelt, spelt (wheat).**

[fischvorspeise]

A duet of smoked Trout Tartar and fresh Trout infused cream cheese, served with crisp mixed greens and „Black Forest“ honey dressing

***Fish, cow's milk, celery, mustard, honey,** garlic, **cream cheese, lupines, peanuts,** onion, sugar, **trout caviar,** vegetable leaves, leeks, dill, beech wood smoke, **bread selection: Nuts & gluten containing cereals**

[vorspeisavariation]

A sampler plater for two with our favorite appetizers makes it easier to enjoy more than one of our delicious starters - fresh Trout infused cream cheese, smoked ham with apples, veal pate bites rolled in whole grain dark wheat breadcrumbs, home-made rendered pork fat bites mixed with Buckwheat grains, crisp mixed lettuce

***gluten-containing cereals, egg, soya, milk, mustard, celery,** garlic, **lupines, nuts, fish,** beechwood smoke, alcohol, **peanuts,** onion, offal (animal entrails), **cow's milk, cream cheese,** apple, **trout caviar,** pork fat, calf's liver, vegetable leaves, leek, **honey, parsley, buckwheat**

[flädlessubb]

Typical Swabian soup of savory herb crêpes, thinly sliced and served in delicious beef broth

***gluten-containing cereals,** onion, **egg,** leek, carrot, seasonal herbs, roots, **mustard seed, celery, soya, milk,** garlic, **lupines,** beef bones, beef, parsley

[mauldaschasubb]

“Maultaschen” Ravioli filled with minced meat and herbs served in beef and vegetable broth

***gluten containing cereals, egg, phosphate,** beef, pork, **mustard seed, celery,** beef bones, onion, garlic, **egg,** leek, carrot, parsley

**may contain products / traces / ingredients or others derived from them!*

[grombierasubb]

Cream potato soup served with organic lentils and Black Forest smoked tofu

*gluten-containing cereals, organic lentils, potatoes, marjoram, toasted bread cubes, cream, mustard, celery, milk, egg, nuts, onion, garlic, peanuts, lupines, salt, German organic tofu, soybeans, tamari, caraway, parsley, beechwood smoke

TRADITIONAL MAIN COURSES

[roschdrôda]©

Traditional Swabian roast beef, topped with braised onions and crispy potato straw, served with home-made Original style Swabian Spätzle-noodles

*gluten-containing cereals, spelt, egg, milk, mustard, potatoes, root vegetables, bread, butter soy, onion, garlic, alcohol, celery, beef, herbs, salt

[streuobstwiesenschnidzl]©

Our interpretation of a classic, we prepare for you a combination of lightly fried Schnitzel coated in apple and breadcrumbs and a second piece coated in herb infused breadcrumbs, all served with country style pan-roasted potatoes and home-made jam from mountain Cranberries

*gluten-containing cereals, egg, quince, pears, milk, celery, alcohol, mustard seed, onion, cranberries, pectin, marjoram, pepper (black), soya, garlic, peanuts, apple, pork, potatoes, garden herbs

[landgogglbruschd]©

Tender and juicy free-range chicken breast pan-fried in whipped herb butter served with a fresh wild herb and potato puree

*gluten-containing cereals, celery, egg, onion, garlic, milk, alcohol, butter, parsley, soya, changing seasonal vegetables (celery), chicken breast, potatoes, cream, milk, beets, leek, legumes, nuts

[kalbsstückle]

Roasted veal (cooked to perfect medium) in a rich cream sauce, served with regional vegetables and home-made ribbon noodle

*Milk, cream, gluten-containing cereals, changing seasonal vegetables, soya, egg, onion, bread, garlic, alcohol, root vegetables, herbs, veal, butter, herbs

[lachsforelle]

Sautéed Black Forest Sea Trout fillet complimented with smoked fish and cream sauce, served with baby potatoes and steamed vegetable

*Fish, milk, cream, gluten-containing cereals, mustard, celery, onion, garlic, soya, egg, alcohol, smoked fish, trout caviar, potatoes, beets, herbs, seasonal vegetables

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[veggievariation]

The ultimate Swabian three plate Veggie combination – Oven-fresh cabbage lasagna with melted mountain cheese, colorful mixed greens and grains salad with smoked Black Forest tofu and our Swabian organic lentils with Original Spätzle-noodle

*gluten-containing cereals, milk, egg, onions, mustard seed, celery, garlic, soya, vinegar, lupines, cream, nuts, legumes, cheese, cabbage, green spelt, spelt, German organic tofu, organic lentils, wild herbs, vegetable leaves

VARIATIONS ON CLASSICS

[fleisch-ess-luschk]©

Our favorite duet of Braised pork cheeks smothered in mustard sauce and Grilled pork fillet served in a rich cream sauce with a side of Original Swabian Spätzle-noodles

*Mustard, gluten-containing cereals, egg, soya, milk, cream, celery, onion, garlic, alcohol, pork, leek, carrots, cheese, potatoes, herbs, various seasonal vegetables

[heimatvariation]

Three plate combination of the most popular Swabian dishes - traditional roast beef topped with grilled onions and country style pan-fried potatoes, organic lentils with Original Swabian Spätzle-noodles and smoked farmer's sausage, signature Swabian „Maultaschen“ Ravioli filled with minced meat and herbs in beef and vegetable broth served with Grandmother Böckle's potato salad

*gluten containing cereals, egg, milk, mustard, soya, celery, nuts, alcohol, lupines, legumes, onion, garlic, smoked pork, leek, beef, potatoes, vinegar

[wildbrett]

Our quartet of regional Venison dishes with Cranberry-Horseradish marmalade and home-made Swabian Spätzle-noodles, includes- ragout, medallions with wild herbs, schnitzel and Hunter's „Maultaschen“ Ravioli, all Game has been harvested in the forests next to Böblingen, overseen by your Chef Timo Böckle and his loyal dog Hubertus

*cooked game (varying), gluten containing cereals, mustard seed, celery, cranberries, pickling salt (pure granulated sodium chloride), peanuts, soya, onion, alcohol, egg, pectin, milk, cream, sugar, corn starch, nuts, horseradish, berries, herbs, bread, butter

[leibgericht]

Fresh cow's liver in two variations: the first is grilled as one piece and served in an onion sauce and the second consists of peppered strips served with roasted onion pure

*gluten containing cereals, mustard, celery, vinegar, soya, milk, onion, garlic, cream, milk, alcohol, apple, beef, offal (animal entrails), butter, carrot, leek

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DESSERTS & HOME-MADE ICE CREAM

[waldenbucher schoglaadmuas]©

Chocolate mousse whipped to perfection, made with Ritter-Sport dark chocolate, Swabian's finest! „no regrets here”

*Bitter chocolate, gluten-containing cereals, light chocolate, soya, milk, cream, eggs, almonds, hazelnuts, walnuts, apple, sesame, pistachios, peanuts, cream, changing fruit decoration

[schwäbischer biraschlupfer]©

Our traditional „Swabian housewife's treat” pear cake with a pinch of cinnamon served with home-made creamy hazelnut ice cream

*gluten-containing cereals, pears, bread, milk, cinnamon, soya, eggs, almonds, hazelnuts, walnuts, pistachios, peanuts, sesame, cream, apple, chocolate, dextrose, glucose

[reussensteiner schoglaadküchle]©

Ritter-Sport dark chocolate „lava” cake served with home-made elderflower ice cream and blueberry sorbet

* gluten-containing cereals, soya, milk, eggs, almonds, sesame, hazelnuts, walnuts, pistachios, peanuts, chocolate, elderberry, sugar, apple, pear, alcohol, berries, dextrose, glucose

[naschkätzle]

Combination of our favorite desserts – Ritter-Sport dark chocolate „lava” cake, Spruce infused frozen yoghurt, Chocolate mousse, Wild Orchard sorbet and Blueberry compote

*gluten-containing gear, chocolate, yoghurt, soya, milk, eggs, almonds, honey, butter, biscuits, hazelnuts, walnuts, sesame, pistachios, peanuts, cream, decorative fruits, berries, woodruff, alcohol, spruce needles, blueberries, dextrose, glucose, apple, pear

REUSSENSTEIN'S OWN ICE CREAM COLLECTION

We are pleased to offer you individual servings of our unique Heimateis© ice cream collection. It is prepared in house by our dessert Chefs using local fruits and Swabian cow's milk.

- **Holunderblüten-Milchsorbet***
elderflower milk-sorbet
- **Yoghurt-Fichtenspitzeneis***
Spruce infused frozen yoghurt
- **Waldenbucher Schokoladeneis***
Ritter dark chocolate ice cream

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- **Heidelbeer Fruchtsorbet***
Blueberry sorbet
- **Regio Streuobstwiesensorbet***
Wild Orchard sorbet
- **Haselnuss-Kremeis***
Creamy hazelnut ice cream

*Our ice cream specialties are made in the Reussensteiner Heimateis© kitchen with a professional ice cream machine. Due to production conditions (production in the same pasteurization unit and freezing drum) traces of milk, eggs, almonds, soya, hazelnuts, walnuts, pistachios, sesame, peanuts, gluten-containing cereals, apple, pear, berries, elderberries and chocolate may be present. Since all our ice cream is produced in the same machine, a mixing of allergen traces cannot be excluded.

Want to try more? Our friendly staff will be happy to recommend additional flavors from our monthly selection

Allergen information

Service members' disclaimer

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Together we will surely find a safe and delicious solution ;)

Formulations and product properties

All contents and information of this allergy card have also been prepared in consultation with or according to the allergy information of our suppliers and direct producers. We therefore accept no liability for changes to their recipes or traces of allergens that may be incorporated into products during production.

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These statements on allergens updated on 01.01.20