



DEIN WIRTSHAUS

Molkenkur "Saison"

Pound of asparagus with homemade hollandaise sauce,
Parsley potatoes or herb patties 19,50

For asparagus we serve for you:

Black Forest ham or cooked ham 4,50

Pork schnitzel 5,50

Veal schnitzel 8,50

Salmon fillet 10,00

Beef fillet "180g" 15,00

Asparagus risotto with white and green asparagus 15,50
Shrimp to risotto 3 pieces 6,50

Veal escalope with potato cucumber salad and cranberries 20,50

Beef fillet steak 180 g "Ladies Cut" with salad and tomato butter 21,90

Soup

Festagsuppe with marrow balls, Flädle, Maultaschen 7,00

Asparagus cream soup with fresh asparagus and wild garlic cream 8,50

Appetizers

Homemade salmon with frying cakes, salad bouquet and
mustard honey dill dip 13,90

Beef Carpaccio with lettuce dressing with rocket, pine nuts
and parmesan 13,90

Lukewarm lentil salad with fried prawns and melted basil tomatoes 14,90

Öffnungszeiten Montag bis Samstag 11:30 Uhr bis 24:00 Uhr
Durchgehend warme Küche
www.molkenkur-baden-baden.de
info@molkenkur-baden-baden.de



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Salads

Small Side Salad	4,50
Salad with baked goat's cheese in almond crust, elderflower jelly	12,80
Summer salads with fruits, basil and chicken breast	13,80

Molkenkur "Classic"

Schnitzel breaded from Swabian land pig with gravy fried potatoes or potato salad	12,50
Sauerbraten; braised beef from Baden Ochs with vegetables, cranberries and spaetzle	18,90
Ochsentafelspitz with horseradish sauce, vegetables, cranberries and parsley potatoes	18,90
Braised shoulder of lamb stuffed with herbs and garlic, with Mediterranean vegetables and herbal potatoes	18,90
Rump steak with herb butter, Mediterranean vegetables and French fries or fried potatoes	24,90
Swabian Roast beef with roasted onions, homemade spaetzle and side salad	21,90

Fish

Zander fillet roasted on the skin with fennel-tomato-vegetables and herbal potatoes	19,90
Salmon fillet with herb crust on Mediterranean vegetables and roasted potatoes	20,90

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Vegetarian

Ravioli stuffed with goat's cream cheese, rosemary, honey on a light pimontosauce and roasted cashews	13.50
Quiche "Mediterranean" with spinach, goat's cheese, dried tomatoes, pine nuts, basil, homemade apple chutney and salad side dish	12,50

Small dishes

Sausage salad with bread / fried potatoes	10,00 12,00
Swiss sausage salad with bread / fried potatoes	10,50 12,50
Maultaschen with melted onions and fried potatoes	12,50
Crispy tarte with crème fraiche, bacon and onions	9,00
Crispy tarte with cheese, crème fraiche, bacon, onions	9,50
Vegetarian tarte flambée with crème fraiche, tomatoes and cheese	9,50

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Dessert

Dessertvariation: Crème Brulée Tiramisu Sorbet	7,50
Small crème Brulée	3,00
Our minidessert: Small crème brulée with Espresso	5,00
Homemade Tiramisu with red berries	6,00
Kaiserschmarrn; sort of diced pancakes with rum raisins and vanilla ice cream	7,50
chocolate cake with liquid chocolate kernel, red berries and vanilla ice cream	7,50
Vanilla ice cream with hot raspberries	7,50
Mixed ice with cream	6,50

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