




HOFGUT STERNEN
The Black Forest Village

DISCOVER IT, EXPERIENCE IT, TASTE IT –
AND BECOME A PART OF IT.

Program 2018



HISTORY

Historic Tour of Hofgut Sternen – The Black Forest Village

Discover 700 years of local history with a guided tour of Hofgut Sternen. Learn how a small farm became the “Inn under the Ascent” and hear about which trades and crafts settled in the area throughout the centuries. Situated in former times at an important traffic route Hofgut Sternen welcomed famous guests and saw important historical figures pass by, such as Marie-Antoinette (queen of France). Follow in their footsteps and visit St. Oswald’s Chapel with its bone house.

Then, to lighten the mood, walk up to the Ravenna Viaduct and hear more about what makes it a unique example of German engineering.

Duration: 60 minutes

Group size: max. 60 people per tour

Costs: 112,00 €



RENEWABLE ENERGY

Water and Timber at Hofgut Sternen – Sustainability throughout the centuries – **SHORT TOUR**

Roam the grounds of Hofgut Sternen with our guide to learn how the challenges of self-sufficient survival in medieval times helped to turn our property into a modern and sustainable destination. You will be able to visit the EnergieWerk – our new power plant – where the old energy sources water and timber are used once again. See modern and sustainable energy production first hand and be surprised by Black Forest ingenuity.

Duration: 30 minutes

Group size: max. 60 people per tour

Costs: 56,00 €



Water and Timber at Hofgut Sternen – Sustainability throughout the centuries – **LONG TOUR**

Roam the grounds of Hofgut Sternen with our guide to learn how the challenges of self-sufficient survival in medieval times helped to turn our property into a modern and sustainable destination. After an introduction into the 700 year history of Hofgut Sternen you will be able to visit the EnergieWerk – our new power plant – where the old energy sources water and timber are used once again. See modern and sustainable energy production first hand and be surprised by Black Forest ingenuity.

Duration: 75 minutes

Group size: max. 60 people per tour

Costs: 115,00 €

Sustainability in the Black Forest – Visit showcase projects in the Village of Breitnau and at Hofgut Sternen

This tour enables you to visit two sites which are perfect examples of a modern Black Forest mindset. In the village of Breitnau the community got together to form an energy cooperative. This cooperative BreitnauEnergie was able to set up a power plant within a couple of years and now the whole village is creating enough electricity and heat to function independently from other suppliers. After visiting the Breitnau power plant drive 5 km to Hofgut Sternen where the newly built EnergieWerk turned a tourist destination into a benchmark for sustainable corporate governance.

Duration: 3-4 hours

Group size: max. 60 people per tour

Costs: 395,00 €

Remarks: Coach Transfer required. A coach can be provided at additional cost.



Group cooking classes

While many places offer you the chance to try traditional cuisine, we will also offer you the chance to create your own lunch or dinner with our South German culinary experience. Here you find some examples of our cooking workshops.

Bake your own STERNEN Bread

Germany is known worldwide for its vast variety of breads – in fact we have over 300 different types of bread. You prefer it mixed with Black Forest ham, cheese, onions, herbs or grains or everything together? – prepare with our cooking coach the ingredients and bake your own variation of STERNEN bread using an authentic wood stove. If you want to eat it right on the spot, no problem, after 30 minutes you will have freshly baked bread.

Preparation approx. 1,5 hours

Group size: 10-40 people (split into groups)

Costs: basic fee for cooking coach 80,00 € plus 7,00 € per person for the ingredients

Käsespätzle – a quick classic

Käsespätzle is a homemade Swabian pasta dish with local cheese. With this simple and delicious classic we will show you that sometimes it's all about the right ingredients. Fun is guaranteed when group members try out the three different methods of shaping the Spätzle (pasta).

Preparation: approx. 1 to 1,5 hours

Group size: 10-40 people (split into groups)

Costs: basic fee for cooking coach 100,00 € plus 10,00 € per person for the ingredients



Group cooking classes

Maultaschen with salad

An absolute classic in any kitchen in Southwest Germany, Maultaschen is the German answer to ravioli. With a multitude of fillings there is always a new way to experience this specialty. While we might keep it simple enough with the recipe, we will challenge you to turn your stuffed pasta squares into decent shapes.

Preparation: approx. 2 hours

Group size: 10-40 people (split into groups)

Costs: basic fee for cooking coach 150,00 € plus 14,00 € per person for the ingredients

Black Forest Cake demonstration

The Black Forest Cake (Schwarzwälder Kirschtorte) was first mentioned in writing in 1934. This world-renowned gâteau consists of several layers of chocolate sponge cake sandwiched with whipped cream and cherries. Would you like to know the secrets behind it? Our cooking coach will show you in an interesting demonstration how the famous Black Forest Cake is made. Of course you will not only see how this delicious cake is made, you will also taste it.

Group size: min. 10 to max. 60 people per tour

Costs: 8,50 € per person including a piece of cake and a hot beverage

Black Forest Berry Wine Tasting

Enjoy the Black Forest in a different way – berry wine is made out of fruits from the Black Forest (cherry, blueberry, blackberry) near the city of Freiburg. Very tasty as a dessert wine or mixed into a cocktail or sparkling wine.

Costs: 3,00 € per person



Lunch: Group Menus Buffet-Restaurant ZurSteige Prices 2018

Soup & Starters	à la carte / price	group / price p.p.
Vegetarian Soup	4,50 €	2,70 €
Goulash Soup	5,00 €	3,00 €
Honey Melon with Black Forest ham	6,90 €	4,00 €
Main Dishes (<i>Mix of main dishes within one group is not possible!</i>)		group / price p.p.
“Käsespätzle” local pasta specialty with cheese		6,90 €
“Maultaschen” (German Ravioli) with sauteed onions and salad		7,90 €
“ZurSteige Vesper” – various sausage specialities, cheese, pickled gherkin and bread		8,00 €
“Steigen-Teller” sausages with Sauerkraut		8,50 €
Black Forest “Schäufele” tender smoked pork shoulder with sauce and mashed potatoes		8,50 €
Roasted pork knuckle with sauce, red cabbage and Spaetzle (Swabian noodles)		12,90 €
Dessert		group / price p.p.
Warm apple strudel with custard or vanilla ice-cream	–	4,50 €
Black Forest Cake, small piece *	2,40 €	2,00 €
Black Forest Cake, big piece *	3,60 €	3,10 €
Complete Black Forest Cake small		36,00 €
Complete Black Forest Cake big		48,00 €

* also available eggless and without alcohol



Dinner: Group Menus
Prices 2018

Starter

Soup with ingredients adapted to the season

Main Course

Menu 1: Pork escalope “Vienna Style” with seasonal vegetables and french fries **18,50 €**

Menu 2: “Steigen-Teller” variation of sausages (merguez, veal and beef sausage) with onion sauce and french fries **20,00 €**

Menu 3: Black Forest trout with almond butter glazed broccoli and boiled potatoes **22,50 €**

Menu 4: Knuckle of pork with beer sauce, Sauerkraut and fried potatoes **23,00 €**

Menu 5: Rolled suckling pig with sauce, red cabbage with apples and Spätzle (Swabian noodles) **24,00 €**

Dessert

A small piece of the original Black Forest Cake

Dinner: Black Forest Speciality Buffet
Prices 2018

Starters

Regional delicacies – Black Forest ham, Landjäger (smoked sausages), salami, smoked Black Forest trout, cheese served with crispy farmer’s bread out of the wood fired oven and onion baguette, variety of fresh salads

Main Courses

Black Forest potatoe soup

Vegetarian Röstli (hash browns) and homemade curd cheese with herbs

Tender smoked pork shoulder with beer sauce

Maultaschen (Swabian ravioli) with roasted onions

Side Dishes

Spätzle (Swabian noodles), fried potatoes, vegetables, Sauerkraut

Dessert

Black Forest Cake

33,00 € per person

CONDITIONS & CONTACT

Buffet-Restaurant ZurSteige | Children's Prices:

Children aged between 0 and 2 years are free of charge.

Children aged between 3 and 12 years have a discount of 25%.

General Terms:

All prices: German VAT included (19%)

Lunch reservation: group minimum: 15 persons

Dinner: Black Forest Buffet: group minimum 25 persons, if group is smaller there might be a surcharge

We provide free places for the tour manager and the driver.

Cancellation is free of charge until 3 days prior to arrival. Cancellation within 2 days will result in a fee of 50%.

Listed prices are only valid with pre-payment or payment on the spot.

If payment is requested by invoice after departure a service fee of 0,90 € p.p. will be charged.

Direct contact for all reservations:

Mrs Kathleen Rombach

Email: reservation-bfv@hofgut-sternen.de

Tel.: +49 (0)7652 901 168

Drubba - All Ways a Beautiful Place

Hofgut Sternen – The Black Forest Village | Höllsteig 76 | 79874 Breitnau, Germany

blackforestvillage@hofgut-sternen.de | Tel: +49 (0)7652 901 194 | www.hofgut-sternen.de