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In the Black Forest, Tradition Updated

The Ponyhof, above the village of Gengenbach, is a simple rustic cafe that on any given weekend is filled with locals eating schnitzel and venison dishes. But thanks to the ambitious three sons of the owner and chef, Alois Wussler, a far more international crowd may soon arrive.

The middle son, named Tobias, has done a stint at Noma, the acclaimed Copenhagen restaurant, and the youngest, Marco, is spending time in the kitchen at Steirereck, a legendary and innovative spot in Vienna. The oldest, Sebastian, who lives in Berlin, founded Chefs Talk, a blog for chefs. In three years, the sons hope to open a new restaurant adjacent to the original.

During a recent visit to Ponyhof, Sebastian Wussler pointed out an older timber-framed building along one side of the restaurant's terrace. "That's where the new restaurant will be," he said. "My brothers will be cooking modern gourmet dishes with local ingredients. And my father will stay where he is and keep making really good sausages."

By Gisela Williams:

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