

SCHLOSSKARTE

THE CASTLE'S MENU

- a tribute to the refined flavors of the region

Welcome to our tranquil hideaway, located in the picturesque Hohenlohe region full of castles and fortresses, romantic river valleys and vineyards - sometimes breathtakingly steep, sometimes gently rolling.

Here, at the Wald & Schlosshotel Friedrichsruhe, we combine the best of the region with fine, exquisite products from Brittany, Piedmont or Madeira.

This fuses the rich tradition of regional cuisine with a refined touch, gourmets' hearts beat faster and the soul of enjoyment is redefined.

Whether in the rustic Jägerstube with its invitingly creaky floorboards, which tells stories from bygone times or the elegant main restaurant with its chandeliers that bathe the room in a soft light while artistically designed works adorn the walls - in our rooms you will experience tradition in its purest form, paired with a touch of luxury that connects the past with the present.

Our castle menu is a tribute to the refined flavors of the region and spoils you with classics such as a tender Wiener Schnitzel, seasonal products from local hunting and the surrounding fields, paired with exquisite products from around the world.

Our focus is not only on the freshness and quality of the products from the local area and the excellent preparation of their products, but also on authenticity and a connection with the region. Our team around kitchen director Boris Rommel keep in close contact with our local suppliers.

SCHLOSSKARTE

STARTERS

MARINATED FLUKE SALAD

with *Jauernick* sheep's cheese, confit king oyster mushrooms,
pickled onions and wood-fired bread

24,00

HOHENLOHE BEEF TARTARE

to prepare by yourself with classic side dishes

80 gramm

26,00

160 gramm

52,00

CAVIAR

We are happy to serve your tartare with fine caviar

15 gramm from Caviar House & Prunier

36,00

30 gramm from N25 Caviar from Munich

54,00

LUKEWARM VINTAGE SARDINE

with shallots, lemon, olive oil, fermented garlic
and blue potato pine nut salad

22,00

BAKED RABBIT

with celeriac, green asparagus
and dried fruit vinaigrette

24,00

CRÈME BRÛLÉE OF DUCK LIVER

with pickled figs, romaine lettuce and brioche

24,00

SOUPS

BEEF BROTH

with semolina dumplings, „Maultaschen“ and root vegetables

16,00

ASPARAGUS CREAM SOUP

with baked quail egg and herb oil

14,00

SCHLOSSKARTE

INTERMEDIATE COURSES

ROASTED GOOSE LIVER

with date jus, pickled kumquats
and „Schmarrn“ made from potato

26,00

SWEETBREAD RAVIOLI

with peas and morels

24,00

OUR CLASSICS

WIENER SCHNITZEL

with carrot and pea vegetables,
optionally with lingonberries or cream sauce
and buttered „Spätzle“ or fried potatoes

36,00

RAINBOW TROUT FROM OUR *FISCHEREI MERZ*

„à la Meunière“ with almond-lemonbutter, spinach leaves,
confit tomato and potato salad

30,00

ONION ROAST BEEF

with veal jus, bean vegetables and buttered „Spätzle“

38,00

CALF'S LIVER „BERLIN STYLE“

with red wine jus, market vegetables, glazed apples,
and mashed potatoes

32,00

SCHLOSSKARTE

DISHES FOR TWO PEOPLE

SOLE FRIED IN ONE PIECE

with nut butter capers, lemon, tomato,
artichoke ragout and pearl barley risotto

p. P. 42,00

LAMB CARRE

with herb crust, mediterranean vegetables
and rosemary potatoes

p.P. 40,00

MAIN COURSES

TAGLIATELLE

mit gorgonzola, radicchio
and caramelized hazelnuts

28,00

CREAMY BARLEY

with garden tomatoes, *Jauernick* sheep cheese,
mint and lemon

28,00

BRAISED OX CHEEK

with with pine nut jus, two types of carrot
and vegetable couscous

28,00

CROSS-FRIED ZANDER FILLET

with lemon beurre blanc, white and green asparagus ragout and
fregola sard

30,00

HONEY FRIED MONKFULL

with saffron sauce, braised chicory
and Parmesan risotto

32,00

SCHLOSSKARTE

DESSERTS

YOGURT-LIMET MOUSSE with strawberries and rhubarb	15,00
LEMONGRASS CRÈME BRÛLÉE with white chocolate and mango	16,00
SORBET VARIATION FRIEDRICHSRUHE with fresh fruit	14,00
SELECTION OF CHEESES FROM GEIFERTSHOFEN with fruit bread and chutney	18,00

In case of allergies or food intolerances please contact our service team.

All our prices include the statutory value added tax.

Please note that due to the reusable packaging obligation (§33, §34 VerpackG2) established since 2023, we now offer reusable boxes for a deposit of 2.50 Euro incl. tax, if you wish to consume a dish outside the restaurant.

Thank you for your comprehension.

SCHLOSSKARTE

LOCAL PROVIDERS FROM HOHENLOHE

TROUTS

Fischerei Merz, Öhringen

CHEESE

Dorfkäserei Geifertshofen, Bühlerzell

QUAIL'S EGG

Family Benner, Öhringen

MEAT PRODUCTS

Hofmetzgerei Hack, Pfedelbach

DEMETER-POULTRY

Brunnenhof, Mäusdorf

GREEN ASPARAGUS

Hofladen Ehrenfeld, Hardthausen am Kocher

HOTEL-OWNED BEE COLONIES

Beekeeper Philipp Metzger, Hardthausen am Kocher

STRAWBERRIES

„Bauer Carle“, Möckmühl

BIO-EGGS

Europahof, Neudenu

SHEEP'S CHEESE

Schafhof Jauernik, Bretzfeld

MUSHROOMS

Kubach Speisepilze, Rosenberg-Sindolsheim

FRUITS & VEGETABLES

S & G Fruchthandel, Heilbronn

BREAD

Bäckerei Hirth, Bad Friedrichshall

Hofgut Hermersberg, Niedernhall