MENU

Waldschänke

3-COURSE MENU

Carrot and ginger soup
with baked rabbit and coriander

Fillet tips of veal and beef
in mushroom cream sauce with seasonal vegetables
and potato noodles

Lukewarm Ofenschlupfer
with vanilla ice cream 58,00

SOUL FOOD

Boiled fillet broth
with Flädle, Maultaschen and root vegetables 12,00

Potato cream soup
with marjoram, blood sausage, croutons and chives 10,80

Carpaccio of Hohenlohe beef
with red onion vinaigrette, lamb's lettuce
and wood-fired bread 16,50

„Friedrichsruher Obatzda"
with baked shallot rings, paprika
and freshly baked pretzel 12,80

FAVOURITE DISHES & CLASSICS

Classic „Wiener Schnitzel"
with cold stirred lingonberries, potato-cucumber salad
and market vegetables 28,00

Hohenlohe beef roast in onion sauce
with veal jus, roasted onions, glazed vegetables
and buttered Spätzle 34,00

Sour veal kidneys
in Pommery mustard sauce with baked parsnip
and roast potatoes 26,00

GREEN & TASTY

Lamb's lettuce with apple-mustard dressing, marinated pumpkin, roasted bacon and cherry tomatoes	16,80
optionally with fried king prawns	22,50
or slices of country rooster	23,50
Cream cheese Spätzle with baked onions, Greyerzer cheese and colorful salad	22,50
Grilled eggplant filled with goat cheese, paprika and basil-pomegranate pesto	24,00

SEBASTIAN CORNEA RECOMMENDS

Medallions of country pork in cognac pepper cream sauce with bacon beans and homemade Spätzle	26,00
Creamy braised beef with lingonberries, pointed cabbage and bread dumplings	24,00
Baked skrei fillet with tartare sauce and potato-radish salad	26,00

SOMETHING SWEET

Lukewarm Ofenschlupfer with vanilla ice cream	10,80
Kaiserschmarrn with pickled plums and salted caramel ice cream	14,00
Small cheese selection from Geifertshofen with pickled dried fruit and fruit bread	12,00

TARTE FLAMBÉE

Tarte flambée Alsatian style with bacon, onion and chives	10,50
Tarte flambée Shepherd with sheep's cheese, red onions and honey	12,50
Tarte flambée Royal with smoked salmon, tomatoes and pine nuts	13,50
Tarte flambée Vegano with tofu, zucchini, tomatoes and pine nuts	12,00
Tarte flambée Mediterran with prawns, ratatouille and olives	14,50
Tarte flambée Calvados with pickled apples and cinnamon	11,80

Dear guests,

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.

BEER

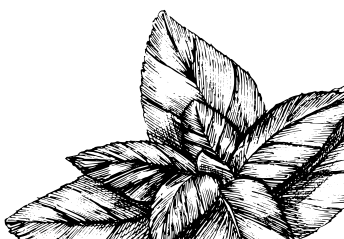
Distelhäuser Pils on tap		0,30l	3,70
Distelhäuser Pils non-alcoholic	bottle	0,33l	3,70
Distelhäuser Hefeweizen Hell on tap		0,50l	4,50
Distelhäuser Dunkles Hefeweizen	bottle	0,50l	4,50
Distelhäuser Hefeweizen non-alcoholic	bottle	0,50l	4,50
Distelhäuser Export vom Fass		0,50l	4,50
Distelhäuser Kellerbier	bottle	0,50l	4,70
Distelhäuser Radler		0,30l	3,50
		0,50l	4,50
Brauerei Härle from Leutkirch in the Allgäu region:			
„Fidelio“ full-bodied, creamy with honey aroma	bottle	0,33l	4,50
Schneiders Weisse	bottle	0,50l	4,50

APERITIF

Recommended aperitif - please ask our team!		
Campari (Soda/Orange)	4 cl	7,50
Martini Bianco	4 cl	6,50
Aperol Spritz / Hugo / Lillet Vive		8,50
Nachschlag, Bubbles against troubles, Winzerhof Stahl	0,1l	7,00
Crémant d‘Alsace, Domaine Henri Kieffer	0,1l	9,50
Aperitivo Rosato		8,50
Ramazotti Rosato, white wine and grapefruit		
Bunter Hund		8,00
Muskateller raspberry, sparkling wine and berries		

NON-ALCOHOLIC

Hugo 0%	7,00
Vibrante Spritz	
Martini 0% and grapefruit	6,80
Bergamont Spritz	7,50
Sanbitter Spritz	7,50
Prisecco, manufactory Jörg Geiger	7,00



MINERAL WATER

Teinacher Gourmet with or without gas	bottle	0,75l	5,50

SOFTDRINKS

Coca-Cola** / Fanta* / Mezzo Mix***	bottle	0,33l	3,50
Juice spritzer	glass	0,50l	4,80
Juice	glass	0,50l	5,50
Almdudler	bottle	0,35l	4,50
Thomas Henry***			
Tonic Water / Bitter Lemon	bottle	0,20l	3,80
Cucumis			
Lavender	bottle	0,33l	4,50
Cucumber	bottle	0,33l	4,50

HOT DRINKS

Cup of coffee	3,70
Espresso	3,20
Espresso Macchiato	3,50
Double Espresso	4,50
Cappuccino	3,90
Coffee with milk	4,50
Latte Macchiato	4,50
Cup of hot chocolate	4,50
Cup of tea	2,90

LONGDRINKS

Gin & Tonic	9,00
Cuba Libre - 3 years	9,00
Cuba Libre - 7 years	13,50
Ultra Lady	
violet syrup, amaretto, vodka and berries	12,50
Gin Mule	
lime, gin and ginger	10,50
Lillet Gin	
Lillet, gin, tonic water and grapefruit	12,50

SPIRITS

Regional liquor specialties - please ask our team!	2 cl	7,00
Jägermeister	2 cl	6,50
Ramazotti	2 cl	6,50
Sambuca	2 cl	6,50
Baileys	2 cl	6,50
Fernet Branca	2 cl	6,50

OPEN WINES

wine spritzer white/rosé/red	0,2l	5,40
White		
2022 Le Cerf blanc	0,1l	7,50
Weingut G.A. Heinrich, Heilbronn, Württemberg	0,2l	12,00
2021 Riesling	0,1l	4,80
Weingut Fürst Hohenlohe-Oehringen, Württemberg	0,2l	8,50
2021 Scheurebe feinherb	0,1l	4,80
Weingut G.A. Heinrich, Heilbronn, Württemberg	0,2l	8,50
Rosé		
2021 Rosé	0,1l	5,20
Weingut G.A. Heinrich, Heilbronn, Württemberg	0,2l	9,00
Red		
2020 Lemberger	0,1l	4,60
Weingut G.A. Heinrich, Heilbronn, Württemberg	0,2l	8,20
2020 Le Cerf rouge	0,1l	9,00
Weingut G.A. Heinrich, Heilbronn, Württemberg	0,2l	14,00
2022 Trollinger	0,1l	5,50
Weingut G.A. Heinrich, Heilbronn, Württemberg	0,2l	9,00
2019 Syrah -S-	0,1l	7,00
Weingut Birkert, Adolzfurt, Württemberg	0,2l	14,00

WINES FROM WÜRTTEMBERG

	0,75l
Weingut G.A. Heinrich, Heilbronn	
2022 Le Cerf blanc	42,00
2021 Riesling „Grashüpfer“	33,00
2021 Grauburgunder „Weinbergschnecke“	33,00
2021 Scheurebe „Eidechse“	33,00
2021 Weißburgunder G.A.	46,00
2019 Le Cerf rouge	51,00
2022 Trollinger Alte Reben	33,00
2019 Lemberger	36,00
2019 Spätburgunder G.A.	46,00
Weingut Alexander Bauer, Heilbronn	
2021 Rosé	36,00
2020 Sauvignon blanc fumé	42,00
2018 Lemberger R	49,00
2018 Spätburgunder R	49,00
Weingut Fürst Hohenlohe-Oehringen, Verrenberg	
2022 Riesling	36,00
2020 Lemberger	36,00
2019 Spätburgunder	34,00
Weingut Ungerer, Renzen	
2022 Sauvignon Blanc „Sehnsucht“	43,00
2019 Rotweincuvée „Unglaublich“	52,00
Weingut Birkert, Adolzfurt	
2019 Syrah -S-	42,00

WINES FROM WÜRTTEMBERG

	0,75l
Weingut Hirth, Obersulm-Willsbach	
2020 Chronos	42,00
2022 Auxerrois	42,00
2018 Kairos, Cuvée	43,00
Staatsweingut Weinsberg, Weinsberg	
2022 Grauburgunder „Burg Wildeck“	38,00
2020 Rosé	36,00
2019 Fumé blanc	56,00
2018 „Herrschaftsberg“ Riesling GG	58,00
2020 Lemberger -S-	48,00
2018 Weinberger Wanne Lemberger	53,00
2017 Syrah	72,00
2018 Traumzeit Cuvée	48,00
2018 Cuvée Traum	76,00

SPARKLING WINES

	0,75l
Domaine Henri Kieffer, Blienschwiller, Elsass	
Crémant d‘Alsace	60,00
Champagne Jacquart, Reims	
Mosaique, Brut	86,00
Rosé, Brut	98,00