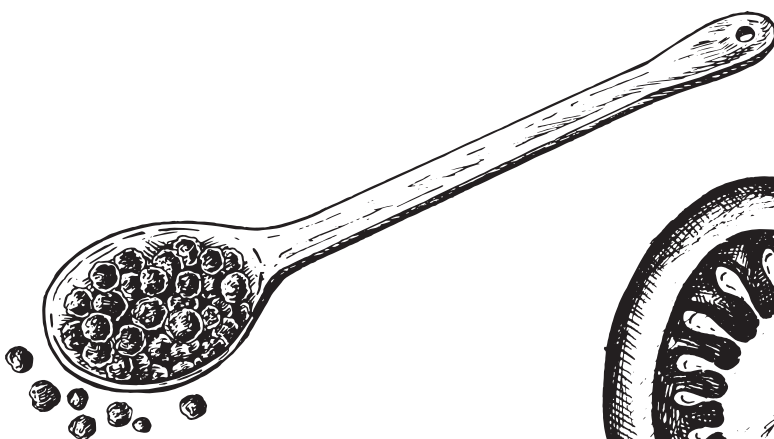
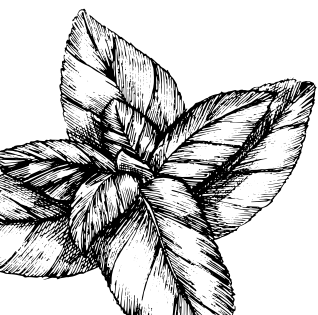
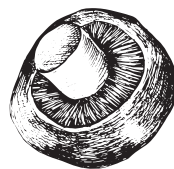
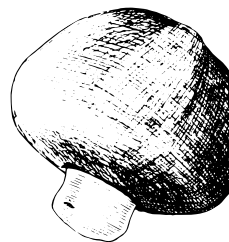
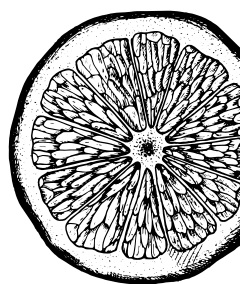


MENU



Waldschänke





APERITIF

		glass
„Bunter Hund“ - Regional		
Muscat liqueur with raspberry ,Winzersekt		
and berrys		13,00
Lillet Wild Berry with berrys		13,00
„Winzersekt“	0,1l	13,00
Martini Bianco with ice and lime	5cl	9,00
Campari Soda	5cl	9,00
Aperol Spritz / Hugo / Sarti Spritz / Campari Spritz		13,00
Prosecco from the Manufaktur Jörg Geiger	0,1l	10,00
Non-alcoholic		
Hugo 0%		9,00
San Bitter Spritz 0%		9,00

BEER

Distelhäuser Pils on tap	0,30l	4,50
	0,50l	5,50
Distelhäuser Pils non-alcoholic	btl. 0,30l	4,50
Distelhäuser Hefeweizen Hell	btl. 0,50l	6,50
Distelhäuser Kellerbier on tap	0,30l	4,50
	0,50l	5,00
Distelhäuser Radler	0,50l	5,50
Distelhäuser Hefeweizen non-alcoholic	btl. 0,50l	5,50
Herzoglich Bayerisches Brauhaus Tegernseeer -		
Helles on tap	0,30l	5,00
	0,50l	5,50

SPARKLING WINES

	0,75l
„Winzersekt“ sparkling wine	65,00
Champagne Jacquart, Reims	
Mosaique, Brut	86,00
Rosé, Brut	98,00



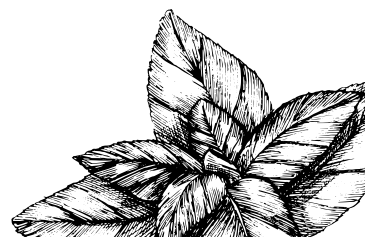


SOFTDRINKS

Teinacher Gourmet			
sparkling or non-sparkling	btl.	0,75l	7,50
Coca-Cola** / Fanta* / Spezi*** / Sprite	glass	0,30l	4,50
Juice	glass	0,30l	4,50
Apple, orange, currant, passion fruit			
Juice spritzer	glass	0,50l	5,50
Elderberry spritzer	glass	0,50l	4,50
Tonic Water / Bitter Lemon / Ginger Ale			
Wildberry	glass	0,20l	4,50

HOT DRINKS

Cup of coffee	4,50
Espresso / Double Espresso	3,50 / 4,50
Cappuccino	5,00
Cafe Latte	5,50
Latte Macchiato	6,00
Cup of hot chocolate	5,50
Cup of tea from Ronnefeldt	
darjeeling, sweet berries, camomile, peppermint	4,50





OPEN WINES

Wine Spritzer white/rosé/red	0,2l	6,80
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White

2018 Kerner, "Trockenbeerenauslese", sweet Winery Leiss, Gellmersbach	0,05l	12,00
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2023 „Pavillon de Chasse“ Blanc, dry Winery G.A. Heinrich, Heilbronn, Württemberg	0,1l	10,00
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2024 Riesling „Grashüpfer“, dry	0,1l	9,00
Winery G.A. Heinrich, Heilbronn, Württemberg	0,2l	17,00

2024 Chardonnay, dry	0,1l	9,50
Winery Drautz, Heilbronn, Württemberg	0,2l	18,00

2024 Sauvignon Blanc, dry	0,1l	9,00
State Winery Weinsberg, Weinsberg	0,2l	17,00

2024 Weißburgunder & Chardonnay, dry	0,1l	9,50
Winery Fürst Hohenlohe-Oehringen, Verrenberg	0,2l	17,50

Rosé

2024 Rosé Merlot, off-dry	0,1l	8,00
Winery Drautz, Heilbronn, Württemberg	0,2l	15,00

Red

2021 „Pavillon de Chasse“ Rouge, dry	0,1l	11,00
Winery G.A. Heinrich, Heilbronn, Württemberg	0,2l	18,00

2023 Spätburgunder, dry	0,1l	10,00
State Winery Weinsberg, Weinsberg	0,2l	19,00

2023 Trollinger Alte Reben, dry	0,1l	9,50
Winery G.A. Heinrich, Heilbronn, Württemberg	0,2l	18,00

2024 Merlot, dry	0,1l	9,50
Winery Drautz, Heilbronn, Württemberg	0,2l	18,00





WINES FROM WURTTEMBERG

0,75l

Winery G.A. Heinrich, Heilbronn

2023	„Pavillon de Chasse“ Blanc, dry	46,00
2024	Grauburgunder „Weinbergschnecke“, dry	36,00
2024	Riesling „Grashüpfer“, dry	37,00
2021	„Pavillon de Chasse“ Rouge, dry	55,00
2024	Trollinger Alte Reben, dry	37,00
2021	Lemberger G.A., dry	50,00
2022	Spätburgunder G.A., dry	50,00
2024	Rose, dry	34,00

Winery Fürst Hohenlohe-Oehringen, Verrenberg

2022	Riesling, dry	40,00
2024	Weißburgunder & Chardonnay, dry	49,00
2022	Lemberger, dry	40,00
2021	Spätburgunder, dry	38,00

Winery Hirth, Obersulm-Willsbach

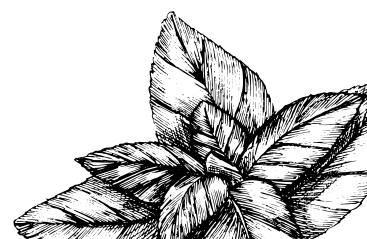
2023	Auxerrois, dry	46,00
2023	Souvignier Gris, dry	39,00
2024	Weißburgunder, dry	41,00

State Winery Weinsberg, Weinsberg

2023	Grauburgunder „Burg Wildeck“, dry	42,00
2024	Sauvignon Blanc , dry	42,00
2024	Rosé, dry	40,00
2019	Lemberger, dry	52,00
2022	Cuvée „Traumzeit“, dry	63,00
2022	Gundelsheimer Wolkenstein Spätburgunder, dry	53,00

Winery Drautz, Heilbronn

2024	Donau Riesling, dry	37,00
2025	Chardonnay, dry	37,00
2024	Merlot Rosé, off-dry	36,00
2024	Trollinger Löwenherz, dry	37,00
2024	Merlot, dry	37,00



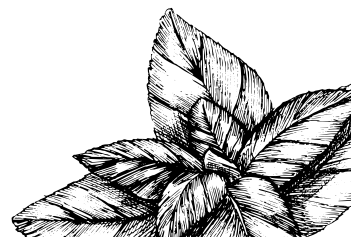


STARTERS

Mixed Salad	
with raw vegetable salads, pickled red onions	
and wood oven bread	18,00
optionally with:	
Caramelized sheep's cheese	22,00
optionally with 5 pcs. pan-seared prawns	26,00
 Friedrichsruhe „Wurstsalat“	
with veal Lyoner sausage, artisinal cheese from	
„Geifertshofen“, red onions, cornichons and bread from our	
bakery „Hermersberg“	18,00
 Home-style pickled Herring Fillet „Hausfrauenart“	
served with beetroot salad and grilled potatoes	19,00
 Carpaccio of „Hohenlohe“ Beef	
with red wine vinaigrette, marinated mozzarella	
and fresh basil	22,00

SOUPS

Chilled Cucumber Soup	
with smoked salmon and horseradish sour cream	14,00
 Beef Consommé	
with root vegetables, mini „Maultäschle“ (traditional Swabian	
meat-filled dumplings) and chives	14,00



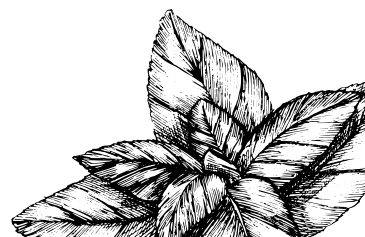


MAIN COURSES & CLASSICS

Veal Cordon Bleu with lemon gremolata, potato & radish salad and chive sour cream	34,00
Cheese „Spätzle“ (Traditional Egg Noodles) with Gruyère cheese, crispy fried shallots and a small side salad	24,00
German Meatballs („Fleischküchle“) with onion cream gravy, buttered peas & carrots and mashed potatoes	22,00
Crispy Pan-Seared Pike-Perch Fillet cream cheese & dill sauce, braised cucumbers and tarragon-gnocchi	32,00
„Zwiebelrostbraten“ Rumpsteak (250 g) from „Hohenlohe“ Beef served with veal jus, summer vegetables and buttered „Spätzle“	36,00

TARTES FLAMBÉES

„Flammkuchen“ Alsatian style with crème fraîche, bacon, onions and chives	15,00
„Flammkuchen“ Shepherd's tarte with crème fraîche, sheep's cheese, red onions and honey	16,00
„Flammkuchen“ Royal with crème fraîche, smoked salmon, cherry tomatoes and pine nuts	17,00





SOMETHING SWEET

„Kaiserschmarrn“ (Shredded Caramelized Pancake)
with pickled apricots and vanilla ice cream 14,00

„Topfen“ Curd Dumplings
with salted caramel ice cream 14,00

Sorbet Selection
with fresh fruit 12,00

We recommend with dessert:

Leiss Winery, Gellmersbach

2018 Kerner Beerenauslese
wine made from specially selected grapes 5cl 12,00

SELECTION OF SPIRITS

MOZERS 2 cl
Williams pear with pickled pear 11,00
Quince 8,00
Mirabelle plum 8,00
Hazelnut spirit 8,00

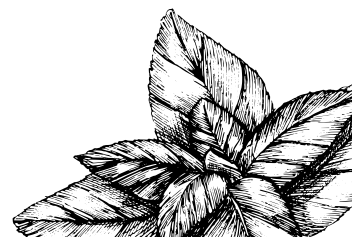
Leiss Winery, Gellmersbach

Apple brandy 11,00

Reisetbauer Quality Distillery, Austria

Apple 22,00

Il Merlot di Nonino Grappa 10,00





Dear Guests,

Please note that due to the reusable packaging obligation introduced in 2023 (§33, §34 VerpackG2), we now offer reusable containers for a deposit of €2.50 (incl.VAT) if you wish to enjoy your meal outside the restaurant.

All prices include the statutory value-added tax.

Thank you for your understanding.

