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 Apple, orange, currant, passion fruit	glass	0,30l	4,50
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

White

2023 „Pavillon de Chasse“ Blanc, dry Winery G.A. Heinrich, Heilbronn, Württemberg	0,1l	10,00
2023 Riesling „Burg Wildeck“, dry State Winery Weinsberg, Weinsberg	0,1l 0,2l	9,00 17,00
2024 Chardonnay, dry Winery Drautz, Heilbronn, Württemberg	0,1l 0,2l	9,50 18,00
2024 Sauvignon Blanc, dry State Winery Weinsberg, Weinsberg	0,1l 0,2l	9,00 17,00
2023 Auxerrois, dry Winery Hirth, Obersulm-Willsbach	0,1l 0,2l	10,00 18,00

Rosé

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

Red

2021 „Pavillon de Chasse“ Rouge, dry Winery G.A. Heinrich, Heilbronn, Württemberg	0,1l 0,2l	11,00 18,00
2023 Spätburgunder, dry State Winery Weinsberg, Weinsberg	0,1l 0,2l	10,00 19,00
2023 Trollinger Alte Reben, dry Winery G.A. Heinrich, Heilbronn, Württemberg	0,1l 0,2l	9,50 18,00
2024 Merlot, dry Winery Drautz, Heilbronn, Württemberg	0,1l 0,2l	9,50 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: grilled raclette 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
Lukewarm Quiche Lorraine with pumpkin salad and chive sour cream	19,00
Carpaccio of „Hohenlohe“ Beef with red wine vinaigrette, toasted pine nuts and Parmesan cheese	22,00

SOUPS

Cream of pumpkin soup with Styrian pumpkin seed oil, croutons and bacon	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
„Zwiebelrostbraten“ Rumpsteak (250 g) from „Hohenlohe“ Beef served with veal jus, seasonal vegetables and buttered „Spätzle“	36,00
Breaded cod medallion with tartare sauce, pumpkin salad and cucumber salad with chive sour cream	26,00
Hohenlohe game ragout with cranberries, almond broccoli and buttered spaetzle	28,00

TARTES FLAMBÉES

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

SOMETHING SWEET

„Kaiserschmarrn“ (Shredded Caramelized Pancake) with pickled plums 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.