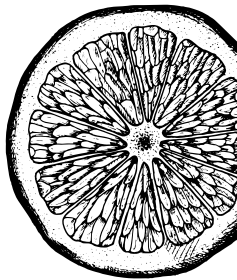
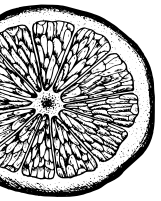
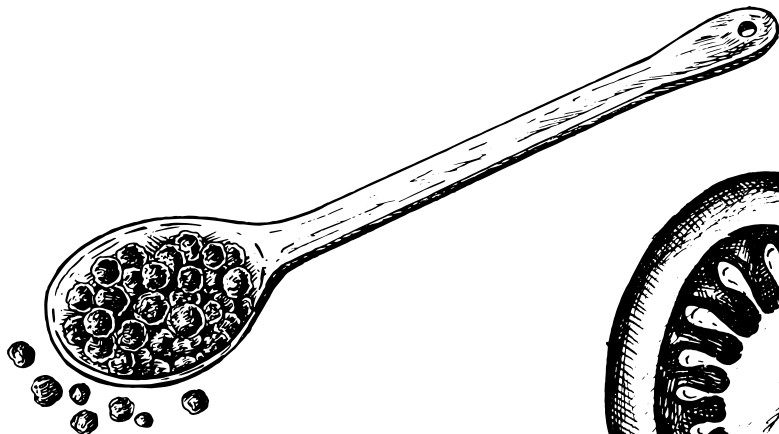
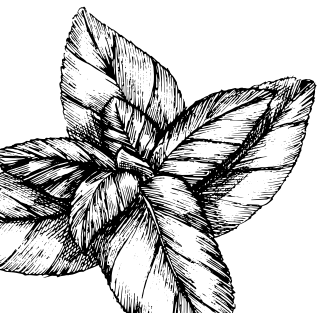
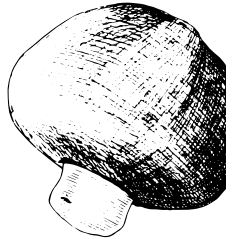


MENU



Waldschänke





APERITIF


„Winzersekt“ sparkling wine	0,1l	13,00
Martini bianco with ice and lemon		8,00
Aperol Spritz / Hugo / Sarti Spritz		12,00
„Bunter Hund“		
Muskateller raspberry, sparkling wine and fresh berries		12,00
Lillet wild berry with fresh berries		12,00
Prisecco, manufactory Jörg Geiger	0,1l	9,00

BEER

Distelhäuser Pils on tap	0,30l	4,50
Distelhäuser Hefeweizen Hell	bottle 0,50l	5,00
Distelhäuser Kristall Weizen	bottle 0,50l	5,00
Distelhäuser Kellerbier	bottle 0,50l	5,00
Schneiders Weisse	bottle 0,50l	5,00
Distelhäuser Radler	0,30l	4,50
	0,50l	5,00
Distelhäuser Hefeweizen non-alcoholic	bottle 0,50l	5,00
Tegernseeer Hell on tap	bottle 0,50l	5,50

SOFTDRINKS

Teinacher Gourmet Water		
with or without gas	bottle 0,75l	6,50
Coca-Cola** / Fanta* / Spezi*** / Sprite	glass 0,30l	4,00
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	4,00





HOT DRINKS

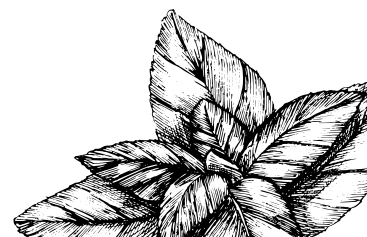
Cup of coffee	3,90
Espresso / Double Espresso	3,20 / 4,50
Cappuccino	4,90
Cafe Latte	5,20
Latte Macchiato	5,20
Cup of hot chocolate	5,50
Cup of tea from Ronnefeldt darjelling, sweet berries, camomile, peppermint	3,90

SPIRITS

Various snaps of the house	2 cl 8,00
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SPARKLING WINES

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





OPEN WINES

Wine spritzer white / rosé / red 0,2l 5,40

White

2023 „Pavillon de Chasse“ Blanc 0,1l 9,00
Weingut G.A. Heinrich, Heilbronn, Württemberg 0,2l 18,00

2023 Riesling „Grashüpfer“ 0,1l 4,80
Weingut G.A. Heinrich, Heilbronn, Württemberg 0,2l 8,50

2022 Auxerrois 0,1l 4,80
Weingut Hirth, Obersulm-Willsbach, Württemberg 0,2l 8,50

Rosé

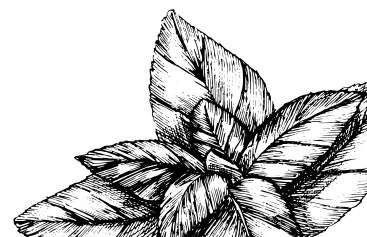
2021 Rosé 0,1l 5,20
Staatsweingut Weinsberg, Weinsberg, Württemberg 0,2l 9,00

Red

2020 Lemberger 0,1l 4,60
Staatsweingut Weinsberg, Weinsberg, Württemberg 0,2l 8,20

2022 Trollinger 0,1l 5,50
Weingut G.A. Heinrich, Heilbronn, Württemberg 0,2l 9,00

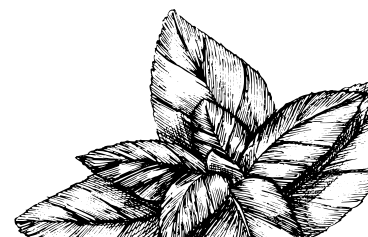
2022 Spätburgunder 0,1l 9,50
Weingut Fürst Hohenlohe-Oehringen, Verrenberg 0,2l 18,00





WINES FROM WURTTENBERG

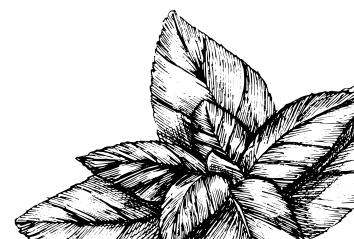
	0,75l
Weingut G.A. Heinrich, Heilbronn	
2023 „Pavillon de Chasse“ Blanc	42,00
2023 Riesling „Grashüpfer“	33,00
2022 The Shy Dok	46,00
2023 Grauburgunder „Weinbergschnecke“	33,00
2022 „Pavillon de Chasse“ Rouge	51,00
2022 Trollinger Alte Reben	33,00
2021 Lemberger G.A.	46,00
2019 Spätburgunder G.A.	46,00
2020 Rose	29,00
Weingut Fürst Hohenlohe-Oehringen, Verrenberg	
2022 Riesling	36,00
2020 Lemberger	36,00
2019 Spätburgunder	34,00
Weingut Hirth, Obersulm-Willsbach	
2022 Chronos	42,00
2023 Auxerrois	42,00
2023 Weißburgunder	42,00
Staatsweingut Weinsberg, Weinsberg	
2022 Grauburgunder „Burg Wildeck“	38,00
2022 Sauvignon Blanc	38,00
2018 „Herrschaftsberg“ Riesling GG	58,00
2023 Rosé	36,00
2019 Lemberger	48,00
2020 Cuvée „Traumzeit“	59,00
2022 Gundelsheim Wolkenstein	49,00





STARTERS

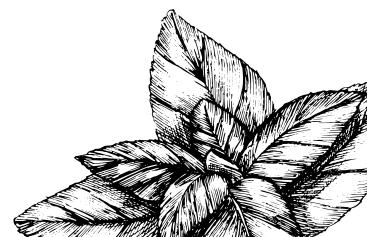
Rustic spring salad	
with raspberry dressing and pickled turnips	16,00
optionally with strips of country rooster	21,00
or caramelized sheep's cheese	21,00
“Wurstsalat”	
with strips of veal lyoner, cheese from Geifertshofen, red onions, pickles and bread	
	16,00
Cheese dumplings	
with wild garlic pesto and asparagus salad	18,00
Carpaccio of Hohenlohe beef	
with lemon sour cream, green asparagus and roasted garlic	16,00
Beef broth	
with marrow, root vegetables and egg barley	12,00





MAIN COURSES & CLASSICS

“Cordon bleu” of veal with Gruyère cheese, pumpkin seed oil, roasted seeds and potato salad	26,00
Pork loin with cognac-pepper cream sauce, colorful vegetables and mashed potatoes	24,00
“Maultaschen” with potato salad	19,00
“Käserahmspätzle” spätzle with creamy sauce and melted cheese, fried onions, served with a small salad	21,00
“Backhändl” fried chicken with wild garlic mayonnaise and cole slaw	22,00
“Zwiebelrostbraten” (250g) rumpsteak with gravy, fried onions, glazed vegetables and spätzle	34,00
Fried brook trout fillet with apple sweet and sour, marinated tomatoes and sweet potato fries	26,00





TARTE FLAMBEE

Tarte Flambee „Alsatian style“ with bacon, onions and chives	12,00
Tarte Flambee „Shepherd’s tarte“ with sheep’s cheese, red onions and honey	14,00
Tarte Flambee „Royal“ with smoked salmon, cherry tomatoes and pine nuts	16,00

SOMETHING SWEET



Curd cheese nougat dumplings with rhubarb-raspberry compote	12,00
“Apfelstrudel” with salted caramel ice cream and seed oil	12,00
Small selection of cheeses with dried fruits and fruit bread	14,00

Dear guests,

Please note that due to the reusable packaging obligation that has been in force since 2023 (§33, §34 VerpackG2), we now offer reusable containers for a deposit of 2.50 euros incl.VAT if you would like to eat a dish outside the restaurant.
outside the restaurant.

Thank you for your understanding.