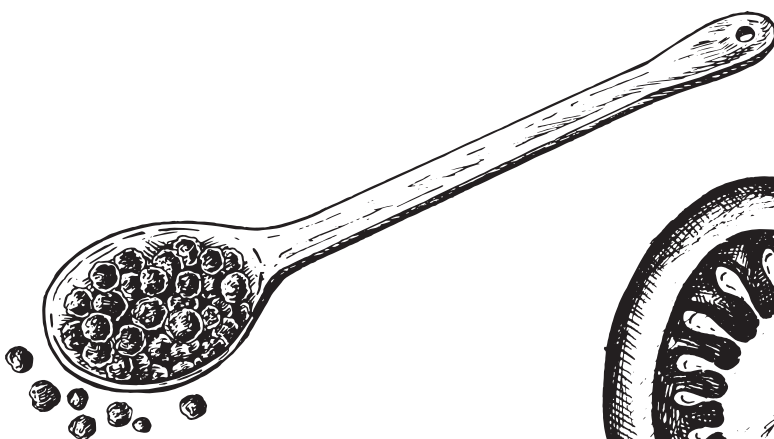
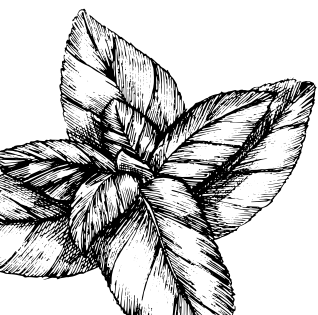
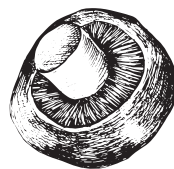
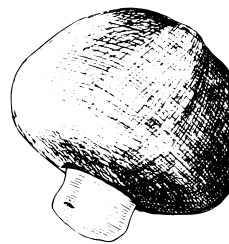
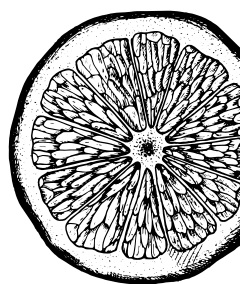


MENU



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
Prosecco, 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		
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

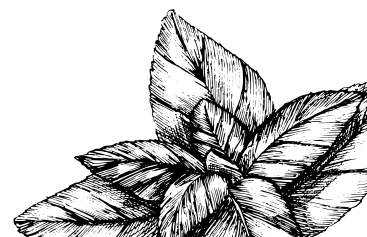
Cup of coffee	3,90
Espresso / Double Espresso	3,20 / 4,50
Cappuccino	4,90
Cafe Latte	5,20
Latte Macchiato	5,20
Cup of hot chocolate	5,50
Cup of tea from Ronnefeldt darjelling, sweet berries, camomile, peppermint	3,90

SPIRITS

	2 cl
Various snaps of the house	8,00

SPARKLING WINES

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





OPEN WINES

wine spritzer white/rosé/red	0,2l	5,40
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White

2022 Grauburgunder „Burg Wildeck“	0,1l	7,50
Staatsweingut Weinsberg, Weinsberg, Württemberg	0,2l	14,00

2022 Sauvignon Blanc	0,1l	7,50
Staatsweingut Weinsberg, Weinsberg, Württemberg	0,2l	14,00

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

2024 Donau Riesling	0,1l	6,50
Weingut Drautz, Heilbronn, Württemberg	0,2l	12,00

Rosé

2023 Rosé Merlot	0,1l	6,50
Weingut Drautz, Heilbronn, Württemberg	0,2l	12,00

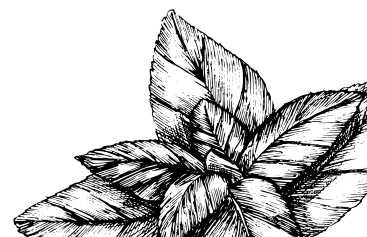
Red

2021 Lemberger G.A.	0,1l	9,00
Weingut G.A. Heinrich, Heilbronn, Württemberg	0,2l	16,00

2022 „Pavillon de Chasse“ Rouge	0,1l	10,00
Weingut G.A. Heinrich, Heilbronn, Württemberg		

2023 Merlot	0,1l	6,50
Weingut Drautz, Heilbronn, Württemberg	0,2l	12,00

2022 Cuvée „Traumzeit“	0,1l	11,00
Staatsweingut Weinsberg, Weinsberg, Württemberg	0,2l	20,00





WINES FROM WÜRTTEMBERG

0,75l

Weingut G.A. Heinrich, Heilbronn

2023 „Pavillon de Chasse“ Blanc	42,00
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
2022 Rose	29,00

Weingut Fürst Hohenlohe-Oehringen, Verrenberg

2022 Riesling	36,00
2020 Lemberger	36,00
2019 Spätburgunder	34,00

Weingut Hirth, Obersulm-Willsbach

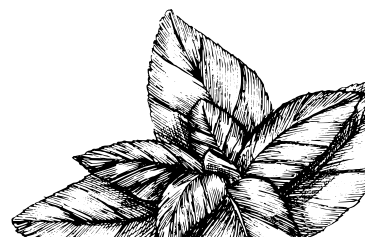
2022 Chronos	42,00
2023 Auxerrois	42,00
2023 Weißburgunder	42,00

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
2022 Cuvée „Traumzeit“	59,00
2022 Gundelsheim Wolkenstein	49,00

Weingut Drautz, Heilbronn

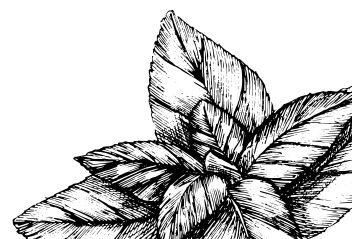
2024 Donau Riesling	33,00
2023 Chardonnay	33,00
2023 Merlot Rosé	33,00
2024 Trollinger Löwenherz	33,00
2023 Merlot	33,00





STARTERS

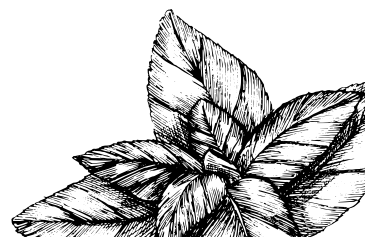
Rustic spring salad	
with raspberry dressing and pickled turnips	16,00
optionally with strips of country rooster	21,00
or caramelized sheep's cheese	21,00
 "Wurstsalat"	
with strips of veal lyoner, cheese from Geifertshofen, red onions, pickles and bread	16,00
 Cheese dumplings	
with wild garlic pesto 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” spaetzle 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” rumpsteak with gravy, fried onions, glazed vegetables and spaetzle	34,00
Fried brook trout fillet with apple sweet and sour, marinated tomatoes and sweet potato fries	26,00





UNSERE FLAMMKUCHEN

Flammkuchen Alsatian style with bacon, onions and chives	12,00
Flammkuchen Shepherd's tarte with sheep's cheese, red onions and honey	14,00
Flammkuchen Royal with smoked salmon, cherry tomatoes and pine nuts	16,00

SÜSSE KÖSTLICHKEITEN



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

Liebe Gäste,
bitte beachten Sie, dass wir aufgrund der seit 2023 festgelegten Mehrwegpflicht (§33, §34 VerpackG2) ab sofort Mehrwegbehälter gegen einen Pfandbetrag von 2,50 Euro inkl. MwSt. anbieten, wenn Sie ein Gericht außerhalb des Restaurants verzehren möchten.

Vielen Dank für Ihr Verständnis.