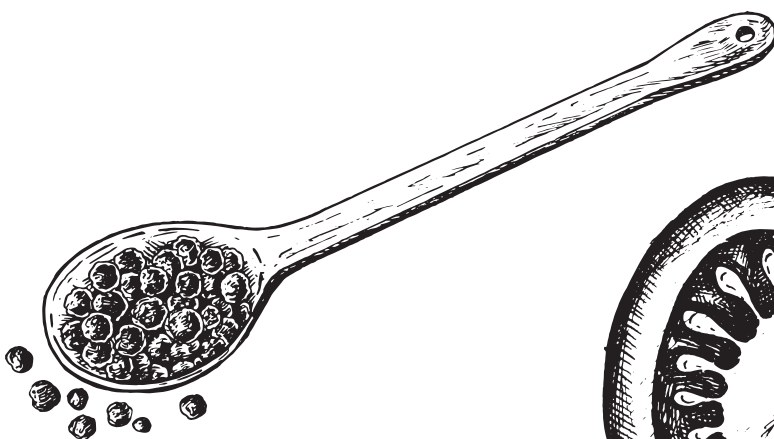
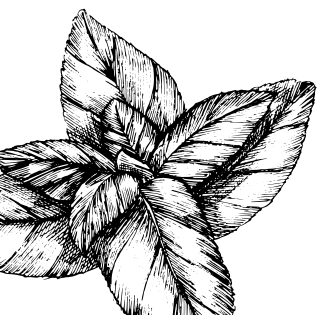
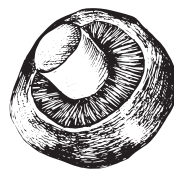
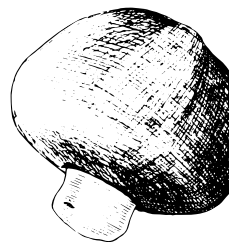
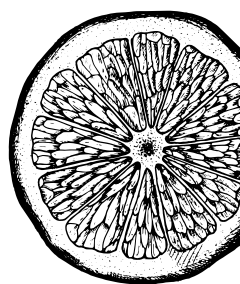


# MENU



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 Kellerbier on tap        |        | 0,50l | 5,00 |
| Distelhäuser Radler                   |        | 0,30l | 4,50 |
| Distelhäuser Hefeweizen non-alcoholic | bottle | 0,50l | 5,00 |
| Tegernseeer Hell on tap               |        | 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

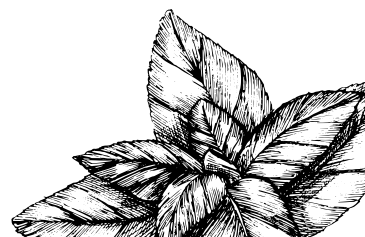
|                                                 |             |
|-------------------------------------------------|-------------|
| Cup of coffee                                   | 3,90        |
| Espresso / Double Espresso                      | 3,20 / 4,50 |
| Cappuccino                        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

## SPIRITS

|                                   |      |
|-----------------------------------|------|
|                                   | 2 cl |
| <b>Various snaps of the house</b> | 8,00 |

## SPARKLING WINES

|                                  |       |
|----------------------------------|-------|
|                                  | 0,75l |
| „Winzersekt“ sparkling wine      | 65,00 |
| <b>Champagne Jacquart, Reims</b> |       |
| 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, dry<br>Weingut G.A. Heinrich, Heilbronn, Württemberg | 0,1l | 9,00 |
|---------------------------------------------------------------------------------------|------|------|

|                                               |      |       |
|-----------------------------------------------|------|-------|
| 2023 Riesling „Grashüpfer“, dry               | 0,1l | 8,00  |
| Weingut G.A. Heinrich, Heilbronn, Württemberg | 0,2l | 15,00 |

|                                        |      |       |
|----------------------------------------|------|-------|
| 2024 Chardonnay, dry                   | 0,1l | 8,50  |
| Weingut Drautz, Heilbronn, Württemberg | 0,2l | 16,00 |

|                                    |      |       |
|------------------------------------|------|-------|
| 2024 Sauvignon Blanc, dry          | 0,1l | 8,00  |
| Staatsweingut Weinsberg, Weinsberg | 0,2l | 15,00 |

### Rosé

|                                       |      |       |
|---------------------------------------|------|-------|
| 2023 Rosé Merlot, off-dry             | 0,1l | 7,00  |
| Weingut Drauz, Heilbronn, Württemberg | 0,2l | 13,00 |

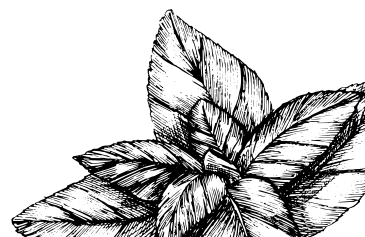
### Red

|                                               |      |       |
|-----------------------------------------------|------|-------|
| 2021 „Pavillon de Chasse“ Rouge, dry          | 0,1l | 9,00  |
| Weingut G.A. Heinrich, Heilbronn, Württemberg | 0,2l | 16,00 |

|                                    |      |       |
|------------------------------------|------|-------|
| 2023 Spätburgunder, dry            | 0,1l | 8,00  |
| Staatsweingut Weinsberg, Weinsberg | 0,2l | 15,00 |

|                                               |      |       |
|-----------------------------------------------|------|-------|
| 2023 Trollinger Alte Reben, dry               | 0,1l | 7,50  |
| Weingut G.A. Heinrich, Heilbronn, Württemberg | 0,2l | 14,00 |

|                                        |      |       |
|----------------------------------------|------|-------|
| 2024 Merlot, dry                       | 0,1l | 7,50  |
| Weingut Drautz, Heilbronn, Württemberg | 0,2l | 14,00 |





## WINES FROM WURTTENBERG

0,75l

### Weingut G.A. Heinrich, Heilbronn

|      |                                        |       |
|------|----------------------------------------|-------|
| 2023 | „Pavillon de Chasse“ Blanc, dry        | 42,00 |
| 2023 | Grauburgunder „Weinbergsschnecke“, dry | 33,00 |
| 2023 | Grauburgunder „Grashüpfer“, dry        | 33,00 |
| 2022 | „Pavillon de Chasse“ Rouge, dry        | 51,00 |
| 2022 | Trollinger Alte Reben, dry             | 33,00 |
| 2021 | Lemberger G.A., dry                    | 46,00 |
| 2019 | Spätburgunder G.A., dry                | 46,00 |
| 2022 | Rose, dry                              | 29,00 |

### Weingut Fürst Hohenlohe-Oehringen, Verrenberg

|      |                    |       |
|------|--------------------|-------|
| 2022 | Riesling, dry      | 36,00 |
| 2020 | Lemberger, dry     | 36,00 |
| 2019 | Spätburgunder, dry | 34,00 |

### Weingut Hirth, Obersulm-Willsbach

|      |                    |       |
|------|--------------------|-------|
| 2022 | Chronos, dry       | 42,00 |
| 2023 | Auxerrois, dry     | 42,00 |
| 2023 | Weißburgunder, dry | 42,00 |

### Staatsweingut Weinsberg, Weinsberg

|      |                                   |       |
|------|-----------------------------------|-------|
| 2022 | Grauburgunder „Burg Wildeck“, dry | 38,00 |
| 2022 | Sauvignon Blanc, dry              | 38,00 |
| 2023 | Rosé, dry                         | 36,00 |
| 2019 | Lemberger, dry                    | 48,00 |
| 2022 | Cuvée „Traumzeit“, dry            | 59,00 |
| 2022 | Gundelsheim Wolkenstein, dry      | 49,00 |

### Weingut Drauz, Heilbronn

|      |                           |       |
|------|---------------------------|-------|
| 2024 | Donau Riesling, dry       | 33,00 |
| 2023 | Chardonnay, dry           | 33,00 |
| 2023 | Merlot Rosé, off-dry      | 33,00 |
| 2024 | Trollinger Löwenherz, dry | 33,00 |
| 2023 | Merlot, dry               | 33,00 |

### Wein- und Sektgut Hirschmüller, Lauffen am Neckar

|      |                             |       |
|------|-----------------------------|-------|
| 2021 | Chardonnay Reserve, dry     | 55,00 |
| 2023 | Weisburgunder, dry          | 42,00 |
| 2023 | Chardonnay, dry             | 39,00 |
| 2018 | Lemberger Reserve, dry      | 53,00 |
| 2020 | Cabernet Franc Reserve, dry | 65,00 |
| 2021 | Spätburgunder, dry          | 51,00 |



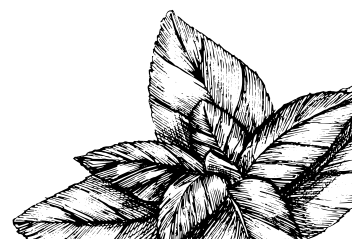


## STARTERS

|                                                                                                      |       |
|------------------------------------------------------------------------------------------------------|-------|
| Rustic Winter Salad                                                                                  |       |
| with pickled Hokkaido pumpkin and beets, apple vinaigrette                                           | 18,00 |
| choice of strips of free-range chicken breast                                                        | 23,00 |
| sheep's cheese                                                                                       | 21,00 |
| <br>Friedrichsruhe Sausage Salad                                                                     |       |
| with veal Lyoner sausage, „Geifertshofen“ cheese,<br>red onions, cornichons, and „Hermersberg“ bread | 17,00 |
| <br>Pan-Fried „Kaspressknödel“                                                                       |       |
| served on Lamb`s lettuce with potato-herb vinaigrette                                                | 19,00 |
| <br>Carpaccio of „Hohenlohe“ Beef                                                                    |       |
| with garlic, lime and roasted walnuts                                                                | 21,00 |
| <br>Raclette                                                                                         |       |
| with cornichons, pineapple, pickled red onions,<br>and small boiled potatoes                         | 24,00 |

## SOUPS

|                                             |       |
|---------------------------------------------|-------|
| Creamy Potato Soup                          |       |
| with smoked duck breast ravioli             | 14,00 |
| <br>Beef Broth                              |       |
| with parsley egg custard and root vegetable | 14,00 |





## MAIN COURSES & CLASSICS

|                                                                                                                         |       |
|-------------------------------------------------------------------------------------------------------------------------|-------|
| Venison Ragout<br>with cranberries, forest mushrooms, spätzle, and Brussels<br>sprouts with bacon                       | 29,00 |
| Veal Cordon Bleu<br>filled with Gruyere and cooked ham, potato salad<br>with pumpkin seed oil and roasted pumpkin seeds | 31,00 |
| Pork fillet skewer<br>with cognac pepper sauce, mixed vegetables<br>and mashed potatoes                                 | 27,00 |
| Cheese „Spätzle“<br>with Gruyere, cream, caramelized onions, and a small<br>leaf salad                                  | 22,00 |
| „Schwäbische Maultaschen“<br>pan-fried, served with potato salad, and chives                                            | 19,00 |
| Crispy Fried Chicken „Backhendl“<br>on radish with chives, raisins, and green pepper                                    | 23,00 |
| Onion Roast Beef (250 g) from „Hohenlohe“ Beef<br>with roast gravy, crispy onions, „spätzle“, and fine vegetables       | 35,00 |
| Whole Fried Trout from “Fischerei Merz”<br>with capers, lemon, trout caviar, marinated tomatoes,<br>and Pont-Neuf fries | 29,00 |
| Swabian „Sauerbraten“<br>with Spaetzle and red cabbage                                                                  | 28,00 |

## DISH FOR TWO

Roasted whole saddle of venison  
with rosehip, Pommes dauphine, and lamb's lettuce  
with pickled plums

p.P. 42,00





## FONDUE

### INCLUDED IN ADVANCE

Pickled and fresh vegetables, two kinds of ham, and small salad

#### Meat Fondue

Beef fillet, veal loin, pork fillet, free-range chicken breast, potatoes, and four kinds of dips

73,00

#### Vegetable Fondue

Vegetable-mushroom broth, potatoes, farmhouse bread, and three kinds of dips

64,00

#### Cheese Fondue

Swiss Gruyere and Vacherin cheese, and bread cubes

62,00

### AFTERWARDS INCLUDED

Fruit salad and a dessert of the day

Please note:

For groups of two or more, we kindly request that orders be placed at least 24 hours in advance.

## TARTES FLAMBÉES

„Flammkuchen“ Alsatian style

with crème fraîche, bacon, onions and chives

15,00

„Flammkuchen“ Shepherd's tarte

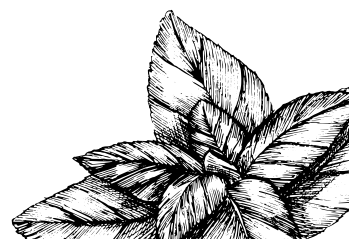
with crème fraîche, sheep's cheese, red onions and honey

16,00

„Flammkuchen“ Royal

with crème fraîche, smoked salmon, cherry tomatoes and pine nuts

17,00



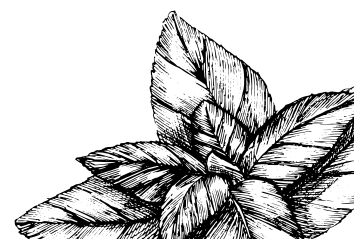


## SOMETHING SWEET

|                                                                              |       |
|------------------------------------------------------------------------------|-------|
| „Kaiserschmarrn“<br>with plum compote and vanilla ice cream                  | 16,00 |
| Homemade Apple Strudel<br>with salted caramel ice cream and pumpkin seed oil | 14,00 |

## SELECTION OF SPIRITS

|                                                                                                 |       |
|-------------------------------------------------------------------------------------------------|-------|
| Williams Pear Spirit with Pear Infusion<br>Distillery Michael Hilgert Honigberg, Maring / Mosel | 11,00 |
| Finest Plum Brandy<br>Distillery Michael Hilgert Honigberg, Maring / Mosel                      | 8,00  |
| Apple Brandy Aged in Oak Barrels<br>Winery Leiss, Weinsberg / Gellmersbach                      | 11,00 |
| Hazelnut Liqueur<br>Frangelico, Italy                                                           | 8,00  |





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.

Thank you for your understanding.

