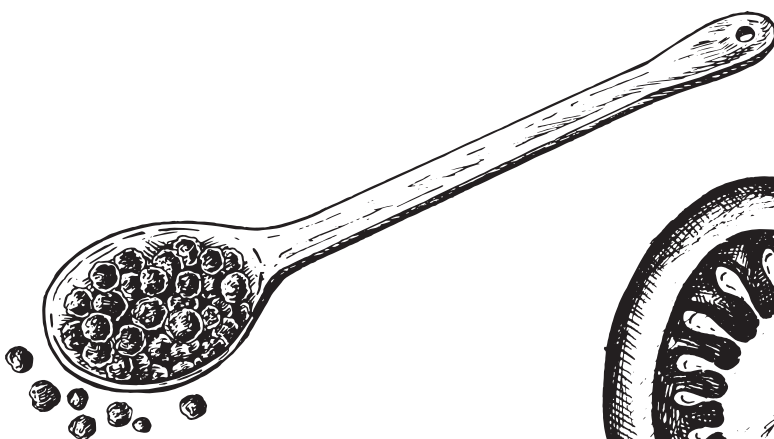
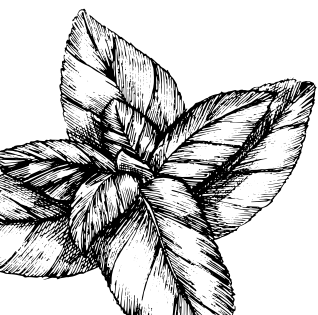
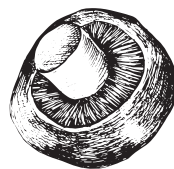
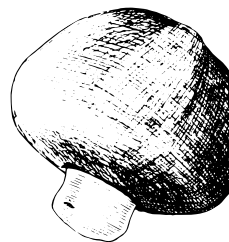
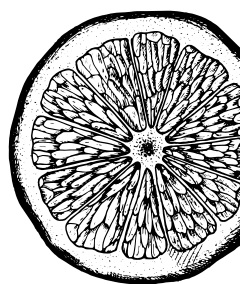


MENU



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

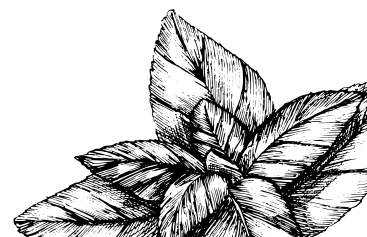
Cup of coffee	3,90
Espresso / Double Espresso	3,20 / 4,50
Cappuccino	4,90
Cafe Latte	5,20
Latte Macchiato	5,20
Cup of hot chocolate	5,50
Cup of tea from Ronnefeldt darjelling, sweet berries, camomile, peppermint	3,90

SPIRITS

	2 cl
Various snaps of the house	8,00

SPARKLING WINES

„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
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White

2023 „Pavillon de Chasse“ Blanc Weingut G.A. Heinrich, Heilbronn, Württemberg	0,1l	9,00
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2022 Grauburgunder 1.G. „Burg Wildeck“ Staatsweingut Weinsberg, Weinsberg, Württemberg	0,1l 0,2l	7,50 14,00
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2022 Sauvignon Blanc Staatsweingut Weinsberg, Weinsberg, Württemberg	0,1l 0,2l	7,50 14,00
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2024 Donau Riesing Weingut Drautz, Heilbronn, Württemberg	0,1l 0,2l	6,50 12,00
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Rosé

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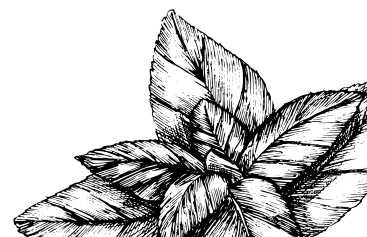
Red

2022 „Pavillon de Chasse“ Rouge Weingut G.A. Heinrich, Heilbronn, Württemberg	0,1l	10,00
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2021 Lemberger G.A. Weingut G.A. Heinrich, Heilbronn, Württemberg	0,1l 0,2l	9,00 16,00
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2022 Cuvée „Traumzeit“ Staatsweingut Weinsberg, Weinsberg, Württemberg	0,1l 0,2l	11,00 20,00
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2023 Merlot Weingut Drautz, Heilbronn, Württemberg	0,1l 0,2l	6,50 12,00
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WINES FROM WURTTENBERG

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

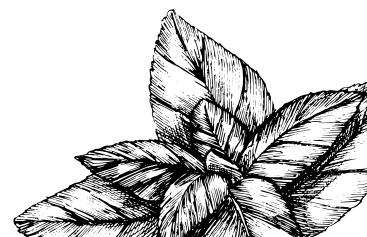
2022	Chronos	42,00
2023	Auxerrois	42,00
2023	Weißburgunder	42,00

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

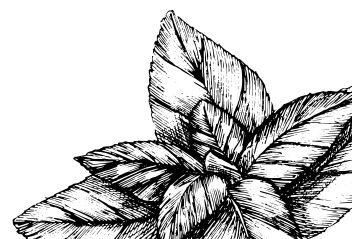
2024	Donau Riesling	33,00
2023	Chardonnay	33,00
2023	Merlot Rosé	33,00
2024	Trollinger Löwenherz	33,00
2023	Merlot	33,00





STARTERS

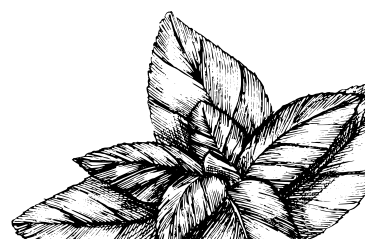
Rustic summer salad	
with apricot vinaigrette and grilled fig	16,00
optionally with strips of country chicken	21,00
or caramelized sheep's cheese	21,00
or sautéed chanterelle mushrooms	21,00
 "Wurstsalat"	
with strips of veal lyoner, cheese from Geifertshofen, red onions, pickles and farmhouse bread	16,00
 Cheese dumplings	
with wild basil pesto and grilled couliflower	18,00
 Carpaccio of Hohenlohe beef	
with lemon sour cream, green asparagus and roasted garlic	16,00
 Creamy Chanterelle Soup	
with veal praline and chives	12,00





MAIN COURSES & CLASSICS

“Cordon bleu” of veal with Gruyère cheese, pumpkin seed oil, roasted seeds and potato salad	26,00
Pork Tenderloin Skewer with cognac-pepper cream sauce, mixed vegetables and mashed potatoes	24,00
“Maultaschen” with melted onions and potato salad	19,00
“Käserahmspätzle” spaetzle with creamy sauce and melted cheese, caramelized onions, served with a small green salad	21,00
“Backhändl” fried chicken with lime-chili mayonnaise and cabbage salad	22,00
“Zwiebelrostbraten” rumpsteak with gravy, crispy onions, glazed vegetables and spaetzle	34,00
Pan-Fried Trout with capers, lemon, marinated tomatoed, basil pesto and sweet potato fries	26,00
Creamy Chanterelles with fresh herbs and bread dumplings	24,00





TARTE FLAMBEE

„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

DISH FOR TWO

Pork chop with herb-vinegar jus, cucumber-pineapple salad and Pommes Pont Neuf	p.P. 30,00
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SOMETHING SWEET



Curd-Nougat Dumplings with marinated berries and pistachio ice cream	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.