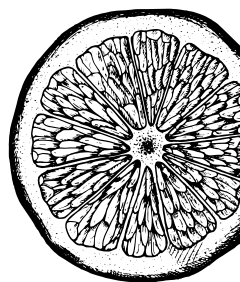
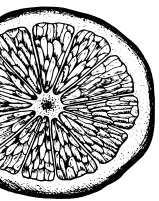
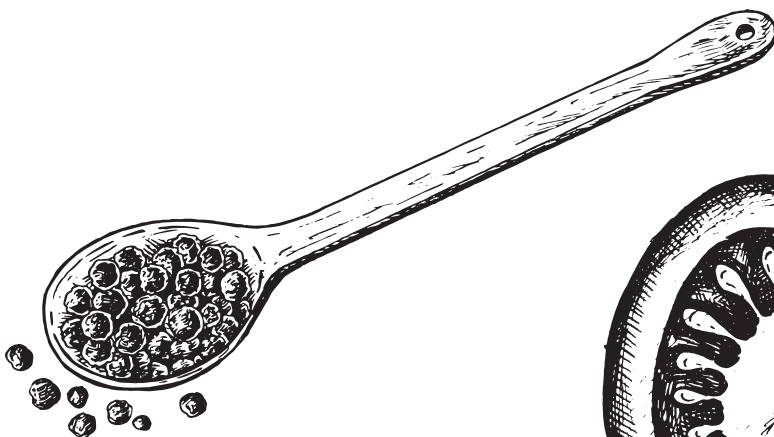
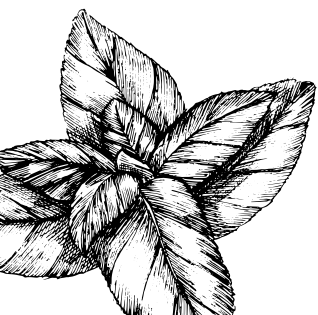
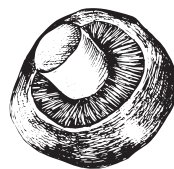
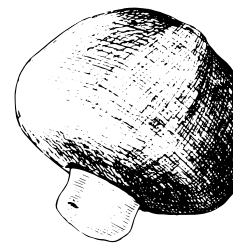


MENU



Waldschänke





APERITIF


Crémant d'Alsace, Domaine Henri Kieffer	0,1l	9,50
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
Hugo 0%		9,00
Sanbitter Spritz		
Sanbitter, Tonic, Orange		9,50

BEER

Distelhäuser Pils on tap	0,30l	3,80
Distelhäuser Hefeweizen Hell on tap	0,50l	4,50
Distelhäuser Kristall Weizen	bottle 0,50l	4,50
Distelhäuser Kellerbier	bottle 0,50l	4,70
Fidelio	bottle 0,33l	6,00
Schneiders Weisse	bottle 0,50l	4,50
Distelhäuser Radler	0,30l	3,50
	0,50l	4,50
Distelhäuser Hefeweizen non-alcoholic	bottle 0,50l	4,50

SOFTDRINKS

Teinacher Gourmet		
with or without gas	bottle 0,75l	5,50
Coca-Cola** / Fanta* / Spezi*** / Sprite	glass 0,20l	3,50
	0,50l	5,00
Juice	glass 0,20l	3,50
Apple, orange, currant, passion fruit	0,50l	5,50
Juice spritzer	glass 0,20l	3,20
	0,50l	5,50
Elderberry spritzer	Glas 0,20l	3,00
	0,50l	4,80
Tonic Water / Bitter Lemon	glas 0,20l	3,50
	0,50l	5,50
Ginger Ale / Wildberry	glas 0,20l	3,50
	0,50l	5,50
Almdudler	bottle 0,33l	4,50
Cucumis cucumber	bottle 0,33l	4,50





HOT DRINKS

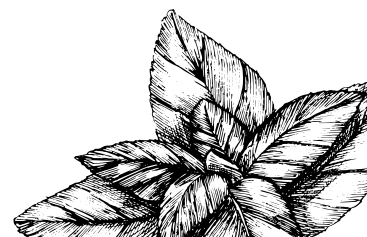
Cup of coffee	3,70
Espresso / Double Espresso	3,20 / 4,50
Cappuccino	3,90
Cafe Latte	4,50
Latte Macchiato	4,50
Cup of hot chocolate	4,50
Cup of tea from Ronnefeldt darjelling, sweet berries, camomile, peppermint	3,50

SPIRITS

	2 cl
Michael Hilkert Honigberg Brennerei muscat pomace, plum barrel, williams pear brandy, mirabelle plum liqueur	8,00
Brennerei Ickert aus Hohenlohe Grappa, Plum eau-de-vie, quince liqueur, Bloodwort	8,00

SPARKLING WINES

	0,75l
Domaine Henri Kieffer, Blienschwiller, Elsass Crémant d'Alsace	60,00
Champagne Jacquart, Reims Mosaïque, Brut	86,00
Rosé, Brut	98,00





OPEN WINES

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

2022 Le Cerf blanc	0,1l	7,50
Weingut G.A. Heinrich, Heilbronn, Württemberg	0,2l	12,00

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

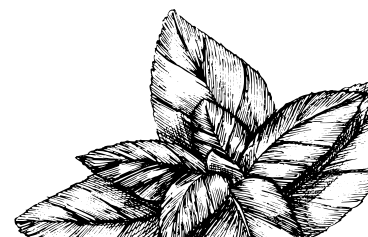
2021 Rosé	0,1l	5,20
Staatsweingut Weinsberg, Weinsberg, Württemberg	0,2l	9,00

Red

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

2020 Kairos, Cuvée	0,1l	9,00
Weingut Hirth, Obersulm-Wilsbach, Württemberg	0,2l	14,00

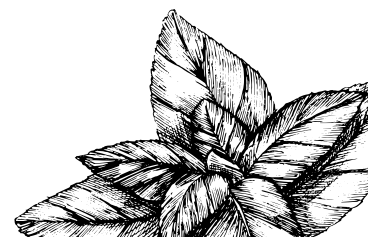
2022 Trollinger	0,1l	5,50
Weingut G.A. Heinrich, Heilbronn, Württemberg	0,2l	9,00





WINES FROM WÜRTTEMBERG

	0,75l
Weingut G.A. Heinrich, Heilbronn	
2022 Le Cerf blanc	42,00
2023 Riesling „Grashüpfer“	33,00
2023 Grauburgunder „Weinbergschnecke“	33,00
2022 Scheurebe „Eidechse“, feinherb	33,00
2020 Le Cerf 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 Alexander Bauer, Heilbronn	49,00
2018 Lemberger R	49,00
2018 Spätburgunder R	
Weingut Fürst Hohenlohe-Oehringen, Verrenberg	36,00
2022 Riesling	36,00
2020 Lemberger	34,00
2019 Spätburgunder	
Weingut Hirth, Obersulm-Willsbach	
2022 Chronos	42,00
2023 Auxerrois	42,00
Staatsweingut Weinsberg, Weinsberg	
2022 Grauburgunder „Burg Wildeck“	38,00
2018 „Herrschaftsberg“ Riesling GG	58,00
2023 Rosé	36,00
2019 Lemberger	48,00
2020 Traumzeit	44,00



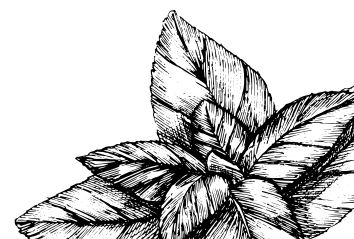


STARTER

Pumpkincreamsoup with dug -swabian ravioli and chives	16,00
Beef broth with her mark, root vegetables an semolina dumplings	14,00
Carpaccio of Hohenloher Beef with lemon sour cream, autumnal salad and roasted garlic	19,00

BREADTIME

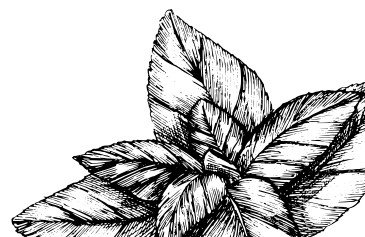
Autumn salad with apple vinaigrette, gardenvegetables and caramelized pear	18,00
optionally with fired prawns	26,00
or strips of country rooster	24,00
or grilled cheese from Jauernik`s Schafshof	24,00
Sausage salad with veal lyoner, red onions, pickled gherkins and farmhouse bread	16,00
Roastet raclette cheese with red onions, sourcream and thyme potatoes	16,00





FAVOURITE DISHES & CLASSICS

Praline from the Ox's Cheek with creamy graupes and glazed beans	30,00
Medallions of country pig in cognac pepper cream sauce with mixed vegetables and mashed potatoes	26,00
Veal Cordon Bleu with Pumpkin seed oil , roasted seed and potato salad	28,00
Hohenloher Onion Roastbeef with vealjus, roastonians glazed vegetables and swabian Butterspätzle	34,00
Cream cheese Spätzle with baked onions, Greyerzer cheese and small salad	24,00
Pink roasted duck breast with orange, roastet cauliflowers and mashed sweet potatos	32,00
Rosted pike perch fillet with withe wine sauce, parsley oil, wine cabbage and mashed potatos	30,00





TARTE FLAMBÉE

Tarte flambée Alsatian style with bacon, onion and chives	12,00
Tarte flambée Shepherd with shepards's cheese, red onions and honey	14,00
Tarte flambée Royal with smoked salmon, tomatoes and pine nuts	16,00
Tarte flambée Mediterran with prawns, ratatouille and olives	16,00

SOMETHING SWEET



Poached pear with chocolate sauce and almond ice cream	14,00
Chocolatemousse with boskop-apple and vanilla ice cream	14,00
Small cheese selection with pickeld dried fruit 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.