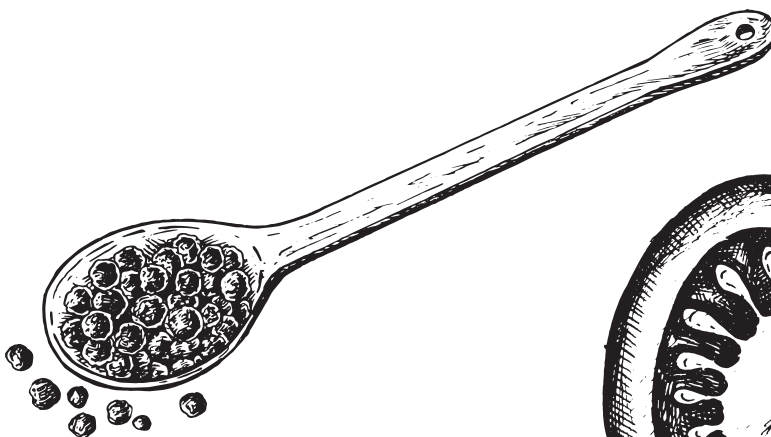
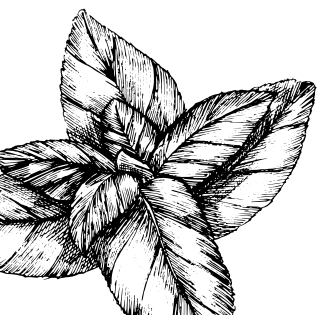
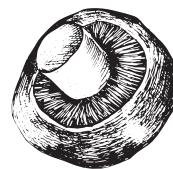
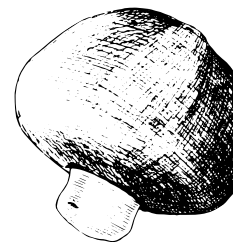
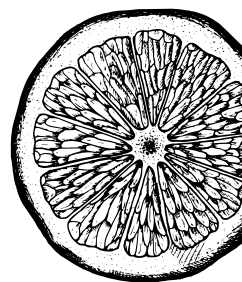


# MENU



*Waldschänke*





## APERITIF


Crémant d'Alsace, Domaine Henri Kieffer	0,1l	9,50
Aperol Spritz / Hugo / Sarti Spritz		8,50
Bunter Hund		
Muskateller raspberry, sparkling wine and berries		8,00
Prisecco, manufactory Jörg Geiger	0,1l	7,00
Hugo 0%		7,00
Sanbitter Spritz		
Sanbitter, Tonic, Orange		7,50

## BEER

Distelhäuser Pils on tap	0,30l	3,80
Distelhäuser Export on tap	0,50l	4,50
Distelhäuser Hefeweizen Hell	bottle 0,50l	4,50
Distelhäuser Kristall Weizen	bottle 0,50l	4,50
Distelhäuser Kellerbier	bottle 0,50l	4,70
Fidelio	bottle 0,33l	4,50
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		5,50
with or without gas	bottle 0,75l	3,00
Coca-Cola** / Fanta* / Mezzo Mix***	glass 0,20l	5,00
	0,50l	3,50
Juice	glass 0,20l	5,50
Apple, Orange, Currant, Passion fruit	0,50l	3,00
Juice spritzer	glass 0,20l	4,80
	0,50l	3,50
Thomas Henry***	glass 0,20l	5,50
Tonic Water / Bittter Lemon	0,50l	3,80
Almdudler	bottle 0,33l	
Cucumis		4,50
Cucumber	bottle 0,33l	





## HOT DRINKS

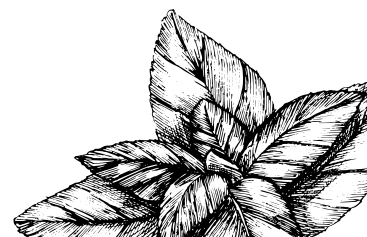
Cup of coffee	3,70
Espresso / Double Espresso	3,20 / 4,50
Cappuccino	3,90
Cafe Latte	4,50
Latte Macchiato	4,50
Cup of hot chocolate	4,50
Cup of tea from Ronnefeldt darjelling, sweet berries, camomile, peppermint	2,90

## SPIRITS

	2 cl
<b>Michael Hilkert Honigberg Brennerei</b> muscat pomace, plum barrel, williams pear brandy, mirabelle plum liqueur	7,50
<b>Brennerei Ickert aus Hohenlohe</b> Grappa, Plum eau-de-vie, quince liqueur, Bloodwort	7,50

## SPARKLING WINES

	0,75l
<b>Domaine Henri Kieffer, Blienschwiller, Elsass</b> Crémant d'Alsace	60,00
<b>Champagne Jacquart, Reims</b> 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

2021 Riesling „Grashüpfer“	0,1l	4,80
Weingut G.A. Heinrich, Heilbronn, Württemberg	0,2l	8,50

2020 Sauvignon blanc fumé	0,1l	4,80
Weingut Alexander Bauer, Heilbronn, Württemberg	0,2l	8,50

### Rosé

2021 Rosé	0,1l	5,20
Weingut G.A. Heinrich, Heilbronn, Württemberg	0,2l	9,00

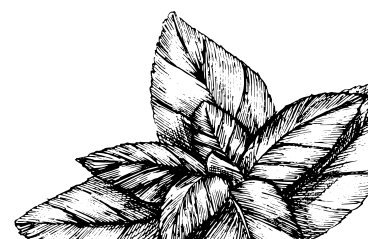
### Red

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

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

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

2019 Syrah -S-	0,1l	7,00
Weingut Birkert, Adolzfurt, Württemberg	0,2l	14,00





## WINES FROM WURTTENBERG

	<b>0,75l</b>
<b>Weingut G.A. Heinrich, Heilbronn</b>	
2022 Le Cerf blanc	42,00
2021 Riesling „Grashüpfer“	33,00
2021 Grauburgunder „Weinbergschnecke“	33,00
2021 Scheurebe „Eidechse“, feinherb	33,00
2021 Weißburgunder G.A.	46,00
2019 Le Cerf rouge	51,00
2022 Trollinger Alte Reben	33,00
2019 Lemberger	36,00
2019 Spätburgunder G.A.	46,00
<b>Weingut Alexander Bauer, Heilbronn</b>	
2020 Sauvignon blanc fumé	42,00
2021 Rosé	36,00
2018 Lemberger R	49,00
2018 Spätburgunder R	49,00
<b>Weingut Fürst Hohenlohe-Oehringen, Verrenberg</b>	
2022 Riesling	36,00
2020 Lemberger	36,00
2019 Spätburgunder	34,00
<b>Weingut Ungerer, Renzen</b>	
2022 Sauvignon Blanc „Sehnsucht“	43,00
2019 Rotweincuvée „Unglaublich“	52,00
<b>Weingut Birkert, Adolzfurt</b>	
2019 Syrah -S-	42,00
<b>Weingut Hirth, Obersulm-Willsbach</b>	
2020 Chronos	42,00
2022 Auxerrois	42,00
2018 Kairos, Cuvée	43,00
<b>Staatsweingut Weinsberg, Weinsberg</b>	
2022 Grauburgunder „Burg Wildeck“	38,00
2019 Fumé blanc	56,00
2018 „Herrschaftsberg“ Riesling GG	58,00
2020 Rosé	36,00
2020 Lemberger -S-	48,00
2018 Weinberger Wanne Lemberger	53,00
2017 Syrah	72,00
2018 Traumzeit Cuvée	48,00
2018 Cuvée Traum	76,00



## 3-COURSE MENU

Asparagus soup with grilled asparagus and baked rabbit praline	
Roasted veal with apple cider vinegar jus, creamed spinach and parsley potatoes	
Strawberry clafoutis with vanilla ice cream and salted caramel	54,00

## STARTER

Boiled fillet broth with Flädle, Maultaschen and root vegetables	12,00
Asparagus soup with grilled asparagus and baked rabbit praline	12,00

## VESPER

Green salad with young vegetables and apple-rhubarb dressing	
optionally with prawns	16,80
or strips of country rooster	24,00
or strips of beef	23,50
	26,50
„Wurstsalat“ with veal lyoner, red onions, pickled gherkins and farmhouse bread	13,50
Matjes with apple creme fraiche, green onions and new potatoes	24,00
„Friedrichsruher Obatzda“ with chives, sweet and sour paprika and farmhouse bread	12,80



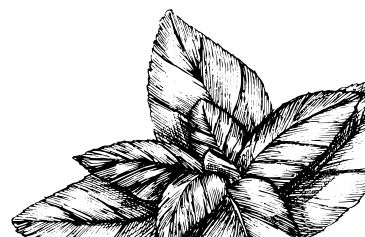


## FAVOURITE DISHES & CLASSICS

Medallions of country pork in cognac pepper cream sauce with mixed vegetables and mashed potatoes	26,00
Veal cordon bleu with potato-cucumber salad and lemon butter	28,00
Hohenlohe beef roast in onion sauce with veal jus, roasted onions, glazed vegetables and buttered Spätzle	34,00
Braised leg of lamb with chili herb polenta and green asparagus	26,00
Cream cheese Spätzle with baked onions, Greyerzer cheese and small salad	22,50
Roasted veal with apple cider vinegar jus, creamed spinach and parsley potatoes	28,00
Fried salmon trout with sweet potato fries, basil pesto and small tomato salad	27,50

## ASPARAGUS

Portion of asparagus spears with potatoes and hollandaise sauce	27,00
optionally with salmon trout	37,00
or fillet of beef	45,00





## TARTE FLAMBÉE

Tarte flambée Alsatian style with bacon, onion and chives	10,50
Tarte flambée Shepherd with sheep's cheese, red onions and honey	12,50
Tarte flambée Royal with smoked salmon, tomatoes and pine nuts	13,50
Tarte flambée Mediterran with prawns, ratatouille and olives	14,50

## SOMETHING SWEET



Strawberry clafoutis with vanilla ice cream and salted caramel	14,00
Lukewarm Ofenschlupfer with almonds and raspberry sorbet	11,00
Small cheese selection from Geifertshofen with pickled dried fruit and fruit bread	12,00

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.