

THE CASTLE MENU

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- a tribute to the refined flavors of the region.

Welcome to our tranquil hideaway, located in the picturesque Hohenlohe region full of castles and fortresses, romantic river valleys and vineyards - sometimes breathtakingly steep, sometimes gently rolling.

Here at the Wald & Schlosshotel Friedrichsruhe, we combine the best of the region with fine, exquisite products from selected suppliers, farms and producer organisations. In this way, the rich tradition of regional cuisine merges with a refined flavour that makes gourmets' hearts beat faster and redefines the soul of enjoyment while supporting our peaceful region and its suppliers.

Whether in the rustic Jägerstube with its invitingly creaky floorboards, which tells stories from bygone times or the elegant main restaurant with its chandeliers that bathe the room in a soft light while artistically designed works adorn the walls - in our rooms you will experience tradition in its purest form, paired with a touch of luxury that connects the past with the present.

Our castle menu is a tribute to the refined flavours of the region and spoils you with classics such as a wiener schnitzel, seasonal products from local hunting and the surrounding fields, occasionally paired with exquisite products from other regions and countries.

Our focus is not only on the freshness and quality of the products from the local area and the excellent preparation of their products, but also on authenticity and a connection with the region. Our team around kitchen director Boris Rommel keep in close contact with our local suppliers.

THE CASTLE MENU

STARTERS

MARINATED LAMB'S LETTUCE

with pickled pumpkin loops, wild boar ham, pear, and bread chips

24,00

CEVICHE OF TROUT

with grapefruit vinaigrette, pickled red onion, and avocado

26,00

CARPACCIO OF "LIMBURGER BEEF"

with dark balsamic vinegar, parmesan, and sour cream

26,00

WARM QUICHE

with silk tofu, sun-dried tomatoes, arugula, and lime dressing

24,00

SOUPS

BEEF BROTH

with "Maultasche"(ravioli), semolina dumpling, liver dumpling, and root vegetables

16,00

SWEET POTATO CREAM SOUP

with chorizo and spring onions

14,00

INTERMEDIATE COURSES

GOOSE LIVER CRÈME BRÛLÉE

with apricot-quince chutney and toasted brioche

24,00

MUSHROOM RAVIOLI

with French cheese sauce, pecans, and pickled celery

21,00

THE CASTLE MENU

DISHES FOR TWO PEOPLE

WHOLE ROASTED DORADE

with tomato jus, ratatouille vegetables, and basil gnocchi

p. P. 34,00

SADDLE OF VENISON COOKED ON THE BONE

with pistachio crust, cranberry pear, almond broccoli, and butter spaetzle

p.P. 46,00

T-BONE STEAK

with Madeira jus, two ways of carrots, and potato dumplings

p.P. 46,00

MAIN COURSES

BRAISED BEEF ROULADE FROM "LIMBURGER BEEF"

with roasted romanescos and pretzel dumplings

28,00

WHITE-BRAISED COQ AU VIN FROM "MÄUSDORFER LANDGOCKEL"

with mushroom-leek vegetables and tagliatelle

26,00

STUFFED SAVOY CABBAGE ROLL

with goat cheese cream, watercress, and braised pumpkin

26,00

TAGLIATELLE

with Gorgonzola-walnut sauce, beetroot, and baby spinach

26,00

BAKED BROOK TROUT FILLET

in brick pastry, verjus sauce, sautéed chard, and sweet potato puree

26,00

HONEY-ROASTED MONKFISH

with shellfish sauce, roasted cauliflower, and parmesan risotto

28,00

THE CASTLE MENU

OUR CLASSICS

HOHENLOHE BEEF TARTARE

with classic side dishes to dress yourself

80 grams

26,00

160 grams

52,00

CAVIAR -

we are happy to serve your tartare with fine caviar

15 grams from Caviar House & Prunier

36,00

30 grams from N25 Caviar from Munich

54,00

WARM SARDINE

with shallots, lemon, olive oil, black garlic,

and blue potato-pine nut salad

26,00

WIENER SCHNITZEL

with young carrots and peas, optionally with

butterspaetzle and creamy sauce or cranberries

and fried potatoes

36,00

ZWIEBELROSTBRATEN (RUMPSTEAK)

with veal jus, fried onions, green beans and spaetzle

38,00

VEAL LIVER "BERLIN STYLE"

with red wine jus, glazed apples, market vegetables

and mashed potatoes

32,00

RAINBOW TROUT FROM OUR "FISHERY MERTZ"

PREPARED MILLER STYLE (breaded with flour and fried)

with almond-butter, spinach, confit tomatoes,

and potato-radish salad

30,00

VENISON "SAUERBRATEN" (MARINATED)

with raisins, creamy savoy cabbage, and potato dumplings

26,00

THE CASTLE MENU

DESSERTS

TAHITI-VANILLA-CRÈME-BRÛLÉE with pickled pears and yogurt ice cream	16,00
TWO KINDS OF CHOCOLATE MOUSSE with pickled grapefruit and caramelized chocolate	15,00
SORBET VARIATION "FRIEDRICHSRUHE" with fresh fruit	14,00
CHEESE SELECTION FROM GEIFERTSHOFEN with fruit bread and chutney	18,00

In case of allergies or food intolerances please contact our service team.

All our prices include the statutory value added tax.

Please note that due to the reusable packaging obligation (§33, §34 VerpackG2) established since 2023, we now offer reusable boxes for a deposit of 2.50 Euro incl. tax, if you wish to consume a dish outside the restaurant.

Thank you for your comprehension.

THE CASTLE MENU

LOCAL PROVIDERS FROM HOHENLOHE

TROUTS

Fischerei Merz, Öhringen

CHEESE

Dorfkäserei Geifertshofen, Bühlerzell

QUAIL'S EGG

Family Benner, Öhringen

MEAT PRODUCTS

Hofmetzgerei Hack, Pfedelbach

DEMETER-POULTRY

Brunnenhof, Mäusdorf

GREEN ASPARAGUS

Hofladen Ehrenfeld, Hardthausen am Kocher

HOTEL-OWNED BEE COLONIES

Beekeeper Philipp Metzger, Hardthausen am Kocher

STRAWBERRIES

Bauer Carle, Möckmühl

BIO-EGGS

Europahof, Neudenu

SHEEP'S CHEESE

Schafhof Jauernik, Bretzfeld

MUSHROOMS

Kubach Speisepilze, Rosenberg-Sindolsheim

FRUITS & VEGETABLES

S & G Fruchthandel, Heilbronn

BREAD

Bäckerei Hirth, Bad Friedrichshall

Hofgut Hermersberg, Niedernhall