

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

WILD HERB SALAD

with passion fruit vinaigrette, confit tomatoes, and bread chip 21,00

BUCKWHEAT SALAD

with Frankfurt-style green sauce, caramelized sheep's cheese and pecans 24,00

CARPACCIO OF "LIMBURGER BEEF"

with dark balsamic vinegar, parmesan, and sour cream 26,00

MATJES HERRING "HAUSFRAUEN ART"

with pickled red onions, blue potatoes and apples 24,00

SOUPS

BEEF BROTH

with pancake strips, Swabian ravioli, and root vegetables 16,00

MINESTONE

with olive oil, caviar and ricotta cream 14,00

INTERMEDIATE COURSES

CRUSTACEAN RAVIOLI

with marinated radicchio and potato espuma 21,00

DUO OF QUAIL

with foie gras sauce, sautéed chanterelles, and celery 24,00

THE CASTLE MENU

DISHES FOR TWO PEOPLE

SADDLE OF VENISON COOKED ON THE BONE

with herb crust, jus, two kinds of parsnip, and pine nut fritters

p. P. 46,00

TOMAHAWK STEAK

with Madeira jus, grilled vegetables, and rosemary potatoes

p.P. 46,00

WHOLE ROASTED SEA BASS

with tomato jus, basil pesto, ratatouille, and Parmesan risotto

p.P. 42,00

MAIN COURSES

STUFFED "MÄUSDORF" COUNTRY CHICKEN BREAST

with sage jus, green asparagus, and Anna potatoes

28,00

PINK ROASTED LEG OF VENISON

with cranberry cream sauce, grilled broccoli, and spätzle

26,00

BRAISED VEAL CHEEK

with young carrots, pickled apricot and semolina-curd dumplings

26,00

PAN-FRIED SALMON TROUT FROM "FISHERY MERZ"

with onion-mustard crust, beurre blanc, sweet peas
and nut potatoes

28,00

MONKFISH GLAZED

with honey, crustacean foam, roasted cauliflower and
Parmesan risotto

28,00

PAPPARDELLE

with chanterelles, cherry tomatoes, marinated burrata, and arugula

26,00

GREEN CORE PATTIES

with yogurt sauce, grilled king oyster mushroom, and radishes

24,00

THE CASTLE MENU

OUR CLASSICS

HOHENLOHE BEEF TARTARE

with classic side dishes to dress yourself

80 grams

26,00

160 grams

52,00

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, crispy onions, green beans and spätzle

38,00

CALF'S LIVER "BERLIN STYLE"

with red wine jus, glazed apples, market vegetables
and mashed potatoes

32,00

RAINBOW TROUT FROM OUR "FISHERY MERZ" A LA MEUNIÈRE

with almond-brown butter, spinach leaves, confit tomatoes
and potato-radish salad

30,00

"SAUERBRATEN" MARINATED VENISON POT ROAST

with raisins, creamed savoy cabbage and swabian gnocchi

26,00

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DESSERTS

VANILLA-CRÈME-BRÛLÉE

with rhubarb compote and lemon sorbet

16,00

BASQUE PISTACHIO CHEESECAKE

with raspberries, raspberry sauce, and vanilla ice cream

14,00

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, Neudena

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