

aperitif

Kessler Brut / Rosé	0.1l	€ 5.80
Aperol Spritz / Lillet Wild Berry / Hugo / Sarti Spritz		€ 7.50
Negroni Campari, Gin, Vermouth red		€ 9.00
Bowmore 12 Manhattan Bowmore 12, Lustau Wormuth red		€ 14.00
Campari soda/orange	4 cl	€ 7.50
Spice Granate Captain Morgan Spiced, Schweppes Pomegranate	4 cl	€ 8.50
Non-alcoholic fruit cocktail		€ 6.70
Arancia Tonic Spritz alcohol-free Ramazotti Arancia, tonic, soda		€ 6.50

Wine recommendation

White

Herke Winery Riesling Spätlese		0.75l	€ 32.90	
Wöhrwag Winery Johanna Cuvée dry	0.2l	€ 8.50	0.75l	€ 29.90
B. Ellwanger Winery Sauvignon Blanc "High Air" dry		0.75l	€ 34.00	

Red

Winery G. Aldinger Bentz Cuvée Red dry	0.2l	€ 9.60	0.75l	€ 34.60
Klenert Winery Black Label Pango, Cuvée Cabernet Sauvignon, Lemberger		0.75l	€ 42.00	
Wöhrwag Winery Cuvée X dry		0.75l	€ 59.00	
Fellbacher Weingärtner Lemberger Edition P		0.75l	€ 36.00	

We charge €0.50 for order changes.

Appetizers

Chili and garlic prawns on green asparagus
Baguette included € 18.90
KR, GLa, MI, EI, SU, SF, NUc

Homemade cream tart
with Black Forest ham € 10.90
GLa, MI, 3

Fine burrata with a creamy center
on lukewarm cherry tomatoes € 12.50
MI, SU

lukewarm fresh goat cheese
Cheese from the cheesemakers (Weil im Schönbuch) with baguette € 16.90
MI, GLa

Side salad with leafy and raw vegetable salads € 6.20
SU, SF, EI

Soups

Beef broth with herb pancakes € 7.20
GLa, SE, EI, MI

Wild garlic cream soup with ricotta and spinach ravioli € 7.50
GLa, EI, MI

Vegetarian

Homemade wild garlic dumplings
with goat's milk Camembert € 18.90
GLa, EI, MI

Crunchy Kimchi Burger in a rustic bun
with beetroot, coleslaw and mango relish, served with wild potatoes € 17.90
GLa, SO

Linguine with wild garlic and tomatoes
and green asparagus (vegan) € 19.90
GLa

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Main courses

The best of the Münsingen Alb lamb:

steak, cutlet and loin with herb butter and fried potatoes
MI, SE



€ 37.90

Pink roasted lamb loin

with roasted vegetables and creamy polenta
MI, SE



€ 39.90

Homemade lamb burger in a rustic bun,

cranberry mayonnaise, goat's cheese camembert, wild potato wedges
GLa, MI, SF



€ 23.90

Swabian onion roast beef

with hand-scraped spaetzle
GLa, EI, MI, SF, SE

€ 32.90

Swabian Sauerbraten

with spring vegetables and hand-scraped Spätzle
GLa, EI, MI, SE

€ 28.40

Ratstuben plate - medallions of beef and pork

with fried wild mushrooms, roasted vegetables and croquettes
GLa, SE, MI

€ 36.90

Fish

Trout from the Körschtal valley fried in herb oil

(without central bone) with buttered potatoes
FI, GLa, MI



€ 29.90

Fried pollock fillet

with spinach and boiled potatoes
FI, GLa, EI, MI

€ 23.90

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Classics and snacks

Small portion

Turkey schnitzel with creamed mushrooms and hand-scraped spaetzle GLa, MI, EI, SE	€ 16.70	€ 20.90
tenderloin with creamed mushrooms and hand-cut spaetzle GLa, MI, EI, SE	€ 23.40	€ 26.90
Homemade Maultaschen (Swabian ravioli) in gravy with caramelized onions and potato salad GLa, MI, EI, SF, SE, 2, 3, 5, 6	€ 13.60	€ 16.50
Breaded pork loin schnitzel with French fries GLa, EI	€ 15.90	€ 19.90
Homemade meatballs with caramelized onions, fried egg and potato salad GLa, MI, EI, SF, SE, 2, 3, 5, 6	€ 13.60	€ 16.50
Swiss sausage salad with Lyoner sausage and cheese, finely garnished, with a selection of bread GLa, MI, EI, SF, SU, 2, 3	€ 11.90	€ 14.10
Swabian sausage salad with ham sausage and black pudding, finely garnished, with a selection of bread GLa, MI, EI, SF, SU, 2, 3	€ 11.90	€ 14.10
Seasonal leafy salads with potato salad and marinated raw vegetable salads with our balsamic mustard dressing, plus a selection of breads GLa, EI, SF, SU		
Medium market salad		€ 8.90
Large market salad		€ 13.90
-with turkey strips	+€ 6.50	
-with fried Maultaschen GLa, EI, MI, SF, 2,3,5,6	+€ 5.90	

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Steaks

Argentinian rump steak
with Pommery mustard sauce
MI, SF, SE

200g € 29.90

250g € 35.20

Filet steak, a fine cut of sirloin
with Pommery mustard sauce,
MI, SF, SE

200g € 34.90

250g € 39.80

Homemade butter for steak
Herbs, chili and roasted garlic ^{MI}

€ 1.80

Side dishes (not only) for the steaks

potato salad ^{SE, SF, SU}

€ 5.10

Wild potato wedges ^{Gla}

€ 5.10

Potato croquettes ^{glass}

€ 5.10

French Fries ^(Glass)

€ 5.10

Roasted potatoes

€ 5.10

Hand-scraped Spätzle ^{Gla, Ei}

€ 5.10

Desserts

Mixed ice cream (Schöller Mövenpick) MI, EI	€ 6.90
Mixed ice cream with cream (Schöller Mövenpick) MI, EI	€ 7.50
Shortcrust pastry tarts with vanilla cream on rhubarb compote GLa, MI, EI, 3, 5, 6	€ 9.70
Belgian waffles with berries and homemade raspberry yogurt ice cream GLa, MI, EI	€ 9.80
The small but exquisite sweet Chocolate brownie with homemade pineapple sorbet and an espresso GLa, MI, EI, 3, 5, -6	€ 9.30
Affogato vanilla ice cream topped with espresso MI	€ 5.40

Dear guests, we are obligated to comply with legal regulations.

Therefore, here is a list of possible additives. The presence of these additives does not mean that we do not prepare our food fresh for you!

1) with flavor enhancer

2) with phosphate

3) with preservative or nitrite curing salt

4) blackened

5) with sweetener

6) with antioxidant

7) with colorant carotene

Allergens :

SE celery · SU sulfites · SF mustard · SE sesame · SO soy

GLa Gluten Wheat · GLb Gluten Rye GLc Gluten Barley GLd Oats

EI Egg · MI Milk

NUa Almonds · NUB Walnuts · NUC Hazelnuts

KR Crustaceans · FI Fish · WE Molluscs ·

LU Lupins · ER Peanuts ·

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