

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	
Klenert Winery Auxerrois	0.2l	€ 8.50	0.75l	€ 29.90

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

Colorful asparagus salad
with tomatoes and fine burrata with a creamy center € 15.90
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

Cream of asparagus soup with asparagus pieces and croutons € 7.50
GLa, EI, MI

Vegetarian

Colorful barley risotto (Vegan)
with green and white asparagus from the oven € 20.90
GLc 

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

Linguine with asparagus carbonara
and Parmesan flakes € 19.90
GLa, EI, MI

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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

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

Ratstuben plate - medallions of beef and pork
with colorful spring vegetables and croquettes

GLa, SE, MI

€ 36.90

Bruchsal asparagus spears

250g asparagus (raw weight) with hollandaise sauce **or** melted butter

Served with boiled potatoes **or** herb pancakes

GLa, EI, MI



€ 23.50

We recommend...

...raw and cooked ham ^{3,6}

€ 6.50

...fried pollock fillet ^{F1}

€ 12.50

...Rump steak 160g

€ 19.50

Asparagus roll - house style - herb crepes with cooked ham ^{3,6}

and asparagus stuffed, topped with hollandaise sauce

GLa, EI, MI



€ 28.50

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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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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

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 and berry ragout GLa, MI, EI, 5, 6	€ 9.70
Homemade tiramisu in a preserving jar with eggnog GLa, MI, EI	€ 9.30
The small but exquisite sweet Cream puffs with raspberry filling, served with pistachio ice cream 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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