



STARTERS & HEARTY DISHES

WHITE LEEK CREAM SOUP	5.80 €
With smoked duck breast and croutons	
BEEF BROTH	
With sliced crepe	4.60 €
With homemade Swabian pork ravioli	5.80 €
SWABIAN BURRATA 	9.50 €
Creamy mozzarella cheese with walnut-pesto & lamb's lettuce	
BEEF TATAR	10.50 €
Thin diced raw beef sirloin, classic dressing	
SWISS SAUSAGE SALAD	9.50 €
With emmentaler cheese, gherkins & onions	

SWABIAN SAUSAGE SALAD	9.50 €
With black pudding, gherkins & onions	
VESPERS PLATTER	12.50 €
Smoked sausage specialties & cured ham, cave-aged cheese, lard, pickled vegetables & mustard	
LARD	2.90 €
Small portion of lard with freshly baked beer-bread	
SWABIAN APPETIZER	4.50 €
One Swabian pork ravioli with sautéed & homemade potato salad	

Our starters are served with freshly baked beer bread

SALADS

THE LITTLE ONE 	4.50 €
With fresh assorted lettuce leaves, tomato, cucumber & house dressing	
THE GOAT 	11.50 €
With caramelized goats cheese, beetroot-apple-chutney, roasted pumpkin seeds & cress	

Freshly harvested lettuce varieties in different preparations with house dressing

YOU HAVE A REASON TO CELEBRATE?

We have everything you need for a well-planned event & will be happy to advise & plan with you together, how, when & where you can pop the corks.

MAIN COURSES

CHEESE SPÄTZLE 	11.50 €
Swabian pasta, aged cheese, sautéed onions	
LENTIL STEW	11.50 €
Traditional lentil stew with Swabian pasta, sausages & smoked belly pork (vegetarian option possible)	
MAULTASCHEN	11.50 €
Swabian pork ravioli with sautéed onions or pan-fried with egg, served with homemade potato salad	
GAISBURGER MARSCH	11.50 €
Traditional stew with beef brisket, Swabian pasta, potatoes & vegetables	
BREWER'S SCHNITZEL	12.50 €
Pork schnitzel with French fries	
JUICY PORK ROAST	12.50 €
With sauerkraut, bread-dumplings & red wine sauce	

We mostly source our meat from the german "Schwäbisch-Hällische Erzeugergemeinschaft", reknown for their animal welfare

DESSERTS

SCOOP OF ICE-CREAM	2.80 €	CRÈME BRÛLÉE	6.50 €
Various flavors		With currant sorbet & walnut crackers	
QUINCE-PANNACOTTA	6.50 €	CHOC-HASELNUT-BROWNIE	6.50 €
With rum-marinated berries & marzipan-poppy seed ice cream		Served warm with white chocolate sorbet	

Our ice-cream is supplied by "Lautertal Eis" & made only from selected, natural ingredients