

OUR REMS VALLEY MENU

Leaf salads with wild herbs in apricot vinegar and walnut oil
with sweet and sour kohlrabi and bread croutons

Diced filet of German beef with fresh chanterelles
in herb cream and homemade Swabian Noodles

26,50 €

»Affogato«
Vanilla ice cream with espresso

2 COURSES: 29,00 € | 3 COURSES: 33,00 €

SMALL LUNCH DISHES

Veal fritters with roast jus and potato salad	13,00 €
Smoked matie fillets with dill sour cream and potatoes	18,50 €
Medallion of monkfish fried in olive oil on saffron risotto and ratatouille	24,50 €
🍷 2021 Sauvignon Blanc ** Q.b.A. trocken, Weingut Klopfer, Großheppach 0,1 l	5,00 €

MAIN DISHES FRESH FROM THE MARKET

Swabian stew of lentils with Wiener sausage smoked pork and homemade Swabian noodles	17,00 €
Fresh chanterelles in herb cream with fried pretzel dumplings and leaf salad	23,00 €
🍷 2021 Räuber Rosé trocken, aus eigenem Weinberg, Abfüller: Weingut W. Haidle, Kernen im Remstal 0,1 l	3,50 €
Braised veal shank meat with fresh chanterelles in herb cream, pretzel dumplings and summer vegetables	29,50 €
🍷 2021 Räuber Rosé trocken, aus eigenem Weinberg, Abfüller: Weingut W. Haidle, Kernen im Remstal 0,1 l	3,50 €
Fillet of sea bass fried on the skin with lobster noodles and summer vegetables	31,00 €
Entrecôte of German milk-fed veal with truffle butter, ratatouille and potato fritter	33,50 €
🍷 2019 Geradstettener Lichtenberg, Zweigelt VDP Erste Lage Q.b.A. trocken, Weingut J. Ellwanger, Winterbach 0,1 l	6,50 €

¹ with phosphate ² contains preservatives
If you suffer from allergies or intolerances, feel free to ask our staff.