

OUR APERITIF OF THE WEEK

Cremant de Limoux Rosé
Grand Cuvée 1531 brut

Sieur d'Arques-Aimery, Südfrankreich **0,1 l 9,00 €**

»Perlende Quitte« (Sparkling Quince)
Non-alcoholic aperitif

Weingut B. Ellwanger, Großheppach **0,1 l 6,50 €**

SMALL TEASER FROM OUR POP-UP RESTAURANT [ANJO]

Grilled watermelon and feta cheese
with semi-dried tomatoes and pea cream

13,00 €

☞ 2021 Sauvignon Blanc ** Q.b.A. trocken, Weingut Klopfer, Großheppach **0,1 l 5,00 €**

STARTERS

»Swabian Wurstknöpfle«^(1,2) a noodle pastry with ham
sauteed in parsley butter on potato salad and onion straw

9,00 €

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

12,00 €

Salmon pickled in lime and soy
with cucumber, wasabi and pickled ginger

19,50 €

☞ 2021 Riesling Schieferstein Q.b.A. trocken, Knebel Brüder, Winningen, Mosel **0,1 l 4,80 €**

Beef filet Carpaccio marinated with truffled oil and lime
with Parmesan cheese

19,50 €

SOUPS

Beef broth with herb pancake and chives

8,50 €

Tripes in red wine sauce

9,00 €

Cream of tomato soup

9,00 €

Shellfish soup with cognac and thyme croutons

9,50 €

☞ 2019 Malterdinger Weiss Q.b.A. trocken, Weingut B. Huber, Malterdingen, Baden **0,1 l 7,50 €**

REGIONAL SWABIAN DISHES

SMALL | NORMAL

Steak of German beef »medium« in a dark sauce
with stewed onions, roasted potatoes and side salad

31,00 €

Medallions of sirloin pork in mushroom cream sauce
with homemade Swabian noodles and side salad

22,00 € | 26,00 €

Diced filet of Swabian pork in mustard sauce
with homemade Swabian Noodles and side salad

21,00 € | 25,00 €

¹ with phosphate

² contains preservatives

If you suffer from allergies or intolerances, feel free to ask our staff.