






OUR APERITIF OF THE MONTH

-  2020 Muskat-Trollinger rosé brut
Traditionelle Flaschengärung
Weingut B. Ellwanger, Großheppach **0,1 l 9,50 €**
-  2022 Perlende Quitte
Perlender Quittensaft alkoholfrei
Weingut B. Ellwanger, Großheppach **0,1 l 6,50 €**

COLD AND WARM STARTERS

-  Leaf lettuce in raspberry vinegar and walnut oil dressing
with toasted bread, seeds and sprouts **11,00 €**
- Two Swabian sausage dumplings (1, 2) melted in parsley butter
on Swabian potato salad and fried onion straw **11,00 €**
- Guinea fowl terrine »Leipziger Allerlei«
with morel cream, asparagus and young peas in hazelnut vinaigrette **19,50 €**
- Beef fillet carpaccio with truffled olive oil and lime
served with shaved parmesan and freshly ground pepper **21,00 €**
- Argentinian red prawns »Caesar Style«
with romaine lettuce, crispy smoked bacon
dried tomatoes and parmesan cheese **21,50 €**
 2022 Weissburgunder Q.b.A. trocken, Weingut Dr. Bürklin-Wolf, Wachenheim-Pfalz **0,1 l 5,60 €**

OUR SOUPS

- Beef broth with homemade herb pancake and chives **8,50 €**
- Swabian tripes in dark sauce **9,00 €**
-  Tomato soup with cream topping **9,00 €**
-  Foamed asparagus soup with green herbs and bread croutons **9,50 €**
 2022 Sauvignon blanc „Höhenluft“, Weingut B. Ellwanger, Großheppach **0,1 l 5,40 €**

OUR LUNCH RECOMMENDATIONS

Swabian lentils with string sausage ^(1, 2)
smoked pork belly and homemade Swabian noodles **17,50 €**

Regional green asparagus melted with pine nut butter and parmesan cheese
parma ham and potatoes **23,50 €**
🍷 2022 Weissburgunder Q.b.A. trocken, Weingut Dr. Bürklin-Wolf, Wachenheim-Pfalz **0,1 l 5,60 €**

Medallions of pork loin in mushroom cream
with homemade Swabian noodles **21,00 €**

Breaded veal cutlet
with potato, cucumber salad and cranberries **23,50 €**

German roast beef in strong veal jus
with steamed onions and crispy fried potatoes **30,00 €**

🍷 2020 Lemberger „Steillage“, Weingut B. Ellwanger, Großheppach **0,1 l 5,60 €**

🌿 Portion of regional asparagus with hollandaise sauce or butter
herb pancake or potatoes **27,00 €**

🍷 2022 Sauvignon blanc „Höhenluft“, Weingut B. Ellwanger, Großheppach **0,1 l 5,40 €**

Veal shank »Osso buco Style« braised in mediterranean sauce
spring vegetables and pommes dauphines **32,00 €**

🍷 2019 Barbera d`Alba Superiore D.O.C. AZ Agr. Sobrero, Castiglione Falletto, Piemont **0,1 l 6,50 €**

Grilled salmon steak with curry
spring vegetables, potatoes and cashew crumble **34,00 €**

🍷 2019 Riesling „Osterberg“ Grunbacher Klinge, Weingut B. Ellwanger, Großheppach **0,1 l 6,20 €**

IN ADDITION OR AS A STARTER

Crispy side salad in French dressing with toasted bread croutons and sprouts **6,50 €**



WEIN
FREUNDSCHAFT
IM LAMM. **UNSER WINZER DES MONATS!**

THE HIGHLIGHT

🍷 2020 Sauvignon blanc fumé
„Junges Schwaben“, Q.b.A. trocken
Weingut B. Ellwanger, Großheppach **0,1 l 10,50€**

🌿 Vegetarian 🍷 Winery of the month

HOME SWEET HOME

 Foamed asparagus soup with green herbs and bread croutons
 2022 Sauvignon blanc „Höhenluft“, Weingut B. Ellwanger, Großheppach 0,1 l 5,40 €


Breaded veal cutlet
with potato, cucumber salad and cranberries

23,50 €

Affogato with hazelnut ice cream


3-COURSE-MENU: 34,50 €

FAR AWAY

 Leaf lettuce in raspberry vinegar and walnut oil dressing
with toasted bread, seeds and sprouts

11,00 €

Local white asparagus with ham
sauce hollandaise or butter
herb pancake or potatoes

 2022 Sauvignon blanc „Höhenluft“, Weingut B. Ellwanger, Großheppach 0,1 l 5,40 €

28,50€

Small crème brûlée with a scoop of strawberry sorbet

3-COURSE-MENU: 42,00 €