

English Menu

Daily specials

- Tuesday
Schnitzel Day (buffet) €16,20
Schnitzel all you can eat with house made potato salad, fresh Spätzle (egg noodles), fries, and a variety of sauces
Or of salad variations from our salad bar € 19,99
- Thursday
Businesslunch (12pm to 2pm) €9,99
Buffet
- "Galgenspieß" (after 5pm) €35,90
Roasted chicken , point steak, and roast beef a 150 g with peppers, onions, smoked bacon, and served with wild potatoes, herb butter, house dip, and garlic dip
- Friday
Fish Day ab € 10,00
Fresh fish filet, such as coal fish or redfish, served with house made potato salad and rémoulade sauce
- Saturday
Surf n' Turf (after 5pm) € 35,50
Point steak (fresh weight 220g) from our lava stone grill, served with five giant shrimp, roasted vegetables, spiral potatoes, herb butter, garlic dip, and our house made dip
- Saturday
(until 4pm) € 14,90
Oven fresh pork roast, served with fresh Spätzle (egg noodles) and Swabian potato salad

Monthly specials

- April
Spring Schnitzel € 22,50
Breaded calf Schnitzel fried in butter, baked with tomato and Emmentaler cheese, served with Mediterranean-style roasted vegetables, and baby potatoes
- May
Asparagus Schnitzel € 22,50
Schnitzel without breading, stuffed with asparagus and cooked ham, served with butter potatoes and hollandaise sauce
- June
"Holzfällerschnitzel" € 22,50
Pork neck Schnitzel served with roasted potatoes, bacon and onions
- July
"Hirtenschnitzel" € 22,50
Schnitzel without breading, baked with black olives and feta cheese, served with tzatziki, fries and a side salad of your choice from our salad bar
- August
Chanterelle Schnitzel € 22,50

From our lava stone grill with roasted chanterelles and baked with Emmentaler cheese, served with house made croquettes, and a side salad of your choice from our salad bar

- September
"Hüttenzauber" Schnitzel €22,50
Breaded Schnitzel with smoked ham and baked with Bergkäse (type of cheese), served with Käsespätzle (egg noodles with cheese) and lingonberries
- October
Schnitzel Pocket € 22,50
Schnitzel without breading from our lava stone grill with a mushroom-bacon-onion stuffing, served with house made croquettes and pepper cream sauce
- November/December
A variety of game meat specialties

November Specials

15

th November – Homemade marinated pot roast with a side of apple flavored red cabbage, and

either fresh Swabian egg noodles or dumplings

18,90 EUR

8th November – duett of goose leg and breast of goose with side of apple flavored red cabbage, bread dumplings, goose-jus

31,90 EUR

22th November – crispy goose with a side of apple flavored red cabbage and bread dumplings

23,90 EUR

Our Goose Feast

If you reserve a table specifically for our goose feast, we will have your goose ready for you

bathe

reserved time.

This includes

one fresh goose (about 4kg) with a side of orange and apple flavored red cabbage,

homemade bread

dumplings, potato dumplings, as well as fresh Swabian egg noodles, and goose-jus,

one bottle of our locally produced housewine Trollinger Lemberger (Weingut Bayer Esslingen),

or one bottle Primitivo for an additional 13,00 EUR)

149,00 EUR for 4 People

For every additional person we allow ourselves to charge 17,00 EUR (there will be additional

goose legs)

Soups

The base of each of our soups is beef broth made of bones and cooked with root vegetables, served with either

- Housemade "Flädle" € 6,60
(savory pancakes, cut into ribbons) topped with chopped chives
- Housemade "Maultaschenecken" € 7,70
(stuffed ravioli pockets)
- Pumpkin crème soup (only Oktober) €7,50
With whipped creme

Fresh Salads

- "Fitness" Salad € 19,90
Turkey breast fillet grilled on lava stone with a choice of salad variations from our salad bar, and herb butter, as well as rolls of white bread
- "Wald" Salad € 19,90
Fresh mushrooms roasted in herb butter with a choice of salad variations from our salad bar, and garlic dip, as well as rolls of white bread
- "Sportler" Salad
Breaded pork schnitzel 200g € 18,80
Breaded pork schnitzel 400g € 23,30
with a choice of salad variations from our salad bar and a slice of lemon
- Big Salad plate € 15,50
a choice of salad variations from our salad bar, served with rolls of white bread
- Little salad plate € 8,80
a choice of salad variations from our salad bar
- Side salad € 5,50
a choice of salad variations from our salad bar

Vegetarian Options

- Vegetable-Potato-Pan € 15,50
With herbed baby potatoes and roasted vegetables (peppers, mushrooms, zucchini, eggplants, sugar snaps, and onions)
- "Kässpätzlepfännle" € 17,70
Fresh Spätzle (egg noodles) with cheese, roasted onions and a side salad of your choice from our salad bar
- Roasted potatoes
Served with three fried eggs €9,90
and fried bacon €13,30

Schnitzel

All of our Schnitzel are breaded and will be served with a side of fries. Optionally, we offer a side salad of your choice from our salad bar for 5,50 EUR with every Schnitzel meal.

The weight of our schnitzel on the menu is the fresh weight. With our 400g and 1000g Schnitzel options it is possible that due to the marbling and the musculature of the meat, different meat colors might show, supporting the succulence and flavor of the Schnitzel.

Choose a size

- Little Joe 100 g € 11,00
- Quarter hog 200g € 17,70
- Half a hog 400g € 22,20
- Entire hog 1000g (only for 1 People)€ 31,00
- Friendship Schnitzel € 34,40 (only for 2 people)
- Child pays for more sides € 4,00
- Turkey Schnitzel € 23,30

Choose a sauce

- Gravy € 1,70
(made as in grandma's days)
- Cream sauce € 2,30
(made with fresh cream and a hint of gravy)
- Cream of mushroom € 3,40
(fresh, seasonal mushrooms in herbed cream sauce)
- Cream of pepper € 2,80
(with fresh Madagascar-pepper, little spicy)
- Bohemian sauce € 2,80
(with peppers and sliced onions)
- Garlic sauce € 2,80
(gravy with freshly roasted garlic)
- Chili sauce € 2,80

Choose a side

- Fresh "Spätzle" (egg noodles) or fries (included in price)
- Roasted potatoes, potato croquettes, baby potatoes, or wild potatoes with garlic dip € 3,90

Schnitzel baked with cheese

- "Holzfäller" 200g € 21,10 400g € 27,70
With roasted bacon, roasted onions, and baked with cheese
- "Förtsterin" 200g € 21,10 400g € 27,70
With roasted mushrooms, and baked with Emmentaler cheese
- Lady's Schnitzel 200g € 21,10 400g € 27,70
with roasted vegetables, and baked with Emmentaler cheese
- Schnitzel Hawaii 200g € 21,10 400g € 27,70
With ham and pineapple, and baked with Emmentaler cheese
- Schnitzel board € 27,70
Three types of Schnitzel, 100g each (Holzfäller, Hawaii, and Lady's Schnitzel), served with fries
- Gentlemen's Schnitzel 200g € 21,10 400g € 27,70
With an onion-garlic melt, green pepper, and served with roasted potatoes

Rustic Schnitzel variations

- "Bauern Art"
Served with roasted potatoes, and one fried egg 200g € 21,10
Served with roasted potatoes, and two fried eggs 400g € 27,70
Extra egg €1,50
- Cordon Bleu 200g € 22,20 400g € 28,80
Stuffed with ham and cheese
- Schnitzel Roulade 200g € 22,20 400g € 28,80
Breaded Schnitzel filled with mustard, bacon, onions, pickles, and served with roasted potatoes

Our "Maultaschen"

All of our "Maultaschen" (stuffed ravioli pockets) are housemade with our best ingredients only.

- Classic € 16,60
With an onion melt and housemade potato salad
- Rustic € 16,60
Served as slices fried with eggs, and a side salad of your choice from our salad bar
- Noble € 16,60
Served in Riesling-cream-sauce with a variety of mushrooms, and a side salad of your choice from our salad bar

For true Swabians

- Lentils € 15,90
Lentils with Spätzle (egg noodles), and a pair of scalded sausages
- Sour tripe € 19,90
In Trollinger-sauce, served with roasted potatoes
- Beef liver € 19,90
Served with an apple and onions in Trollinger-sauce, with roasted potatoes

WILD

We collect our game meat from the Eifel and serve it here for you with fresh pears and lingonberries.

Game Meat Menu

We collect our game meat from the Eifel and serve it here for you with fresh pears and lingonberries.

Tender roast venison served with fresh Swabian egg noodles, also a side salad of your choice from our salad bar

27,90 EUR

Roast wild boar served with two dumplings and apple flavored red cabbage

27,90 EUR

Game Meat Goulash from deer, served with dumplings, fresh Swabian egg noodles, and a side salad of your choice from our salad bar

23,90 EUR

3 Swabian Ravioli pockets filled with game meat, served with mushroom sauce, and a side salad of your choice from our salad bar

17,90 EUR

„Wilder Teller“, one piece of roast venison, one slice of roast wild boar, served with game meat goulash,

and one Swabian Ravioli filled with game meat with a side of Swabian egg noodles, dumplings, apple

flavored red cabbage, and a side salad of your choice from our salad bar

33,90 EUR

Wild Ragout with mushrooms and ribbon noodles, and a side salad of your choice from our salad bar

18,90 EUR

„Wildgeschnetzeltes“, game meat from deer and wild boar cut into strips served with Swabian egg

noodles, and a side salad of your choice from our salad bar

29,90 EUR

Degree of doneness for our beef

It is the easiest and simultaneously most difficult task to cook a piece of meat so that it deserves to be called a steak. It is that certain touch that makes each steak uniquely delicious.

- rare
Your meat will be served bronzy on the outside, yet raw on the inside with a temperature between 45 C and 49 C at its core
- Medium-rare
Your meat will be served bronzy on the outside, and rose colored on the inside, yet still raw at its core with a temperature between 47 C and 56 C
- Medium
Your meat will be served what we like to call "halfway done" or "à point". Your steak will have a bronzy crust while the rest of the meat is rose colored. At its core the temperature lies between 55 C and 59 C.
- Well done
Your meat will be served well done, or "bien cuit". At its core the temperature lies between 73 C and 85 C.

Roasted Premium Steaks of the Lava stone

- prime rib with sauce € 29,90
Served with a side
- Argentinian rump steak, 200g € 27,70 400g € 38,90
premium rodeo quality

Our staff is happy to inform you about any other steak specialties we might offer.
With every steak, we serve housemade herb butter, and an all-you-can-eat side salad of your choice from our salad bar

Classic Sides

- Spätzle (egg noodles) or fries are included in your price
- Roasted potatoes, potato croquettes, baby potatoes, or wild potatoes with garlic dip € 3,90

Our "Hüttenpfännle" (served in a pan)

- Rump steak Pfännle € 30,00
About 200g of rump steak
Served with Käsespätzle (egg noodles with cheese), housemade herb butter, and a side salad of your choice from our salad bar
- Neuwirtshaus Pfännle € 25,50
Three medallions of pork (about 240g) in cream sauce, served with fresh Spätzle (egg noodles), and a side salad of your choice from our salad bar
- Gourmet Pfännle € 27,70
Two medallions of pork, served with Käsespätzle (egg noodles with cheese), one Maultasche (stuffed ravioli), cream sauce, and a side salad of your choice from our salad bar
- Schnitzel Pfännle € 23,30
Breaded pork Schnitzel (about 130g), served with Käsespätzle (egg noodles with cheese), cream sauce, and a side salad of your choice from our salad bar

- Swiss Pfännle € 24,40
Pork and beef strips in onion cream sauce, and baked with cheese, served with fresh Spätzle (egg noodles), and a side salad of your choice from our salad bar
- Goulash € 19,90
Goulash of pork and beef with peppers, onions, and served with fresh Spätzle (egg noodles), and a side salad of your choice from our salad bar

Dessert

- "Apfelstrudel" € 9,90
(apple pie) served with vanilla sauce and whipped cream
- "Heiße Liebe" € 9,90
Vanilla ice cream served with hot raspberries and whipped cream
- "Apfelküchle" € 9,90
(apple donuts) Topped with cinnamon sugar, served with whipped cream and vanilla ice cream
- Mini Dessert € 3,00
Little glasses of different desserts. Our staff is happy to inform you of our options.

Hot drinks

- Cup of coffee € 2,90 / € 4,90
- Cappuccino € 3,50 / € 4,90
- Espresso € 2,30 / € 3,70
- Gourmet Espresso € 5,90
Served with vanilla ice cream and whipped cream
- Latte Macchiato € 4,90
- Milk coffee € 4,90
- Cup of tea € 3,00
(Peppermint, Camille, Black Tea, Fruit tea, Green tea, Herbal Tea)

Descriptions of additives and allergens

Additives: 1) preservative, 2) coloring agent, 3) antioxidant, 4) phosphate, 5) flavor enhancer, 6) sweetener, 7) Caffein, 8) blackened, 9) contains source of phenylalanine, 10) quinine, 11) taurine

Allergens: containing gluten are a) wheat, a2) rye, a3) barley, a4) oat, a5) spelt, a6) kamut, b) fish, c) eggs, d) crustaceans, edible nuts, e) almonds, e2) hazelnuts, e3) walnuts, e4) cashew, e5) Pecan, e6) Brazil nuts, e7) pistachios, e8) macadamia mash, f) celery, g) mustard, h) milk, i) soya, j) molluscs, k) sulfur dioxid and sulfites, l) peanuts, m) sesame, n) lupine

Despite careful manufacturing of our products there is a chance of there being traces of additional substances (soya, nuts) other than the listed ones above.

All prices include sales tax and service.

For errors in printing and labeling we assume no liability.