

## English Menu

### Daily specials

#### **Monday** - Spareribs Day

Spareribs served with fresh bread and house dip

16,90 EUR

XXL Spareribs served with fresh bread and house dip

23,90 EUR

#### **Tuesday** - Schnitzel Day (buffet)

Schnitzel "all you can eat" with house made potato salad, fresh Spätzle (Swabian egg noodles), fries, and a variety of sauces

14,50 EUR

#### **Wednesday** - Burger Day

House made burgers topped with salad, tomato, onion, pickles, mustard, and house made burger sauce, served with fries

- ❖ Hamburger (180g) 16,50 EUR
- ❖ Cheeseburger (180g) 17,50 EUR
- ❖ Bacon burger with cheese (180g) 18,50 EUR
- ❖ Big Burger with cheese (360g) 23,90 EUR

#### **Thursday** – "Businesslunch" (12pm to 2pm)

Buffet with little drink of your choice

13,99 EUR

#### **Thursday** - "Galgenspieß" (after 5pm)

Roasted entrecôte, point steak, and roast beef (about 500g) with peppers, onions, smoked bacon, and served with wild potatoes, herb butter, house dip, and garlic dip

32,50 EUR

#### **Friday** - Fish Day

Fresh fish filet, such as coal fish or redfish, served with house made potato salad and rémoulade sauce

Starting at 13,99 EUR

#### **Saturday** - Dish of the Day with a side salad (12pm to 2pm)

12,90 EUR

#### **Saturday** - Surf n' Turf (after 5pm)

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

31,90 EUR

#### **Sunday** - Sunday roast (until 4pm)

Oven fresh pork roast, served with fresh Spätzle (egg noodles) and Swabian potato salad

14,90 EUR

## Monthly specials

### **April** - Spring Schnitzel

Breaded calf Schnitzel fried in butter, baked with tomato and Emmentaler cheese, served with Mediterranean-style roasted vegetables, and baby potatoes

### **May** - Asparagus Schnitzel

Schnitzel without breading, stuffed with asparagus and cooked ham, served with butter potatoes and hollandaise sauce

### **June** - "Holzfällerschnitzel"

Pork neck Schnitzel served with roasted potatoes, bacon and onions

### **July** - "Hirtenschnitzel"

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

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

Breaded Schnitzel with smoked ham and baked with Bergkäse (type of cheese), served with Käsespätzle (egg noodles with cheese) and lingonberries

### **October** - Schnitzel Pocket

Schnitzel without breading from our lava stone grill with a mushroom-bacon-onion stuffing, served with house made croquettes and pepper cream sauce

## November Specials

**4<sup>th</sup> November** – Homemade marinated pot roast with a side of apple flavored red cabbage, and either fresh Swabian egg noodles or dumplings

18,90 EUR

**11<sup>th</sup> November** – duett of goose leg and breast of goose with side of apple flavored red cabbage, bread dumplings, goose-jus

31,90 EUR

**18<sup>th</sup> November** – crispy goose with a side of apple flavored red cabbage and bread dumplings

22,90 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 Costa Lago (Weingut Zeni, for an additional 13,00 EUR)

**139,00 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"** (savory pancakes, cut into ribbons) topped with chopped chives 5,90 EUR

**Housemade "Maultaschenecken"** (stuffed ravioli pockets) 6,90 EUR

### Fresh Salads

#### **"Fitness" Salad**

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 17,90 EUR

#### **"Wald" Salad**

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 14,90 EUR

#### **"Sportler" Salad**

Breaded pork schnitzel 200g 16,90 EUR  
Breaded pork schnitzel 400g 20,90 EUR  
with a choice of salad variations from our salad bar and a slice of lemon

#### **Big Salad plate**

a choice of salad variations from our salad bar, served with rolls of white bread 13,90 EUR

#### **Little salad plate**

a choice of salad variations from our salad bar 7,90 EUR

#### **Side salad**

a choice of salad variations from our salad bar 4,90 EUR

## Vegetarian Options

### **Vegetable-Potato-Pan**

With herbed baby potatoes and roasted vegetables (peppers, mushrooms, zucchini, eggplants, sugar snaps, and onions)

13,90 EUR

### **“Kässpätzlepfännle”**

Fresh Spätzle (egg noodles) with cheese, roasted onions and a side salad of your choice from our salad bar

15,90 EUR

### **Fries**

5,50 EUR

## 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 4,50 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 9,90 EUR
- Quarter hog 15,90 EUR
- Half a hog 19,90 EUR
- Entire hog 27,90 EUR
- Friendship Schnitzel (for 2 people) 30,90 EUR
- Turkey Schnitzel 20,90 EUR

### **Choose a sauce**

- Gravy (made as in grandma’s days) 1,50 EUR
- Cream sauce (made with fresh cream and a hint of gravy) 2,00 EUR
- Cream of mushroom (fresh, seasonal mushrooms in herbed cream sauce) 3,00 EUR
- Cream of pepper (with fresh Madagascar-pepper, little spicy) 2,50 EUR
- Bohemian sauce (with peppers and sliced onions) 2,50 EUR
- Garlic sauce (gravy with freshly roasted garlic) 2,50 EUR
- Chili sauce 2,50 EUR

### **Choose a side**

- Fresh “Spätzle” ( Swabian egg noodles) or fries (included in price)
- Roasted potatoes, potato croquettes, baby potatoes, baked potato, or wild potatoes with sour cream

3,50 EUR

### **Schnitzel baked with cheese**

|   |                |
|---|----------------|
| “Holzfäller” - With roasted bacon, roasted onions, and baked with cheese  | 200g 18,90 EUR |
|   | 400g 24,90 EUR |
| “Förtsterin” – With roasted mushrooms, and baked with Emmentaler cheese   | 200g 18,90 EUR |
|   | 400g 24,90 EUR |
| Lady’s Schnitzel - With roasted vegetables, and baked with Emmentaler cheese  | 200g 18,90 EUR |
|   | 400g 24,90 EUR |
| Schnitzel Hawaii - With ham and pineapple, and baked with Emmentaler cheese   | 200g 18,90 EUR |
|   | 400g 24,90 EUR |
| Schnitzel board - Three types of Schnitzel, 100g each (Holzfäller, Hawaii, and Lady’s Schnitzel), served with fries | 24,90 EUR      |
| Gentlemen’s Schnitzel - With an onion-garlic melt, green pepper, and served with roasted potatoes                   | 200g 18,90 EUR |
|   | 400g 24,90 EUR |
| <b>Rustic Schnitzel variations</b>  |                |
| “Bauern Art” - Served with roasted potatoes, and one fried egg.   | 200g 18,90 EUR |
| Served with roasted potatoes, and two fried eggs  | 400g 22,90 EUR |
| Extra egg   | 1,50 EUR       |
| Cordon Bleu - Stuffed with ham and cheese   | 200g 19,90 EUR |
|   | 400g 24,90 EUR |
| Schnitzel Roulade - Breaded Schnitzel filled with mustard, bacon, onions, pickles, and served with roasted potatoes | 200g 19,90 EUR |
|   | 400g 25,90 EUR |

### **For true Swabians**

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|--|-----------|
| Lentils served with Spätzle (Swabian egg noodles) and a pair of scalded sausages   | 15,90 EUR |
| Sour tripe - In Trollinger-sauce, served with either fresh bread   | 16,90 EUR |
| Or roasted potatoes  | 19,90 EUR |
| Roasted Beef liver - Served with apple and onions in Trollinger-sauce, with roasted potatoes, and a side salad of your choice from our salad bar | 19,90 EUR |

### Our "Maultaschen"

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

- **Classic** - With an onion melt and housemade potato salad  
14,90 EUR
- **Rustic** - Served as slices fried with eggs, and a side salad of your choice from our salad bar  
14,90 EUR
- **Noble** - Served in Riesling-cream-sauce with a variety of mushrooms, and a side salad of your choice from our salad bar  
14,90 EUR

### Game Meat Menu (starting 17th October)

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  
26,90 EUR
- Roast wild boar** served with two dumplings and apple flavored red cabbage  
23,90 EUR
- Game Meat Goulash** from deer, served with dumplings, fresh Swabian egg noodles, and a side salad of your choice from our salad bar  
21,90 EUR
- 3 Swabian Ravioli pockets** filled with game meat, served with mushroom sauce, and a side salad of your choice from our salad bar  
18,90 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  
31,90 EUR
- Wild Ragout** with mushrooms and ribbon noodles, and a side salad of your choice from our salad bar  
28,90 EUR
- „Wildgeschnetztes“**, 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  
27,90 EUR

### "Vesper"

- Roasted potatoes** - Served with three fried eggs and fried bacon  
11,90 EUR
- Swiss Sausage salad** - Lyoner sausage with cucumbers, peppers, onions, Emmentaler cheese, and served with fresh bread
- Big serving 10,90 EUR  
Little serving 7.90 EUR  
With roasted potatoes additional 3,50 EUR

## Our beef

### **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**

**Argentinian prime rib** - Served with a side

250g 27,90 EUR

**Argentinian rump steak**, premium rodeo quality

200g 24,90 EUR

(2x 200g) 400g 34,90 EUR

**Argentinian Entrecôte** (Rip-Eye-Steak)

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 ( Swabian egg noodles) or fries are included in your price
- Roasted potatoes, potato croquettes, baby potatoes, baked potato, or wild potatoes with sour cream

3,50 EUR

## **Our “Hüttenpfännle” (served in a pan)**

**Rump steak Pfännle** - 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

26,90 EUR

**Neuwirtshaus Pfännle**

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

22,90 EUR

### **Gourmet Pfännle**

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

24,90 EUR

### **Schnitzel Pfännle**

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

20,90 EUR

### **Swiss Pfännle**

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

21,90 EUR

### **Goulash**

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

18,90 EUR

### **Dessert**

“Apfelstrudel” (apple pie) served with vanilla sauce and whipped cream

8,90 EUR

“Heiße Liebe” - Vanilla ice cream served with hot raspberries and whipped cream

8,90 EUR

“Apfelküchle” (apple donuts) Topped with cinnamon sugar, served with whipped cream and vanilla ice Cream

9,50EUR

**Mini Dessert** - Little glasses of different desserts. Our staff is happy to inform you of our options.

3,50 EUR

### **Hot drinks**

Cup of coffee

Little 2,90 EUR

Big 4,90 EUR

Cappuccino

Little 3,50 EUR

Big 4,90 EUR

Espresso

Single 2,30 EUR

Double 3,70 EUR

Gourmet Espresso - Served with vanilla ice cream and whipped cream

5,90 EUR

Latte Macchiato

4,90 EUR

Milk coffee

4,90 EUR

Cup of tea (Peppermint, Camille, Black Tea, Fruit tea, Green tea, Herbal Tea)

3,00 EUR



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.*