

Das Restaurant

Menu

**„Food is need,
enjoyment is an art!“**

François VI. Duc de La Rochefoucauld

Enjoy a few wonderful hours in our restaurant.

For the beginning

Fresh Goat Cheese ^{1, 2, 3, 8}	
Puffed Amaranth Gooseberry Pumpernickel Ice Cream	€ 16,00
Beef Carpaccio ³	
Grilled Chanterelles Lime Oil Parmesan Arugula	€ 17,00
Heirloom Tomatoes ^{3, 8}	
Burrata Basil Pesto Arugula	€ 17,00
Caesar Salad ^{1, 3, 13}	
Parmesan Croutons Bacon	€ 14,00
Mixed Leaf Salads ^{1, 3}	
Fresh Vegetables House dressing Parmesan	€ 12,00
with Turkey Breast Strips	€ 16,00
with Shrimp ¹¹	€ 19,00

Liquid Offerings

Cream of Chanterelle Soup ^{3, 13, 14}	
Apricot Chutney Scampi	€ 9,00
Gazpacho Andaluz with Crostini ¹	€ 8,50

Pasta & Vegetarian

Orecchiette ^{1, 3}	
Eggplant and Tomato Ragout Burrata Herb Oil	€ 18,00
Brioche Dumplings ^{1, 2, 3, 14}	
Creamed Chanterelles Apricot Chutney	€ 20,00
Tagliatelle ^{1, 6, 8}	
Grilled Chanterelles Sage Butter Parmesan	€ 19,00
Risotto ^{3, 6}	
Chanterelles Apricot Parmesan	€ 16,00
with Shrimp ¹¹	€ 24,00
with Beef Strips	€ 23,00

The main thing

Flank Steak ^{1, 2, 3, 6, 14}	
BBQ Jus Grilled Bell Peppers Corn Baked Potato	
Herbed Sour Cream	€ 30,00
Pork Schnitzel ^{1, 2, 3, 6}	
Creamy Chanterelle Sauce Pan-Fried Potatoes	€ 28,00
Veal Scaloppine al Limone ^{3, 8}	
Spinach Potatoes Almonds	€ 27,00
Salmon ^{1, 2, 3, 6, 13}	
Romanesco Blini Saffron Sauce	€ 26,00
Roast Beef Burger ^{1, 2, 3}	
Pretzel Bun Brie Lingonberries Sweet Potato Fries	€ 22,00
Dry-Aged Beef Burger ^{1, 2, 3}	
Brioche Bun Comté Cheese Steakhouse Fries (vegetarian option available)	€ 20,00

Our menu recommendation

Cream of Chanterelle Soup^{3, 13, 14}

Veal Loin with Chanterelles,
Celery & Herbed Potato Roll^{1, 2, 3}

Crème brûlée^{2, 3}

€ 47,00

At least ...

Warm Chocolate Cake^{1, 2, 3}

Alpine Milk Yogurt Ice Cream | Cherries € 9,00

Ruby Crème brûlée^{2, 3}

Raspberries | Mascarpone & Tonka Bean Ice Cream € 9,00

Selection of cheese³

chutney | grapes € 12,00

Additive labeling

We would like to draw your attention to the fact that our dishes are always freshly prepared for you.

The law requires the labeling of additives contained in food.

Please also note our allergen-labeled menu.

- 1 = Cereals containing gluten and products thereof
- 2 = Eggs and products thereof
- 3 = Milk and products thereof (including lactose)
- 4 = Sesame seeds and products thereof
- 5 = Mustard and products thereof
- 6 = Celery and products thereof
- 7 = Soybeans and products thereof
- 8 = Peanuts and products thereof
- 9 = Lupins and products thereof
- 10 = Molluscs and products thereof
- 11 = Crustaceans and products thereof
- 12 = Nuts and products thereof
- 13 = Fish and products thereof
- 14 = Sulfur dioxide and sulfites
(in concentrations of more than 10 mg/kg or 10 mg/l)

We will be happy to answer any questions you may have.

Das Restaurant

Beverage menu

**„Wine doesn't invent anything,
he's just babbling it out.“**

Friedrich Schiller

In this sense, for your well-being
and for one another nice evening in our restaurant.

Aperitif

Martini bianco ⁸ , extra dry ⁸ , rosso ⁸	5 cl € 6,00
Campari ¹ Soda	5 cl € 7,50
Campari ¹ Orange	5 cl € 7,50
Lillet Wild Berry	0,2 l € 7,50
Lillet Blanc, Wild Berry, Berries	
Pimms James	0,2 l € 7,50
Pimms N°1, Prosecco, ginger beer, orange, mint	
Aperol Sprizz	0,2 l € 7,50
Aperol ¹ , white wine or Prosecco, mineral water	
Aperol Sprizz (alcohol-free)	0,2 l € 6,50
orange and grenadine syrup, non-alcoholic sparkling wine, mineral water	
Kir – Sekt	0,1 l € 6,00
Cassisse, house brand sparkling wine	

Chamapgne - Sparkling wine - Prosecco

Palatin Winzer sparkling wine	0,75 l € 27,00
Weißburgunder extra dry	0,1 l € 4,00
Pinot Brut „Nature“	0,75 l € 35,00
Clauer Winery, Heidelberg	0,1 l € 7,00
Secco Rosé	0,75 l € 28,00
quality sparkling wine	0,1 l € 4,50
Weingärtner Cleeborn-Güglingen	
„Zero“ (alcohol-free)	0,75 l € 29,00
non alcoholic sparkling wine	0,1 l € 4,50
Weingut Clauer, Heidelberg	

White Wine

White wine from Baden

2023 Leimener Herrenberg	0,75 l € 26,00
Weißburgunder Kabinett fruity	0,2 l € 8,50
Weingut Adam Müller, Leimen	0,1 l € 5,00

2023 – Premium –	0,75 l € 28,00
Grauburgunder dry	0,2 l € 8,50
Weingut Philipp Plag, Kürnbach	0,1 l € 5,00

2024 Sauvignon Blanc	0,75 l € 28,00
Quality wine dry	0,2 l € 9,00
Weingut Clauer, Heidelberg	0,1 l € 5,00

2022 „Alte Rebe“	0,75 l € 28,00
Riesling dry	0,2 l € 9,00
Winzer von Baden, Wiesloch	0,1 l € 5,00

2021 Malscher Ölbaum	0,75 l € 29,00
Sauvignon Blanc Kabinett dry	
Weingut Hummel, Malsch	

White wine from Baden

2022 „Bronner“ (bio-certified) 0,75 l | € 29,00
 Rebsorte Bronner, Kabinett dry
 Weingut Leonard, Ebringen

2022 „Cucée GeorG“ 0,75 l | € 32,50
 Cuvée aus Burgundern, Chardonnay, Auxerrois
 Weingut Seeger, Leimen

2023 „Esprit“ 0,75 l | € 28,00
 Grauburgunder dry
 Weingut Bosch, Kronau

2021 „Lias Epsilon“ 0,75 l | € 37,00
 Riesling dry – fruity
 Weingut Bosch, Kronau

White wine from Württemberg

2021 Herzog Christoph 0,75 l | € 30,00
 Riesling quality wine dry
 Weingärtner Cleebronn-Güglingen

2020 Muskateller 0,75 l | € 28,00
 Weingut Häusermann, Sternenfels

Rosé Wine

Rosé wine from Baden

2022 Lemberger – lightly pressed	0,75 l € 28,00
Weingut Plag, Kürnbach	0,2 l € 9,00
	0,1 l € 5,00

Our recommendation:

2023 Vino Palatino	0,75 l € 25,00
Pinot Noir off-dry	0,2 l € 8,00
Winzer von Baden, Wiesloch	0,1 l € 4,50

A wine from the „Palatin Project Wineryard”
Nurtured, cared for, and harvested by our staff.

Rosé wine from Württemberg

2022 Spielart Rosé	0,75 l € 28,00
Cabernet Franc, Cabernet Sauvignon dry	0,2 l € 9,00
Weingut Bosch, Kronau	0,1 l € 5,00

Red Wine

Red wine from Baden

2020 „old vine”	0,75 l € 28,00
Lemberger dry	0,2 l € 9,00
Winzer von Baden, Wiesloch	0,1 l € 5,00
2023 Merlot	0,75 l € 28,00
Weingut Adrian Zimmer, Odenheim	0,2 l € 9,00
	0,1 l € 5,00
2017 Spätburgunder	0,75 l € 28,00
Barrique dry	0,2 l € 9,00
Weingut Ihle, Baden	0,1 l € 5,00
2023 fire	0,75 l € 27,00
Portugieser, Cab.Mitos, Lemberger off-dry	0,2 l € 8,50
Weingut Bosch, Kronau	0,1 l € 5,00

Red wine from Baden

2021 „AnnA“ Cuvée, Blaufränkisch & Pinot Meunier Weingut Seeger, Leimen	0,75 l € 36,00
2018 „Dreiklang“ Red wine cuvée, Spätb.-, Blaufränk.- & Syrah Weingut Ihle, Rauenberg	0,75 l € 28,00
2020 „C5“ Cuvée Weingut Ihle, Rauenberg	0,75 l € 28,00
2017 Syrah Q.b.A, Barrique dry Weingut Ihle, Baden	0,75 l € 39,00
2016 Malscher Rotsteig Lemberger Reserve dry Weingut Hummel, Malsch	0,75 l € 35,00

Red wine from Württemberg

2016 „Herzog Christoph“ 0,75 l | € 29,00
Lemberger quality wine dry
Weingärtner Cleebronn-Güglingen

2018 Zweigeltrebe 0,75 l | € 35,00
VDP Gutswein dry
Weingut Jürgen Ellwanger, Winterbach

Excursion to the Palatinate

2019 „Aufwind“ Sauvignon Blanc dry Weingut Hensel, Bad Dürkheim	0,75 l € 30,00
2022 Dirmsteiner „vom Kalkmergel“ Chardonnay dry, VDP Weingut Philipp Kuhn, Laumersheim	0,75 l € 31,00
2022 „Ein PS“ - Riesling dry Weingut Gehrig, Weisenheim	0,75 l € 27,00
2021 Blanc de Noir – Merlot dry Weingut Gehrig, Weisenheim	0,75 l € 27,00
2020 „Mano Negra“ Red wine Cuvée dry, Cabernet & Blaufränkisch Weingut Philipp Kuhn, Laumersheim	0,75 l € 31,00
2019 „Tohuwabohu“ Red wine Cuvée Merlot, Cabernet Franc, Cabernet Sauvignon Weingut Markus Schneider, Ellerstadt	0,75 l € 36,00

International

Italian red wine

2017 Santa Christina
Rosso IGT Toscana

0,75 l | € 28,00

French red wine

2015 Côtes du Rhône
Secret de Famille
Domaines Paul Jaboulet Aîné

0,75 l | € 27,00

Beer

Draft beer

Welde No. 1 Pilsner	0,3 l	€ 4,00
	0,5 l	€ 5,00
Welde light wheat beer	0,3 l	€ 4,00
	0,5 l	€ 5,00

Bottled beer

Welde non-alcoholic Pilsner	0,33 l	€ 4,00
Welde Naturradler – Pilsner with lemonade	0,33 l	€ 4,00
Welde non-alcoholic wheat beer	0,5 l	€ 5,00
Maisel's Weisse dark wheat beer	0,5 l	€ 5,00

Non-alcoholic beverages

Mineral water

Teinacher Gourmet medium	0,25 l	€ 3,00
	0,75 l	€ 6,50

Teinacher Gourmet naturell	0,25 l	€ 3,00
	0,75 l	€ 6,50

Lemonades

Fritz-Kola ^{1,2}	0,33 l	€ 4,00
Fritz-Kola sugar-free ^{1,2}	0,33 l	€ 4,00
Fritz-Mischmasch ^{1,2}	0,33 l	€ 4,00
Fritz-Limo orange ⁷	0,33 l	€ 4,00
Fritz-Limo apple-cherry-elderberry	0,33 l	€ 4,00

Thomas Henry Tonic Water ⁵	0,2 l	€ 4,00
Thomas Henry Bitter Lemon ^{5,7}	0,2 l	€ 4,00

Juices, fruit juices, nectars & spritzers

Niehofts Vaihinger apple	0,2 l € 3,50
Niehofts Vaihinger orange	0,2 l € 3,50
Niehofts Vaihinger passion fruit	0,2 l € 3,50
Niehofts Vaihinger currant	0,2 l € 3,50
Teinacher Apple spritzer	0,33 l € 4,00
Teinacher Apple and Blackcurrant	0,33 l € 4,00
Fritz-Spritz Organic Rhubarb spritzer	0,33 l € 4,00
Fruit Juice spritzer	0,2 l € 3,50
	0,4 l € 5,50

Digestif

Williams Christ pear brandy Weingut Adam Müller, Leimen	2 cl € 3,00
Mirabelle plum brandy Weingut Adam Müller, Leimen	2 cl € 3,00
Sour cherry brandy Weingut Adam Müller, Leimen	2 cl € 3,00
Raspberry brandy Weingut Adam Müller, Leimen	2 cl € 3,00
Forest raspberry liqueur Weingut Adam Müller, Leimen	2 cl € 3,00
Vineyard peach liqueur Edelobstbrennerei Ziegler	2 cl € 3,00
Grappa Nonino Chardonnay	2 cl € 4,50

Digestif

Jägermeister	4 cl	€	4,00
Fernet Branca	4 cl	€	4,50
Ramazzotti	4 cl	€	4,50
Averna	4 cl	€	4,00
Sambuca	4 cl	€	4,50
Ouzo	4 cl	€	4,00
Sauza Tequila gold	2 cl	€	2,50
Sauza Tequila silver	2 cl	€	2,50

Hot beverages

Coffee Crème ²	€	3,00
Espresso ²	€	2,50
Double Espresso ²	€	4,00
Caffè Latte ²	€	4,50
Latte Macchiato ²	€	4,50
Cappuccino ²	€	4,50
Hot chocolate	€	4,00
Cup of tea	€	3,00

We can also prepare all specialty coffees decaffeinated on request.

Additive labeling

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Please also note our allergen-labeled menu.

1 = with coloring

2 = with caffeine

3 = with sweetener

4 = contains a source of phenylalanine

5 = contains quinine

6 = with flavor enhancer

7 = with antioxidant

8 = with preservatives

We will be happy to answer any questions you may have.