

Apero

Hugo – Lillet blanc – Aperol

Prosecco | Soda

or

Sarti sprizz

Bitter-Lemon | Prosecco | Soda

0,2l glass Euro 8,60



Gin roses sprizz

Gin Mare | Prosecco | rose syrup | Sprite

0,2l glass Euro 9,80

Non-alcoholic drinks: Martini florale & Hugo

APPETIZERS

MIXED SALAD

Euro 8,80

LAMB'S LETTUCE

potato dressing | bacon | croutons

Euro 12,50

SALAD OF

FENNEL-ORANGE & POMEGRANATE

marinated italian burratina cheese | olive oil

Euro 14,00

BEEF CARPACCIO

creamy linguine

Euro 19,00

Black Tiger PRAWNS

mediterranean vegetables | garlic | herbs

roasted Alta Mura bread

4 pieces Euro 18

each additional Prawn Euro 4

A taste of MAULTASCHE

piled with butter & onions | potato salad

Euro 12,00

SOUPS

CREAMY SOUP of the day



Euro 8,50

PANCAKE SOUP „Swabian Style“ or
LIVER SPAETZLE SOUP

Euro 8,70

BRAIN SOUP „Grandma Martha Style“

Euro 9,20

VEGETARIAN DISHES



CHEESE SPAETZLE „Swabian Style“
butter melted onions | fried onions
green salad

Euro 18

Grilled BUTTERNUT PUMPKIN

linguine | parmesanvelouté

fresh mushrooms | roasted walnuts

Euro 26

**SPECIALTY FROM OUR
MANUFACTORY**

BEEF TARTAR

seasoned with pickles | onions

capers | egg yolk | cognac

salt & pepper

Pommery Mustard sorbet

Euro 25,90

...served with Pane Maggiore from
Bread Sommelier Schmid



OUR CLASSIC MAIN DISHES

CHICKEN BREAST SCHNITZEL

homemade Spaetzle

Euro 19,50

CORDON BLEU

pork filled with ham & cheese | fries

Euro 25

PORK FILET

-cooked sous vide-

creamy pink pepper sauce

fresh mushrooms | homemade Spaetzle

Euro 25

Homemade MAULTASCHEN „Trio“
piled with butter & onions | baked with
egg | gatinated with ham, onions & cheese

Euro 17

...enjoy with our homemade
potato salad

Euro 4,80

Oven-baked LAMB SHANKS

caponata | creamy polenta

Euro 33,00

RAGOUT OF VENSION

fresh mushrooms | homemade Spaetzle

Euro 31,00

RUMPSTEAK “Swabian Style”

glazed onions | swabian ravioli

sauerkraut | homemade potato

noodles

Euro 35,50

OUR LEGENDARY GRILLED

PORK CHOP „Dry aged“

Cabbage potato noodles with bacon

Worlds Best BBQ Sauce

(1st place 2024 Tennessee)

Euro 32,00

SMOKED BRISKET from the Swabian Alb

Apple horseradish | Potato-celery puree

creamed sauerkraut | red onion

marmalade

Worlds Best BBQ Sauce

(1st place 2024 Tennessee)

Euro 31



CATCH OF THE DAY

Grilled atlantic COD FILLET

creamed spinach | fregola sarda

Euro 34

MENUE

Coconut-lemongrass soup

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Pig from the Swabian Alb

Cheeks | Belly | Tongue

Bacon crusted brussels sprouts

mashed potatoes

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Crumbled curd dumplings

Apricot compote | vanilla ice-cream

hazelnut parfait

Euro 44

Please note,
that we charge Euro 1,50 for reorders.
Small Portions: reduction of Euro 3,00
All Prices including VAT

SWEETS

Warm CHOCOLATE CAKE
liquid center | mango & passion fruit
sour cream ice-cream
Euro 12,80

VANILLA ICE CREAM
with hot raspberries
Euro 10,80

TONKA BEAN PARFAIT
dark chocolate | cherries | crumble
Euro 12,80

APPLE CAKES "Swabian Style"
with sugar & cinnamon | vanilla ice cream | whipped cream
Euro 11,00

CRUMBLED CURD DUMPLINGS
apricot roaster | vanilla cream
hazelnut parfait
Euro 12,00

CHEESE SELECTION
from the Swabian Alb
Walnuts | fruit mustard | bread selection
Euro 9,00

Single scoop of ICE CREAM:

Strawberry
Euro 2,90

Blueberry-Yoghurt
Euro 3,40

Das Besondere

... aus unserer Genuss Manufaktur 1864

DRY AGED BEEF

“New York Cut” (für 2 Personen)

ca. 850gr.

Schnippelbohnen | Parmesan Fries

**** wir empfehlen medium****

Euro 72

...wählen Sie dazu à Euro 2,80

Kräuterbutter | Rosa Pfeffersoße

Reduzierte Rotweinsauce | Worlds Best BBQ Sauce (1. Platz)

Weinempfehlung

1924 Double Black Bourbon Barrel Aged Cabernet Sauvignon

Ausbau in französischer Eiche

Delicato Family Vineyards | Kalifornien

0,75l Fl. Euro 45,00

Für das BBQ-Erlebnis Zuhause

Worlds Best BBQ SAUCE
WM Tennessee 2024, 1. Platz

250ml. Euro 7,50

