



### **APERITIF**

- Alcohol-free fruit cocktail <sup>1</sup>  
with freshly pressed orange juice  
0.1 ltr. € 4,20  
Quinceliqueur  
with Baumann Riesling sparkling vine brut  
Sektellerei Schloß Affaltrach  
0,1 ltr. € 4,50  
Spätburgunder Rosé sparkling vine  
Bottwartal Kellerei  
0,1 ltr. € 3,80

### **SALADS AND STARTERS**

- Truffled Chicken liver terrine  
with apple salad and port wine jelly  
€ 10,50  
Shrimps and mushrooms in an Italian sauce on a salad bouquet  
€ 10,50  
Homemade herb-salmon  
with rucola mango-chilisalsa  
€ 11,50  
Deer-ham with cassis-fig  
field salad and black nuts  
€ 12,--  
Autumn salad with cassis vinaigrette  
grapes apple slices and nuts  
€ 8,--  
Smoked barberie canard breast with **apple salad**  
**11,--**

### **SOUP**

- Beef consommé  
with strips of herb pancake or Swabian ravioli  
€ 4,40  
Foam soup of porcini with dumpling croutons  
€ 5,80  
Creamsoup of pumpkin and apple  
with core oil  
€ 5,50



### **SMALL AND LIGHT DISHES**

Prawns with carotte-apple-curry

€ 14,--

Fried duck liver

with field salad and balsamico jus

€ 9,--

### **LIGHT SUMMER AND VAGETERIAN DISHES**

Selection of our vegetables with herb sauce  
and buttered potatoes

€ 14.50

Salad variation with fried fish and beansprouts

€ 17.50

Fresh chanterelles in cream with herbs  
with home made bread dumplings

€ 14,50

Porcino-truffle Tortellini  
with porcino cream and broccoli

€ 13,50

### **FRESH FISH**

Slice of scottish salmon with champagne sauce  
leaf spinach and fine noodles

€ 18.50/16.--

Skinny fried fillet of sea bass  
with porcino risotto and broccoli rosettes

€ 22,50

Fillet of pike perch with pumpkin seed crust  
butter sauce fried hokkaido pumpkin  
and potato ravioli

€ 23,--

The lower prices apply to smaller portions.



## MEAT • POULTRY • GAME

Saddle of lamb with green beans and baked creampotatoes  
€ 23,--

Ragout of deer and venison  
fried with slices of pear and dumpling and field salad  
€ 18,--

Venison leg steaks with glazed marrons  
juniper sauce brussels sprouts and home made swabian noodles  
€ 23,--

Braised omoplate of beef  
with lemburger sauce vegetables and swabian noodles  
€ 18,--

Smoked canard with a small canard-sausage on beluga-lentils  
with swabian noodles and balsamicojus  
€ 18,--

Barberie Canard breast with red cabbage and schupfnoodles  
€ 18,50

## OCHSEN CLASSICS

With products from Schwäbisch Hall farmers

Chef's Swabian ravioli pan-fried with egg leaf salad and potato salad  
€ 9.90 /8.10

Diced fillet of pork and beef in cream sauce with green pepercorns  
fried mushrooms Swabian noodles and salad  
€ 17.90/15.20

Sautéed Hohenlohe beef with onions  
home-made Swabian noodles and salad  
€ 18.60 /15.70

“Gaisburger Marsch” (Beef and vegetable stew)  
with Swabian noodles and potatoes  
€ 10.80/8.--

Prime beef in broth with vegetable strips and grated horseradish  
served with cranberries and sautéed potatoes  
€ 14.80/12.--

Rack of Schwäbisch Hall pork in Riesling sauce with mushrooms  
Swabian noodles and salad  
€ 15.80/12.80

Veal cordon bleu with chips and salad  
€ 17.30

The lower prices apply to smaller portions.