



## WELCOME

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We are very pleased to welcome you in our Restaurant Finch.

Experience sophisticated enjoyment of naturally healthy and consistently fresh products. Our kitchen team processes seasonal food from regional producers to refined and at the same time authentic dishes.

A wide range of Swabian classics, international creations and light cuisine with a modern interpretation awaits you. You can also find delicious food without meat or any animal products – please pay attention to the labeling of our vegan dishes with the green bird! Are there any other special requests? Please let us know! We gladly provide a separate menu with all declarable allergens and additives.

To match the dishes of your choice, we will be very happy to recommend you a suitable wine. A glass or a bottle? Our wine cellar holds many local wines, from small traditional wineries, in which class comes before mass. You will also find selected wines from Austria, France, Italy and Spain.

Let yourself be advised and pampered by our trained service staff.

We wish you an unforgettable culinary experience according to our motto  
Just eat well!

Your Finch-Team





## OUR AUTUMN SPECIALITIES

### STARTER & SOUP

PUMPKIN MOUSSE <i>Quince Gel, Filo Pastry, Courgette Flower</i>	18.50
FRENCH FISH SOUP <i>Nage Vegetables, Herbs Baguette</i>	11.00

### MAIN COURSES

DUETT OF VENISON <i>Ragout and Saddle, Porcini, Apricot Chutney, Home-made Swabian Spinach Pasta "Spinatspätzle"</i>	38.50
FILET OF IBERICO PORK <i>Black Garlic Gravy, Piedmont Hazelnuts, Bread Crunch, Butternut Pumpkin</i>	31.50
RED SNAPPER FILET <i>Crustacean Foam, Home-made Saffron Pasta, Chorizo, Green Asparagus</i>	36.50
PUMPKIN RISOTTO <i>Beurre Blanc, Passion Fruit, Pickled Ginger</i>	23.50

### DESSERT

POACHED RED WINE PEAR <i>Oven-baked Mini Yeast Dumpling "Buchteln", Pistachio-Honey-Parfait, Vanilla Chantilly, Caramelized Pistachios</i>	10.50
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## STARTERS

SWORD FISH TATAR  
*Yuzu, Iceberg Lettuce, Granny Smith Apple, Wasabi* 21.50

MARINATED LAMB'S LETTUCE  
*Cranberry Vinaigrette, Croûtons, Game Ham of the Butcher Fritz from Eisenbach* 17.50

## SALADS

	<i>small</i>	<i>large</i>
 MIXED LEAF SALAD <i>Balsamic Dressing, Cherry Tomatoes, Cucumber, Radishes, Garden Cress</i>	9.50	12.50

CAESAR SALAD <i>Home-made Dressing, Romaine Lettuce, Croûtons, Parmesan</i>	11.50	14.50
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ADD TO YOUR SALAD:

<i>Grilled Corn-fed Chicken Breast</i>	9.00
<i>Pan-fried Filet of Sea Bass</i>	16.50
 <i>Sauteed Porcini</i>	12.00

## SOUPS


WILD MUSHROOM CONSOMMÉ  
*Truffle Foam, Truffled Royale, Mushroom Crunch* 10.50

 RED LENTILS COCONUT SOUP  
*Pumpkin Croûtons, Peanuts* 10.00



## VEGETARIAN

HOME-MADE TAGLIATELLE  
*Parmesan Foam, Porcini, Belper Knolle* 24.00

 WALDHOTEL BOWL  
*Peanut-Lime-Vinaigrette, Glass Noodles, Chinese Spinach,  
Shiitake Mushrooms, Sesame* 21.00

## FISH

FILET OF SEA BASS  
*Curry-Lemon Foam, Wild Cauliflower, Pak Choi, Peanuts* 35.50

## MEAT

SWABIAN STRIPLOIN STEAK „ZWIEBELROSTBRATEN“  
*Jus, Onions, Buttered Vegetables,  
Home-made Swabian Pasta “Spätzle”* 33.50

BREADED VEAL ESCALOPE „WIENER SCHNITZEL“  
*Potatoes and Cucumber Salad, Cranberries, Lemon* 31.00

BEEF TENDERLOIN  
*Malabar Pepper Gravy, Baked Pumpkin, Baby Spinach* 39.50



## DESSERTS


CHESTNUT MASCARPONE APPLE GÂTEAU  
*Marinated Chestnuts, Meringue,  
Mascarpone Vanilla Ice Cream, Apple Ragout* 10.00

CRANBERRY CREAM CHEESE MOUSSE  
*Caramel Cookie Ice Cream, Cranberry Compote* 9.00

 VARIATION OF HOME-MADE FRUIT SORBETS  
*Fresh Fruits, Fruit Gel* 9.50

## ICE CREAM AND SORBET

ICE CREAM *Per Scoop*  
*Vanilla, Chocolate, Stracciatella, Walnut* 2.50

 SORBET  
*Lemon, Passion Fruit, Cassis, Mango* 2.50

## VARIATION OF CHEESE

SELECTION OF INTERNATIONAL RAW MILK CHEESE  
FROM MAÎTRE AFFINEUR WALTMANN  
*Fig Mustard, Fruits*

	<i>small</i>	<i>large</i>
	13.50	19.50

 Vegan Dish

*If you have any questions or requests concerning allergies or intolerabilities,  
please let us know. May have a look in our separate menu  
declaring all contained allergens or additives.  
Basically, all our home-made ice cream, sorbets and pastry products may bear  
traces of declarable nuts or cores, glutenous cereals and egg.*

*The stated prices are in Euros, including service charge and VAT.*



## OUR APERITIF RECOMMENDATION FOR YOU

CHAMPAGNE DEUTZ, FRANCE			
	<i>Brut Classic, Pinot Noir, Chardonnay, Meunier</i>	<i>0,10l</i>	15.50
WINERY KLUMPP, BADEN			
	<i>Riesling Sekt Brut</i>	<i>0,10l</i>	7.50
SEKTHAUS RAUMLAND, RHEINHESSEN			
	<i>Traubensecco, non-alcoholic</i>	<i>0,10l</i>	5.50

*We are happy to recommend you our aperitif of the day!*

## WHITE WINE BY THE GLASS

			<i>0,20l</i>	<i>0,75l</i>
WINERY BEURER, WÜRTTEMBERG				
	<i>2020</i>	<i>Riesling „Schilfsandstein“</i>	14.50	45.00
WINERY EISELE, WÜRTTEMBERG				
	<i>2021</i>	<i>Sauvignon Blanc „Muschelkalk“</i>	14.50	45.00
WINERY TINA PFAFFMANN, PFALZ				
	<i>2021</i>	<i>Grauburgunder</i>	11.00	35.00
WINERY MARKUS PFAFFMANN, PFALZ				
	<i>2020</i>	<i>Chardonnay</i>	11.00	35.00

## ROSÉ WINE BY THE GLASS

			<i>0,20l</i>	<i>0,75l</i>
WINERY SCHLOSS NEUWEIER, BADEN				
	<i>2020</i>	<i>Spätburgunder Rosé</i>	12.50	41.00



## RED WINE BY THE GLASS

		<i>0,20l</i>	<i>0,75l</i>
WINERY ALDINGER, WÜRTTEMBERG			
<i>2019</i>	<i>Nashorn, Trollinger mit Lemberger</i>	12.50	39.00
WINERY JÜRGEN ELLWANGER, WÜRTTEMBERG			
<i>2020</i>	<i>Zweigelt</i>	13.00	42.00
WINERY SCHLOSS NEUWEIER, BADEN			
<i>2018</i>	<i>Pinot Noir</i>	14.50	45.00
QUINTA DE LA QUIETUD, SPANIEN – <i>Magnum Bottle</i>			
<i>2017</i>	<i>Corral de Campanas, Tempranillo</i>	14.50	

*For further requests please ask our service employees for the wine list!  
Vintage adjustments are subjects to change.*

## MINERAL WATER

Teinacher Gourmet Classic / Medium / Still	<i>0,75l</i>	8.50
Teinacher Gourmet Classic / Medium / Still	<i>0,50l</i>	7.20
Teinacher Gourmet Classic / Medium / Still	<i>0,25l</i>	4.00
St. Leonhards Quelle Still	<i>1,0l</i>	10.00

## JUICES & NECTAR

Apple, naturally cloudy	<i>0,20l</i>	4.20
Orange	<i>0,20l</i>	4.20
Red Grape	<i>0,20l</i>	4.20
Passion Fruit Nectar	<i>0,20l</i>	4.20
Rhubarb Nectar	<i>0,20l</i>	4.20
Black Currant Nectar	<i>0,20l</i>	4.20
Juice Spritzer	<i>0,30l</i>	5.00



## LEMONADES

### GUA GUAVERN LEMONADE

Lemongrass	<i>0,33l</i>	5.50
Yuzu	<i>0,33l</i>	5.50
Elderberry and Mint	<i>0,33l</i>	5.50
Ginger and Curcuma	<i>0,33l</i>	5.50

### COCA COLA

Coca Cola / Coca Cola Zero	<i>0,20l</i>	4.00
Fanta	<i>0,20l</i>	4.00
Sprite	<i>0,20l</i>	4.00
Mezzo Mix	<i>0,20l</i>	4.00

### THOMAS HENRY

Tonic Water	<i>0,20l</i>	4.50
Ginger Ale	<i>0,20l</i>	4.50
Bitter Lemon	<i>0,20l</i>	4.50
Spicy Ginger	<i>0,20l</i>	4.50

## BEER

Rothaus Pilsener	<i>0,30l</i>	4.80
Radler	<i>0,30l</i>	4.80
Rothaus Non-Alcoholic Pilsener	<i>0,33l</i>	4.80
Rothaus Wheat Beer	<i>0,50l</i>	5.80
Rothaus Non-Alcoholic Wheat Beer	<i>0,50l</i>	5.80
Paulaner Dark Wheat Beer	<i>0,50l</i>	5.80
Paulaner Crystal Wheat Beer	<i>0,50l</i>	5.80

## COFFEE & HOT BEVERAGES

Café Crème	3.80
Espresso	3.50
Espresso Macchiato	3.50
Doppio	6.80
Cappuccino	4.50
Café au Lait	4.80
Latte Macchiato	4.80

Hot Chocolate	4.80
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Pot of Tea of the Tea House Ronnefeldt	6.00
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*Please ask for our tea menu!*