



WELCOME

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






STARTERS

DUETT OF LOCAL TROUT <i>Terrine and Stained, Salad of Haricot Beans, Celeriac, Russet Apple</i>	19.50
TATAR OF VEAL TENDERLOIN <i>Wild Herbs, Pearl Onions, Yellow Lentil Cream, Mayonnaise of Fermented Garlic</i>	22.50
 PORCINI RAVIOLO <i>Truffle Foam, Almond Ricotta, Cherry Tomatoes, Spinach</i>	21.50

SALADS

	<i>small</i>	<i>large</i>
MARINATED LAMB'S LETTUCE <i>Roast Potatoes Dressing, Grapes, Walnuts, Garden Cress, Croûtons</i>	14.50	19.50
CAESAR SALAD <i>Home-made Dressing, Romaine Lettuce, Croûtons, Parmesan</i>	12.50	15.50
ADD TO YOUR SALAD:		
<i>Grilled Corn-fed Chicken Breast</i>		10.50
<i>Grilled Strips of Beef</i>		19.50
 <i>Pan-fried Mushrooms</i>		12.50

SOUPS

BLACK SALSIFY CREAM SOUP <i>Fried Goose Dumpling, Chives</i>	11.50
 PUMPKIN COCONUT SOUP <i>Oven-baked Pumpkin, Styrian Pumpkin Seed Oil, Pumpkin Seeds</i>	11.00
CONSOMMÉ OF LOCAL FREE-RANGE BEEF <i>Aged Sherry, Boiled Beef, Root Vegetables, Fresh Horseradish</i>	12.50



VEGETARIAN & VEGAN



HOME-MADE TOMATO TAGLIATELLE

Walnut Foam, Yellow Tomatoes, Spring Onions, Nut Parmesan 25.50

PUMPKIN RISOTTO

White Pepper Foam, Pan-fried Mushrooms, Tomato Confit 25.00

FISH

CRISPY FRIED ARCTIC CHAR

Saffron Foam, Broccoli, Brown Champignons, Pickled Cherry Tomato 35.00

FILET OF MEAGRE WITH MUSTARD CRUST

Beurre Blanc, Brussel Sprouts, Potato Puree 33.50

MEAT

BREAST AND HAUNCH OF GOOSE FROM OLDENBURG

Goose Gravy, Fruity Red Cabbage, Glazed Chestnuts, Potato Dumplings 39.50

SWABIAN STRIPLOIN STEAK „ZWIEBELROSTBRATEN“

*Jus, Onions, Buttered Vegetables,
Hand-made Swabian Pasta “Spätzle”* 34.50

BREADED VEAL ESCALOPE „WIENER SCHNITZEL“

Potatoes and Cucumber Salad, Cranberries, Lemon, Anchovy, Capers 32.00

SAUTEED VEAL LIVER

Veal Gravy, Glazed Apples, Crispy Onions, Potato Puree 32.00

SADDLE OF VENISON WITH HERB CRUST

Rosehip Gravy, Caramelized Pointed Cabbage, Three Kinds of Pumpkin 39.50

DUETT OF VEAL

*Tenderloin and Sweetbread, Veal Gravy, Sunchoke,
Pan-fried King Oyster Mushrooms, Glazed Quince* 39.50



DESSERTS

VANILLA CREAM

Roasted Apple Ragout, Cinnamon Hibiscus Ice Cream, Apple Pie 10.00

PEAR MAPLE TARTLET

*Maple Mousse, Pear Compote, Marzipan Foam,
Walnut Maple Ice Cream, Pear Chip* 11.50

MANGO AND PEANUT MOUSSE

Passion Fruit Sorbet, Dark Chocolate, Caramelized Peanuts 10.00



VARIATION OF HOME-MADE FRUIT SORBETS

Three Kinds of Fruit Compote 10.00

CHEESE

	<i>small</i>	<i>large</i>
SELECTION OF INTERNATIONAL RAW MILK CHEESE FROM MAÎTRE AFFINEUR WALTMANN		
<i>Quince Chutney, home-made Walnut and Fig Bread</i>	14.00	20.00



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.



GOURMET'S MENU

DUETT OF LOCAL TROUT

Terrine and Stained, Salad of Haricot Beans, Celeriac, Russet Apple

CONSOMMÉ OF LOCAL FREE-RANGE BEEF

Aged Sherry, Boiled Beef, Root Vegetables, Fresh Horseradish

BEET ROOT SORBET

Sweet Heavy Cream, Beet Root Chip

SADDLE OF VENISON WITH HERB CRUST

Rosehip Gravy, Caramelized Pointed Cabbage, Three Kinds of Pumpkin

VANILLA CREAM

Roasted Apple Ragout, Cinnamon Hibiscus Ice Cream, Apple Pie

3 Courses 65.00 (without Soup and Sorbet) / 3 Course Wine Pairing 35.00

5 Courses 85.00 / 5 Courses Wine Pairing 45.00

VEGETARIAN MENU

PORCINI RAVIOLO

Truffle Foam, Almond Ricotta, Cherry Tomatoes, Spinach

PUMPKIN COCONUT SOUP

Oven-baked Pumpkin, Styrian Pumpkin Seed Oil, Pumpkin Seeds

BEET ROOT SORBET

Sweet Heavy Cream, Beet Root Chip

HOME-MADE TOMATO TAGLIATELLE

Walnut Foam, Yellow Tomato, Spring Onions, Nut Parmesan

VANILLA CREAM

Roasted Apple Ragout, Cinnamon Hibiscus Ice Cream, Apple Pie

3 Courses 60.00 (without Soup and Sorbet) / 3 Course Wine Pairing 35.00

5 Courses 80.00 / 5 Courses Wine Pairing 45.00

The latest order for our 5 Course Menu is at 8.30 pm.



OUR APERITIF RECOMMENDATION FOR YOU

CHAMPAGNE DEUTZ, FRANCE

Brut Classic, Pinot Noir, Chardonnay, Meunier 0,10l 17.00

WINERY KLUMPP, BADEN

Riesling Sekt Brut 0,10l 8.00

SEKTHAUS RAUMLAND, RHEINHESSEN

Traubensecco, non-alcoholic 0,10l 6.00

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

WHITE WINE BY THE GLASS

		0,20l	0,75l
WINERY ALDINGER, WÜRTTEMBERG			
2022	<i>Riesling „Rebhuhn“</i>	13.50	43.00
WINERY SCHNAITMANN, WÜRTTEMBERG			
2022	<i>Sauvignon Blanc „Steinwiege“</i>	15.00	47.00
WINERY TINA PFAFFMANN, PFALZ			
2022	<i>Grauburgunder</i>	12.00	39.00
WINERY HEITLINGER, BADEN			
2022	<i>Pinot Blanc</i>	14.50	45.00

ROSÉ WINE BY THE GLASS

		0,20l	0,75l
WINERY WÖHRWAG, WÜRTTEMBERG			
2022	<i>Cuvée Rosé</i>	12.50	41.00



RED WINE BY THE GLASS

		0,20l	0,75l
WINERY ZIMMERLE, WÜRTTEMBERG			
2020	<i>Lemberger Kerf</i>	15.50	55.00
WINERY JÜRGEN ELLWANGER, WÜRTTEMBERG			
2021	<i>Zweigelt</i>	14.50	45.00
CASTELLARE DI CASTELLINA, ITALY			
2020	<i>Chianti Classico Quercesola</i>	15.00	47.00
QUINTA DE LA QUIETUD, SPAIN – <i>Magnum Bottle</i>			
2017	<i>Corral de Campanas, Tinta de Toro</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	0,75l	8.50
Teinacher Gourmet Classic / Medium / Still	0,50l	7.20
Teinacher Gourmet Classic / Medium / Still	0,25l	4.00
St. Leonhards Quelle Still	1,0l	10.00

JUICES & NECTAR

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



LEMONADES

GUA GUAVERN LEMONADE

Mango and Lime	0,33l	5.50
Yuzu	0,33l	5.50
Elderberry and Mint	0,33l	5.50
Ginger and Curcuma	0,33l	5.50

COCA COLA

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

THOMAS HENRY

Tonic Water	0,20l	4.50
Ginger Ale	0,20l	4.50
Bitter Lemon	0,20l	4.50
Spicy Ginger	0,20l	4.50

BEER

Rothaus Pilsener	0,30l	4.80
Radler	0,30l	4.80
Rothaus Non-Alcoholic Pilsener	0,33l	4.80
Rothaus Wheat Beer	0,50l	5.80
Rothaus Non-Alcoholic Wheat Beer	0,50l	5.80
Paulaner Dark Wheat Beer	0,50l	5.80
Paulaner Crystal Wheat Beer	0,50l	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!