



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
Simply. Good. Food.

Your Finch-Team





GOURMET'S MENU

36 HOURS COOKED PORK BELLY
Parsley Root Cream, Savoury Mixed Pickles, Garden Lovage, Bacon Rind Popcorn

FROTHED SOUP OF CELERIAC
Poached Eel, with Spruce Needles flavoured Apple

RHUBARB SORBET
White Port Wine Stock

FRIED BLACK-FEATHERED CHICKEN
Madeira Gravy, Pearl Barley, Textures of Multicoloured Carrots

CAKE BAR OF STRAWBERRY AND MINT
Shortbread, Cream of Crème Brûlée, Oats Crunch, Strawberry and Mint Sorbet

*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

ORGANIC ONSEN FREE-RANGE EGG
Shaved Truffle, Truffle Foam, Creamed Spinach

VEGETABLE TOM KHA
*Coconut Milk, Chili Oil, Spring Onions, Broccoli, Pointed Cabbage,
Garden Carrot, Shiitake Mushroom*

RHUBARB SORBET
White Port Wine Stock

SMOKED AND OVEN-BAKED CELERIAC
*Sauce Hollandaise, Gremolata of Parsley and Starflower Blossoms,
Potato Risotto, Peas, Morels*

CAKE BAR OF STRAWBERRY AND MINT
Shortbread, Cream of Crème Brûlée, Oats Crunch, Strawberry and Mint Sorbet

*3 Courses 65.00 (without Soup and Sorbet) | 3 Course Wine Pairing 35.00
5 Courses 85.00 | 5 Courses Wine Pairing 45.00*

The latest order for our 5 Course Menu is at 1.30 pm or 8.30 pm.



STARTERS

36 HOURS COOKED PORK BELLY <i>Parsley Root Cream, Savoury Mixed Pickles, Garden Lovage, Bacon Rind Popcorn</i>	19.50
ROLLED BEEF CARPACCIO <i>Parmesan Mousse, Shaved Champignons, Fermented Garlic, Sweet Pepper Shoots</i>	24.50
ORGANIC ONSEN FREE-RANGE EGG <i>Shaved Truffle, Truffle Foam, Creamed Spinach</i>	30.00


SALADS

	<i>small</i>	<i>large</i>
WALDHOTEL SALAD <i>Vinaigrette of Garden Herbs, Asparagus, Multicoloured Carrots, Snapdragon Blossoms, "Belper Knolle" Cheese</i>	17.50	22.50
CAESAR SALAD <i>Home-made Dressing, Romaine Lettuce, Croûtons, Parmesan</i>	12.50	16.50

ADD TO YOUR SALAD:

<i>Grilled "Kikok" – German Corn-fed Chicken Breast</i>	12.00
<i>Pan-fried Arctic Char</i>	18.00
 <i>Pan-fried Seasonal Mushrooms</i>	15.50

SOUPS

ASPARAGUS CREAM SOUP <i>Asparagus Vegetables, Croûtons</i>	12.00
FROTHED SOUP OF CELERIAC <i>Poached Eel, with Spruce Needles flavoured Apple</i>	12.50
 VEGETABLE TOM KHA <i>Coconut Milk, Chili Oil, Spring Onions, Broccoli, Pointed Cabbage, Garden Carrot, Shiitake Mushroom</i>	11.50



FRESH WHITE ASPARAGUS

GERMAN ASPARAGUS 250g <i>New Potatoes and „Kräuterflädle“ Pancakes with Herbs, Clarified Butter or Sauce Hollandaise</i>	26.00
AS ADDITIONAL CHOICE:	
<i>Selection of Dry and Wet Cured Ham 150g</i>	12.00
<i>Small „Wiener Schnitzel“ (Breaded Veal Escalope) 100g</i>	15.00
<i>Pan-fried Arctic Char 150g</i>	18.00
<i>Small Filet of Beef 150g</i>	25.00

VEGETARIAN & VEGAN



THREE KINDS OF RAVIOLI <i>Tomato-Basil, Spinach-Truffle, Olive Wild Garlic Foam, Grilled Spring Onions, Maitake Mushrooms</i>	28.50
SMOKED AND OVEN-BAKED CELERIAC <i>Sauce Hollandaise, Gremolata of Parsley and Starflower Blossoms, Potato Risotto, Peas, Morels</i>	27.50

FISH

GRILLED FILET OF TURBOT <i>Capers and Lemon Butter, Potato Pearls, Multicoloured Garden Vegetables</i>	36.00
IN BUTTER COOKED KING PRAWNS <i>Sauce Rouille, Pistachio Polenta, Pearl Onions, Bell Pepper, Roman Fennel</i>	37.50

MEAT

SWABIAN STRIPLOIN STEAK „ZWIEBELROSTBRATEN“ <i>Jus, Onions, Buttered Vegetables, Hand-made Swabian Pasta “Spätzle”</i>	35.50
BREADED VEAL ESCALOPE „WIENER SCHNITZEL“ <i>Potatoes and Cucumber Salad, Cranberries, Lemon, Anchovy, Capers</i>	33.00
FRIED BLACK-FEATHERED CHICKEN <i>Madeira Gravy, Pearl Barley, Textures of Multicoloured Carrots</i>	36.50
IN PORT WINE COOKED BEEF TENDERLOIN <i>Café de Paris Gravy, Home-made Tagliatelle, Asparagus Vegetables, Honey Tomato In Addition Shaved, Fresh Truffle 5g</i>	39.50 20.00



DESSERTS

RHUBARB AND CURD STRUDEL DUMPLING
*Duett of Chocolate Mousse, with Raspberry flavoured Rhubarb,
Buttered Breadcrumbs, Rhubarb Sorbet* 11.50

YOGHURT PANNA COTTA
*Raspberry Champagne Sauce,
Cream, Ice Cream and Cake of Brown Butter* 11.00

CAKE BAR OF STRAWBERRY AND MINT
*Shortbread, Cream of Crème Brûlée, Oats Crunch,
Strawberry and Mint Sorbet* 12.50

 VARIATION OF HOME-MADE FRUIT SORBETS
Fresh Fruits 10.00

CHEESE

	<i>small</i>	<i>large</i>
SELECTION OF INTERNATIONAL RAW MILK CHEESE FROM MAÎTRE AFFINEUR WALTMANN <i>Apple Thyme 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.



OUR APERITIF RECOMMENDATION FOR YOU

CHAMPAGNE DEUTZ, FRANCE		
<i>Brut Classic, Pinot Noir, Chardonnay, Meunier</i>	<i>0,10l</i>	17.00
WINERY SCHLOSS ORTENBERG, BADEN		
<i>Riesling Sekt Brut</i>	<i>0,10l</i>	8.00
SEKTHAUS RAUMLAND, RHINEHESSEN		
<i>Zerozzante No.2, Red Grapes, non-alcoholic</i>	<i>0,10l</i>	6.00

NON ALCOHOLIC FOOD COMPANIONS

	<i>0,10l</i>	<i>0,375l</i>
MANUFAKTUR JÖRG GEIGER, WÜRTTEMBERG		
<i>35° Sauvignon Blanc, Mirabelle Plums, Blossoms, dry</i>	7.50	26.00
<i>36° Grenache, Plum, Herbs, dry</i>	7.50	26.00

WHITE WINE BY THE GLASS

		<i>0,20l</i>	<i>0,75l</i>
WINERY ALDINGER, WÜRTTEMBERG			
<i>2022 Riesling „Rebhuhn“</i>	13.50	43.00	
WINERY FÜRST CASTELL, FRANCONIA			
<i>2022 Scheurebe</i>	12.50	41.00	
WINERY TINA PFAFFMANN, PFALZ			
<i>2022 Grauburgunder</i>	12.00	39.00	
WINERY DREISSIGACKER, RHINEHESSEN			
<i>2021 Chardonnay & Weißburgunder</i>	13.00	42.00	

ROSÉ WINE BY THE GLASS

		<i>0,20l</i>	<i>0,75l</i>
WINERY SCHNAITMANN, WÜRTTEMBERG			
<i>2022 Evoé Rosé</i>	14.50	45.00	
MINUTY, PROVENCE			
<i>2021 M Rosé</i>	14.00	44.00	



RED WINE BY THE GLASS

		<i>0,20l</i>	<i>0,75l</i>
WINERY ZIMMERLE, WÜRTTEMBERG			
<i>2020</i>	<i>Lemberger „Kerf“</i>	15.00	55.00
WINERY JÜRGEN ELLWANGER, WÜRTTEMBERG			
<i>2021</i>	<i>Zweigelt</i>	14.50	45.00
WINERY DRAUTZ-ABLE, WÜRTTEMBERG			
<i>2021</i>	<i>Samtrot</i>	12.50	41.00
QUINTA DE LA QUIETUD, SPAIN			
<i>2019</i>	<i>Corral de Campanas, Tinta de Toro</i>	14.50	45.00

*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		
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
Pot of Tea of the Tea House Ronnefeldt		6.00
<i>Please ask for our tea menu!</i>		