



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

STAINED BROOK TROUT
Dill Cucumber, Apple, Marinated Radishes, Herb Crunch 19.00

BEETS CARPACCIO
Caramelised Goat Cheese, Pumpernickel, Wild Herbs 17.50

TATAR OF BEEF TENDERLOIN
Raw Asparagus Salad, Wild Garlic, Focaccia 21.50

SOUPS

ASPARAGUS CREAM SOUP
North Sea Shrimps, Croûtons 11.50

 SMOKED POTATO SOUP
Truffle Foam 10.00

PRIME BOILED BEEF CONSOMMÉ
Prime Boiled Beef Praline, Root Vegetables 12.00



SALADS

	<i>small</i>	<i>large</i>
WALDHOTEL SALAD <i>Passion Fruit Dressing, Mixed Leaf Salads, Goat Cheese, Avocado, Green Asparagus, Pomegranate, Walnuts</i>	13.50	18.50
 MIXED LEAF SALAD <i>Balsamic Dressing, Cherry Tomatoes, Cucumber, Radishes, Garden Cress</i>	10.50	14.50
CAESAR SALAD <i>Home-made Dressing, Romaine Lettuce, Croûtons, Parmesan</i>	12.50	15.50
ADD TO YOUR SALAD OR BOWL:		
<i>Grilled Corn-fed Chicken Breast</i>		10.00
<i>Fried Filet of Salmon</i>		18.00
<i>Sautéed Prawns</i>		16.00
 <i>Sautéed Mushrooms</i>		10.00

FRESH WHITE ASPARAGUS

GERMAN ASPARAGUS 250g <i>New Potatoes and „Kräuterflädle“ Pancakes with Herbs, Clarified Butter or Sauce Hollandaise</i>	24.50
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AS ADDITIONAL CHOICE:	
<i>Selection of Regional Ham from the Butcher Fritz from Eisenbach 150g</i>	10.00
<i>Small „Wiener Schnitzel“ (Breaded Veal Escalope) 100g</i>	12.50
<i>Sautéed Salmon Filet 150g</i>	18.00
<i>Small Filet of Beef 150g</i>	22.00



VEGETARIAN & VEGAN

HOME-MADE TAGLIARINI

Wild Garlic Oil, Pistachio, Chili, Taggiasca Olives, Parmesan 25.50



SPRING BOWL

Citrus Dressing, Wild Herbs, Radishes Sprouts, Asparagus, Edamame, Avocado, Strawberry, Wild Rice 22.00

HERB RISOTTO

White Tomato Foam, Zucchini Flower, Pine Nuts, Parmesan Cracker 24.50

FISH

FRIED MONK FISH

Raz el Hanout Velouté, Carrot Vegetables, Peas Puree, Hazelnut 36.00

SAUTÉED FILET OF SALMON

Lemon Velouté, Spring Onions, Snow Peas, Colourful Radishes, Home-made Tagliarini 35.00

MEAT

SWABIAN STRIPLOIN STEAK „ZWIEBELROSTBRATEN“

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

BREADED VEAL ESCALOPE „WIENER SCHNITZEL“

Potatoes and Cucumber Salad, Cranberries, Lemon 32.00

GERMAN ENTRECÔTE

Bacon Gravy, Red Onion Puree, Beans Ragout, Savory Pesto, Potato Gratin 34.00

MEDIUM ROASTED RACK OF LAMB

Black Garlic Gravy, Mediterranean Grilled Vegetables, Rosemary Potatoes 38.50



DESSERT

CARAMEL MOUSSE

Pistachio Crème, Rhubarb Ragout, Milk Cookie Praline, Strawberry Gel 9.50

BUTTERMILK ELDERFLOWER CRÈME

Apple Ragout, Cereal Crunch, Lime Meringue, Basil 9.50

PASSION FRUIT CHOCOLATE TARTE

Crème Brûlée Foam, Marinated Mango, Chocolate Parfait, Coconut Chip 10.00



VARIATION OF HOME-MADE FRUIT SORBETS

Fresh Fruits, Fruit Gel 9.50

CHEESE

	<i>small</i>	<i>large</i>
SELECTION OF INTERNATIONAL RAW MILK CHEESE FROM MAÎTRE AFFINEUR WALTMANN <i>Fig Mustard, Fruits</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

Brut Classic, Pinot Noir, Chardonnay, Meunier 0,10l 15.50

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 KOPP, BADEN			
2022	<i>Chardonnay</i>	15.00	47.00
WINERY FÜRST CASTELL, FRANKEN			
2022	<i>Scheurebe</i>	12.50	41.00
WINERY TINA PFAFFMANN, PFALZ			
2021	<i>Grauburgunder</i>	12.00	39.00

ROSÉ WINE BY THE GLASS

		0,20l	0,75l
WINERY WÖHRWAG, WÜRTTEMBERG			
2021	<i>Cuvée Rosé</i>	12.50	41.00
MINUTY, PROVENCE			
2021	<i>M Rosé</i>	14.00	44.00



RED WINE BY THE GLASS

		0,20l	0,75l
WINERY ZIMMERLE, WÜRTTEMBERG			
2020	<i>Lemberger Kerf</i>	15.50	55.00
WINERY SCHLOSS NEUWEIER, BADEN			
2020	<i>Pinot Noir</i>	15.00	47.00
CASTELLARE DI CASTELLINA, ITALY			
2018	<i>Chianti Vignatorta</i>	12.00	39.00
QUINTA DE LA QUIETUD, SPAIN – <i>Magnum Bottle</i>			
2017	<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	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

Lemongrass	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!