



## 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 WINTER SPECIALITIES

### STARTER & SOUP

SOUS VIDE COOKED SALMON  
*Red Onion Dressing, Lamb's Lettuce,  
"Drilling" Potatoes, Crème Fraîche* 21.50

BLACK SALSIFY SOUP  
*Black Forest Ham, Walnut* 11.00

### MAIN COURSES

DUETT OF VENISON  
*Ragout and Saddle, Wild Mushrooms, Apricot Chutney,  
Home-made Swabian Spinach Pasta "Spinatspätzle"* 38.50

MEDIUM ROASTED DUCK BREAST  
*Lemongrass Gravy, Curly Kale, Shiitake, Enoki, Spicy Couscous* 34.50

SAUTÉED FILET OF SKREI  
*Brown Butter Sage Foam, Bell Pepper Puree, Gnocchi with Olives* 36.50

PEARL BARLEY RISOTTO  
*Savoy Cabbage, King Oyster Mushrooms* 24.50

### DESSERT


BEETROOT SORBET  
*Sour Cream Jelly, Malt Sugar, Kadayif* 9.50



## STARTER

ROASTED QUAIL BREAST  
*Luke-warm Lentil Salad, Carrot, Pickled Mustard Seeds* 20.50

## SALADS

 MIXED LEAF SALAD *small large*  
*Balsamic Dressing, Cherry Tomatoes, Cucumber, Radishes, Garden Cress* 10.50 14.50

CAESAR SALAD *small large*  
*Home-made Dressing, Romaine Lettuce, Croûtons, Parmesan* 12.50 15.50

ADD TO YOUR SALAD:

*Grilled Corn-fed Chicken Breast* 10.00  
*Fried Filet of Pikeperch* 16.00  
 *Sautéed King Oyster Mushrooms* 12.50

## SOUPS


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

 CARROT GINGER CREAM SOUP  
*Carrot Brunoise, Curry Oil* 10.00



## VEGETARIAN & VEGAN

HOME-MADE BEETROOT TAGLIATELLE  
*Horseradish Foam, Spinach, Root Vegetables* 25.00

 WALDHOTEL BOWL  
*Pomegranate Stock, Quinoa, Chinese Cabbage, Snow Peas,  
Cilantro, Pecan Nut* 22.00  
*As a Starter* 16.00

## FISH

FRIED FILET OF PIKEPERCH WITH HERB CRUST  
*Pommery Mustard Sauce, Creamy Pointed Cabbage, Potato Puree* 37.50

## 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

BRAISED VEAL CHEEKS  
*Gravy, Celeriac Puree, Glazed Pearl Onions,  
Onion Port Wine Chutney, Piedmont Hazelnut* 32.50



## DESSERT


LIQUORICE PARFAIT  
*Liquorice Root Mousse, Matcha Sponge Cake, Sea Buckthorn, Nut Brittle* 11.00

CHOCOLATE & RASPBERRY  
*Piedmont Hazelnut, White Chocolate Espuma, Raspberry Sorbet, Millot Chocolate Mousse* 10.00

 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, Cassis, Passion Fruit, Mango* 2.50

## VARIATION OF CHEESE

SELECTION OF INTERNATIONAL RAW MILK CHEESE *small large*  
FROM MAÎTRE AFFINEUR WALTMANN  
*Fig Mustard, Fruits* 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 SONNENHOF, WÜRTTEMBERG				
	<i>2021</i>	<i>Chardonnay „Wachtkopf“</i>	14.50	45.00
WINERY STRUB, RHEINHESSEN				
	<i>2020</i>	<i>Grüner Veltliner</i>	12.50	41.00
WINERY TINA PFAFFMANN, PFALZ				
	<i>2021</i>	<i>Grauburgunder</i>	11.00	35.00
WINERY SCHLOSS NEUWEIER, BADEN				
	<i>2018</i>	<i>Riesling „Zeyt bringt Rosen“</i>	13.00	42.00

## ROSÉ WINE BY THE GLASS

			<i>0,20l</i>	<i>0,75l</i>
WINERY SCHNAITMANN, WÜRTTEMBERG				
	<i>2020</i>	<i>Evoé Rosé</i>	12.50	41.00



## RED WINE BY THE GLASS

		<i>0,20l</i>	<i>0,75l</i>
WINERY JÜRGEN ELLWANGER, WÜRTTEMBERG			
2020	<i>Zweigelt</i>	13.00	42.00
WINERY MEYER-NÄKEL, AHR			
<i>in Cooperation with</i> WINERY KLUMPP, BADEN			
2019	<i>Spätburgunder "Hand in Hand"</i>	15.50	55.00
CHÂTEAU MARJOSSE, FRANCE			
2014	<i>Bordeaux Rouge</i>	12.50	41.00
QUINTA DE LA QUIETUD, SPANIEN – <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	<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!*