



## 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





## GOURMET'S MENU

IN BUTTER COOKED SADDLE OF RABBIT  
*Mousse and Salad of Black Salsify, Quince, Hazelnut*

ESSENCE OF GERMAN OXTAIL  
*Bar of Fried Ragout, Parsley Cream*

SORBET OF "PALMISCH" PEAR  
*Gin Cardamom Stock*

GRILLED ESCOLAR  
*Brown Butter Nage, Bacon Aroma, Multicolored Mangel, Red Lentils*

FILLED CANNOLI  
*Hazelnut Mousse, Orange Cumquat Compote, Cumquat Sorbet*

*3 Courses 60.00 (without Soup and Sorbet) / 3 Course Wine Pairing 35.00*  
*5 Courses 80.00 / 5 Courses Wine Pairing 45.00*

## VEGETARIAN MENU

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

CREAMSOUP OF LEEK  
*Praline of Duxelles, Chives Oil*

SORBET OF "PALMISCH" PEAR  
*Gin Cardamom Stock*

RAVIOLO FILLED WITH LENTILS FROM THE SWABIAN ALPS  
*Parsley Foam, Caramelized Pointed Cabbage, Turnips*

FILLED CANNOLI  
*Hazelnut Mousse, Orange Cumquat Compote, Cumquat Sorbet*

*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 1.30 pm or 8.30 pm.*




## STARTERS

IN BUTTER COOKED SADDLE OF RABBIT <i>Mousse and Salad of Black Salsify, Quince, Hazelnut</i>	21.50
ASPIC OF PRIME BOILED VEAL WITH HORSERADISH <i>Horseradish Foam, Pickled Beets and Red Onions, Radishes Cress</i>	21.50
ORGANIC ONSEN FREE-RANGE EGG <i>Shaved Winter Truffle, Truffle Foam, Creamed Spinach</i>	30.00

## SALADS

	<i>small</i>	<i>large</i>
 MARINATED LAMB'S LETTUCE <i>Hazelnut Dressing, Filets of Orange, Garden Cress, Croûtons</i>	14.50	20.50
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>	10.50	
<i>Grilled Druck Breast, Sauce Cumberland</i>	20.50	
 <i>Pan-fried Seasonal Mushrooms</i>	18.50	

## SOUPS

ESSENCE OF GERMAN OXTAIL <i>Bar of Fried Ragout, Parsley Cream</i>	12.50
 CREAMSOUP OF LEEK <i>Praline of Duxelles, Chives Oil</i>	11.50



## VEGETARIAN & VEGAN



RAVIOLI FILLED WITH LENTILS FROM THE SWABIAN ALPS

*Parsley Foam, Caramelized Pointed Cabbage, Turnips*

24.50

POTATO GNOCCHI MADE WITH BEET ROOTS

*Bergader Blue Cheese, Glazed Pear, Walnut, Red-veined Dock*

25.50

## FISH

GRILLED ESCOLAR

*Brown Butter Nage, Bacon Aroma, Multicolored Mangel, Red Lentils*

29.00

PIKEPERCH AND BOUDIN NOIR

*Riesling Cream Sauce, Home-made Tagliatelle,*

*Pinto Beans, Root Vegetables*

31.50

## MEAT

SWABIAN STRIPLOIN STEAK „ZWIEBELROSTBRATEN“

*Jus, Onions, Buttered Vegetables,*

*Hand-made Swabian Pasta “Spätzle”*

35.50

BREADED VEAL ESCALOPE „WIENER SCHNITZEL“

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

33.00

CRISPY FRIED DUCK BREAST

*Cranberry Gravy, Creamy Savoy Cabbage, Bread Dumpling*

36.50

ROLLED CORDON BLEU OF WILD BOAR

*Cognac Cream Sauce, Mashed Potatoes,*

*Glazed Baby Carrots, Wild Mushrooms*

39.50



## DESSERTS

WHITE CHOCOLATE AND ORANGE MOUSSE  
*Sorbet and Marshmallow of Bloody Orange,  
Aerated Chocolate, Vanilla Paste* 11.50

HONEY AND CARAMEL CHEESECAKE  
*Almonds, Caramelized Banana, Honey and Banana Ice Cream* 10.00

FILLED CANNOLI  
*Hazelnut Mousse, Orange Cumquat Compote, Cumquat Sorbet* 10.50

 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.*



## 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 SCHNAITMANN, WÜRTTEMBERG			
2022	<i>Evoé Rosé</i>	14.50	45.00



## RED WINE BY THE GLASS

		0,20l	0,75l
WINERY WÖHRWAG, WÜRTTEMBERG			
2022	<i>Lemberger</i>	13.00	42.00
WINERY JÜRGEN ELLWANGER, WÜRTTEMBERG			
2021	<i>Zweigelt</i>	14.50	45.00
WINERY EISELE, WÜRTTEMBERG			
2020	<i>Spätburgunder Gipskeuper</i>	15.50	55.00
QUINTA DE LA QUIETUD, SPAIN			
2019	<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	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!*