



## 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  
Simply. Good. Food.

Your Finch-Team





## GOURMET'S MENU

COLD-SMOKED DUCK BREAST

*Honey and Coriander Lacquer, Beluga Lentils, Grapes, Walnut*

BEETROOT FOAM SOUP

*Breaded Goat Cheese, Garlic Cress*

SORBET OF RASPBERRY VINEGAR

CRISPY FRIED SALMON TROUT

*Horseradish Foam, Diced Potatoes, Curly Kale, Russet Apple*

FRESHLY BAKED CURD CHEESE SOUFFLÉ

*Stewed Nashi Pear, Meringue, Cinnamon Ice Cream*

*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

MARINATED LAMB'S LETTUCE

*Marinated Pumpkin, Sprouts, Seeds, Croûtons, 13 Years Aged Balsamic Vinegar*

BEETROOT FOAM SOUP

*Breaded Goat Cheese, Garlic Cress*

SORBET OF RASPBERRY VINEGAR

TORTELLI OF MUSCAT SQUASH

*Foam of Fried Onions, Baby Leaf, Lion's Mane Mushroom, Coriander Blossom*

FRESHLY BAKED CURD CHEESE SOUFFLÉ

*Stewed Nashi Pear, Meringue, Cinnamon Ice Cream*

*3 Courses 50.00 (without Soup and Sorbet) / 3 Course Wine Pairing 35.00*

*5 Courses 70.00 / 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 STURGEON

*Mousse and Smoked Sunchoke, Parsley Cream, Hazelnut, Oxalis* 19.50

COLD-SMOKED DUCK BREAST

*Honey and Coriander Lacquer, Beluga Lentils, Grapes, Walnut* 20.50

## SALADS



MARINATED LAMB'S LETTUCE

*Marinated Pumpkin, Sprouts, Seeds, Croûtons,  
13 Years Aged Balsamic Vinegar*

*small large*

15.00 19.00

CAESAR SALAD

*Home-made Dressing, Romaine Lettuce,  
Croûtons, Parmesan*

13.00 17.00

ADD TO YOUR SALAD:

*Grilled "Kikok" – German Corn-fed Chicken Breast* 12.50

*Grilled Salmon Trout* 16.00



*Pan-fried Portobello* 10.00

## SOUPS

BEETROOT FOAM SOUP

*Breaded Goat Cheese, Garlic Cress* 12.50

CHICKEN CONSOMMÉ

*Cooked Chicken Breast, Peas, Carrot, Crispy Hide, Chives* 11.50

## INTERMEDIATE COURSE

OX CHEEKS RAGOUT

*Home-made Broad Noodles, Multicolour Carrots, Parsley* 22.50



## VEGETARIAN & VEGAN



### TORTELLI OF MUSCAT SQUASH

*Foam of Fried Onions, Baby Leaf, Lion's Mane Mushroom,  
Coriander Blossom*

28.50

### PARMESAN RISOTTO

*Chervil Foam, 36 Month Aged Parmesan Reggiano, Peas, Portobello*

30.50

## FISH

### CRISPY FRIED SALMON TROUT

*Horseradish Foam, Diced Potatoes, Curly Kale, Russet Apple*

34.00

### FILET PIKE-PERCH WITH CITRUS THYME CRUST

*Hake-Caviar Butter Nage, Butter Bean, Turnip, Sansho Leaves*

36.50

## 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

### BRAISED BEEF ROULADE

*Braising Gravy, Bread Dumpling, Fruity Red Cabbage*

37.50

### STUFFED KIKOK CORN-FED CHICKEN BREAST

*Truffle Gravy, Wild Cauliflower, Radishes, Fregola Sarda*

33.50



## DESSERTS

FRESHLY BAKED CURD CHEESE SOUFFLÉ  
*Stewed Nashi Pear, Meringue, Cinnamon Ice Cream*  
(Preparation Time: 20 Minutes) 11.50

DARK VALRHONA CHOCOLATE MOUSSE  
*Coffee Cream, Baked White Chocolate, Kumquat Compote* 12.50

CLASSIC CRÈME BRÛLÉE  
*Duett of Tangerine, Puffed Rice, Hazelnut Ice Cream* 12.50

 VARIATION OF HOME-MADE FRUIT SORBETS  
*Fresh Fruits, Fruit Gel* 10.00

## CHEESE

	<i>small</i>	<i>large</i>
SELECTION OF GERMAN CHEESE FROM MAISON KOBER <i>Fig Mustard, home-made Walnut and Fig Bread</i>	15.00	20.50

 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>	0,10l	18.00
WINERY SCHLOSS ORTENBERG, BADEN		
<i>Riesling Sekt Brut</i>	0,10l	8.50
SEKTHAUS RAUMLAND, RHINEHESSEN		
<i>Zerozzante No.2, Red Grapes, non-alcoholic</i>	0,10l	6.50

## NON ALCOHOLIC FOOD COMPANIONS

	0,10l	0,375l
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

		0,20l	0,75l
WINERY ALDINGER, WÜRTTEMBERG			
<i>2023 Riesling „Rebhuhn“</i>	13.50	43.00	
WINERY HEITLINGER, BADEN			
<i>2023 Pinot Blanc</i>	14.50	45.00	
WINERY OLIVER ZETER, PFALZ			
<i>2021 Chenin Blanc</i>	13.50	43.00	
WINERY TINA PFAFFMANN, PFALZ			
<i>2023 Grauburgunder</i>	12.00	39.00	

## ROSÉ WINE BY THE GLASS

		0,20l	0,75l
WINERY WÖHRWAG, WÜRTTEMBERG			
<i>2023 Rosé</i>	12.50	41.00	



## RED WINE BY THE GLASS

		0,20l	0,75l
WINERY WÖHRWAG, WÜRTTEMBERG			
2022	<i>Lemberger</i>	13.00	42.00
WINERY EISELE, WÜRTTEMBERG			
2021	<i>Spätburgunder Gipskeuper</i>	15.50	55.00
MAISON M. CHAPOUTIER, FRANCE			
2023	<i>Belleruche Rouge, Grenache, Syrah</i>	14.50	45.00
QUINTA DE LA QUIETUD, SPAIN			
2020	<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

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!*