



WELCOME

We are delighted to welcome you to our Restaurant Finch.

Experience sophisticated enjoyment of naturally healthy and fresh products. Our kitchen team uses seasonal food from regional producers to create refined and at the same time authentic dishes.

Head chef Tobias Schnee and his team offer you a diverse menu, ranging from Swabian classics to international creations and modern interpretations of light cuisine. You can also find delicious dishes without meat or any animal products – please note the labelling of our vegan dishes with the green bird.

Do you have any other special requests? Please let us know!

We will gladly provide a separate menu with all declarable allergens and additives.

We will be very happy to recommend you a fitting wine to pair with the dishes of your choice.

A glass or a bottle?

Our wine cellar holds many local wines, from small traditional wineries, where quality takes precedence over quantity. You will also find selected wines from Austria, France, Italy and Spain.

Sit back and allow yourself to be pampered and advised by our trained service staff.

We wish you an unforgettable culinary experience in our Restaurant Finch:
Cuisine with heart and passion.

Your Finch-Team





GOURMET'S MENU

CEVICHE OF CODFISCH

Pine Nuts Vinaigrette, Fennel Salad, Grapefruit, Oregano

CHILLED SOUP OF SMOKED BELL PEPPER

Goat Cheese Ice Cream, Mustard Cress

SORBET OF APPLE CIDER

Laurel Foam

BREAST OF GUINEAFOWL

*Thyme Gravy, Grilled Heart of Poultry, Couscous "Moghrabieh",
Mini Sweet Corn, King Oyster Mushrooms*

A TRIO OF CHERRY

Almond Sponge, Mascarpone, Caramel Ganache

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

BROCCOLI MOUSSE

*Marinated Chanterelles, Fermented Garlic, Citrus Gel,
Truffle Pearls, Broccoli Cress*

CHILLED SOUP OF SMOKED BELL PEPPER

Goat Cheese Ice Cream, Mustard Cress

SORBET OF APPLE CIDER

Laurel Foam

HERB GNOCCHI

Truffel Foam, Chanterelles, Spring Onion, Cherry Tomato

A TRIO OF CHERRY

Almond Sponge, Mascarpone, Caramel Ganache

3 Courses 60.00 (without Soup and Sorbet) | 3 Course Wine Pairing 35.00

5 Courses 75.00 | 5 Courses Wine Pairing 45.00

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




STARTERS

BROCCOLI MOUSSE
*Marinated Chanterelles, Fermented Garlic, Citrus Gel,
Truffle Pearls, Broccoli Cress* 20.50

CEVICHE OF CODFISCH
Pine Nuts Vinaigrette, Fennel Salad, Grapefruit, Oregano 21.50

SALADS & BOWLS

	<i>small</i>	<i>large</i>
 WALDHOTEL SALAD <i>Balsamic and Cherry Dressing, Green Asparagus, Caramelised Walnuts, Chili Cress</i>	17.50	22.50

 SUMMER BOWL <i>Sesame and Ginger Stock, Couscous, Apricot, Pickled Wild Mushrooms, Snow Peas, Pea Asparagus Sprouts</i>	17.50	22.50
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CAESAR SALAD <i>Home-made Dressing with Anchovies and Capers, Romaine Lettuce, Croûtons, Parmesan</i>	13.00	17.00
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ADD TO YOUR SALAD: <i>Grilled "Kikok" – German Corn-fed Chicken Breast</i>	12.50
<i>Grilled Wild-Caught Prawns</i>	18.00

 <i>Pan-fried Chanterelles</i>	15.50
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SOUPS

CHILLED SOUP OF SMOKED BELL PEPPER <i>Goat Cheese Ice Cream, Mustard Cress</i>	14.50
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WHITE TOMATO CREAM SOUP <i>Focaccia Croûtons, Basil Oil</i>	12.50
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VEGETARIAN & VEGAN



HERB GNOCCHI

Truffel Foam, Chanterelles, Spring Onions, Cherry Tomato

28.50

FISH & SEAFOOD

CRISPY PAN-FRIED MEAGRE

Beurre Blanc, Chanterelles, Home-made Tagliatelle, Bacon Flavour

37.50

GRILLED WILD-CAUGHT PRAWNS

*Cajun Sauce, Orecchiette, Tomato, Bell Pepper, Celery,
30 Month aged Parmesan*

32.50

MEAT

SWABIAN STRIPLOIN STEAK „ZWIEBELROSTBRATEN“

Jus, Onions, Buttered Vegetables,

Hand-made Swabian Pasta “Spätzle”

36.50

BREADED VEAL ESCALOPE „WIENER SCHNITZEL“

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

34.50

BREAST OF GUINEAFOWL

*Thyme Gravy, Grilled Heart of Poultry, Couscous “Moghrabieh”,
Mini Sweet Corn, King Oyster Mushrooms*

37.50

MEDIUM ROASTED FILET OF BEEF

Port Wine Gravy, Sauce Béarnaise, Potato Puree, Glazed Vegetables

42.50



DESSERTS

A TRIO OF CHERRY

Almond Sponge, Mascarpone, Caramel Ganache

12.50

APRICOT PANNA COTTA

Marinated Berries, Apricot Sorbet, Baked Chocolate, Coconut Foam

12.00

WHITE CHOCOLATE MOUSSE

Yellow Peach, Lavender, Dark Chocolate Crumble

13.00



VARIATION OF HOME-MADE FRUIT SORBETS

Fresh Fruits, Fruit Gel

10.00

CHEESE

SELECTION OF GERMAN CHEESE FROM MAISON KOBER

Fig Mustard, home-made Fruit Bread

small

large

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
SELECTION OF HOME-MADE LEMONADE AND ICED TEA		
<i>Please ask our service team for the current flavours!</i>	0,30l	7.00

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>2024 Riesling „Rebhuhn“</i>	13.50	43.00	
WINERY BERNHAD ELLWANGER, WÜRTTEMBERG			
<i>2024 Riesling „Großheppacher Steingröble“ Kabinett</i>	14.50	45.00	
WINERY SCHNAITMANN, WÜRTTEMBERG			
<i>2023 Sauvignon Blanc „Steinwiege“</i>	15.00	47.00	
WINERY TINA PFAFFMANN, PFALZ			
<i>2024 Grauburgunder</i>	12.00	39.00	
DOMAINE M. CHAPOUTIER, CÔTES DU RHÔNE			
<i>2023 Belleruche Blanc Grenache Blanc, Viognier</i>	14.50	45.00	



ROSÉ WINE BY THE GLASS

		<i>0,20l</i>	<i>0,75l</i>
WINERY SCHLOSS NEUWEIER, BADEN			
2023	<i>Rosé</i>	13.00	42.00
MAISON MIRABEAU, PROVENCE			
2023	<i>Mirabeau X</i>	14.50	45.00
	<i>Syrah, Cinsault, Grenache</i>		

RED WINE BY THE GLASS

		<i>0,20l</i>	<i>0,75l</i>
WINERY WÖHRWAG, WÜRTTEMBERG			
2022	<i>Cuvée Moritz</i>		
	<i>Dornfelder, Cabernet, Acolon, Merlot</i>	14.00	44.00
WINERY ZIMMERLE, WÜRTTEMBERG			
2020	<i>Lemberger „Kerf“</i>	15.50	55.00
QUINTA DE LA QUIETUD, SPAIN			
2021	<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>	9.50
Teinacher Gourmet Classic / Medium / Still	<i>0,50l</i>	7.80
Teinacher Gourmet Classic / Medium / Still	<i>0,25l</i>	4.20
St. Leonhards Quelle Still	<i>1,0l</i>	12.00

JUICES & NECTAR

Apple, naturally cloudy	<i>0,20l</i>	4.50
Orange	<i>0,20l</i>	4.50
Red Grape	<i>0,20l</i>	4.50
Passion Fruit Nectar	<i>0,20l</i>	4.50
Rhubarb Nectar	<i>0,20l</i>	4.50
Black Currant Nectar	<i>0,20l</i>	4.50
Juice Spritzer	<i>0,40l</i>	5.80



LEMONADES

GUA GUAVERN LEMONADE

Yuzu	0,33l	6.00
Elderberry and Mint	0,33l	6.00
Ginger and Curcuma	0,33l	6.00

COCA COLA

Coca Cola / Coca Cola Zero	0,20l	4.50
Fanta	0,20l	4.50
Sprite	0,20l	4.50
Mezzo Mix	0,20l	4.50

THOMAS HENRY

Tonic Water	0,20l	5.00
Ginger Ale	0,20l	5.00
Bitter Lemon	0,20l	5.00
Spicy Ginger	0,20l	5.00

BEER

Rothaus Pilsener	0,30l	5.20
Radler	0,30l	5.20
Rothaus Non-Alcoholic Pilsener	0,33l	5.20
Rothaus Wheat Beer	0,50l	6.40
Rothaus Non-Alcoholic Wheat Beer	0,50l	6.40
Paulaner Dark Wheat Beer	0,50l	6.40
Paulaner Crystal Wheat Beer	0,50l	6.40

COFFEE & HOT BEVERAGES

Café Crème	4.00
Espresso	3.80
Espresso Macchiato	3.80
Doppio	7.00
Cappuccino	5.00
Café au Lait	5.40
Latte Macchiato	5.40
Hot Chocolate	5.40
Pot of Tea of the Tea House Ronnefeldt	6.50

Please ask for our tea menu!