



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

TARTAR OF GERMAN BEEF
Salad of Green Asparagus, Smoked Egg Yolk, Caper Cream, Focaccia

FINE FISH SOUP
Pan-fried Fish Filets, Mussel Cream, Bronze Fennel

SORBET OF SORREL
Champagne Granita

RACK OF LAMB UNDER A RED ONION CRUST
Marjoram Gravy, Lamb Sweetbreads, Broad Beans Ragout, Potato Puree

HAZELNUT CRUNCH BAR
Duett of Strawberries, Milk Ice Cream

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

ORGANIC ONSEN FREE-RANGE EGG
*Mountain Cheese Foam, Celery, Oyster Mushrooms,
Mustard Seed Gremolata, Wild Herbs*

ASPARAGUS CREAM SOUP
Asparagus Garnish, Croutons

SORBET OF SORREL
Champagne Granita

RAVIOLI WITH SORRENTO LEMON AND PINE NUTS
White Beans, Wild Asparagus, Nut Parmesan, Indian Cress

HAZELNUT CRUNCH BAR
Duett of Strawberries, Milk Ice Cream

3 Courses 65.00 (without Soup and Sorbet) | 3 Course Wine Pairing 35.00
5 Courses 85.00 | 5 Courses Wine Pairing 45.00

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



STARTERS

TARTAR OF GERMAN BEEF

Salad of Green Asparagus, Smoked Egg Yolk, Caper Cream, Focaccia 25.00

To accompany we suggest:

WHITE SESAM RYE HIGHBALL

Bulleit Rye Sesame Infusion, Honey Syrup, Lemon Juice, Soda 15.00

ORGANIC ONSSEN FREE-RANGE EGG

*Mountain Cheese Foam, Celery, Oyster Mushrooms,
Mustard Seed Gremolata, Wild Herbs* 18.50

SALADS



WALDHOTEL SALAD

*Apple and Honey Dressing, Colourful Radishes, Carrots,
Sprouts, Seeds*

small large

17.50 22.50

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 Pulpo 18.00



Pan-fried Seasonal Mushrooms 15.50

SOUPS

ASPARAGUS CREAM SOUP

Asparagus Garnish, Croutons 12.50

FINE FISH SOUP

Pan-fried Fish Filets, Mussel Cream, Bronze Fennel 14.50



FRESH WHITE ASPARAGUS

GERMAN ASPARAGUS 250g <i>New Potatoes and „Kräuterflädle“ Pancakes with Herbs, Clarified Butter or Sauce Hollandaise</i>	27.50
AS ADDITIONAL CHOICE:	
<i>Selection of Regional Ham 150g</i>	13.50
<i>Small „Wiener Schnitzel“ (Breaded Veal Escalope) 100g</i>	16.50
<i>Pan-fried Filet of Salmon (Label Rouge) 160g</i>	21.00

VEGETARIAN & VEGAN

 RAVIOLI WITH SORRENTO LEMON AND PINE NUTS <i>White Beans, Wild Asparagus, Nut Parmesan, Indian Cress</i>	29.00
WILD GARLIC RISOTTO <i>Pickled Tomatoes, Mushrooms, Parmesan Cracker</i>	28.50

FISH

GRILLED PULPO <i>Lobster Bisque Risotto, Snow Peas, Root Vegetables</i>	36.00
PAN-FRIED BLACK HALIBUT <i>Wild Garlic Foam, Asparagus Ragout, Black Potato Gnocchi</i>	36.00

MEAT

SWABIAN STRIPLOIN STEAK „ZWIEBELROSTBRATEN“ <i>Jus, Onions, Buttered Vegetables, Hand-made Swabian Pasta “Spätzle”</i>	36.50
BREADED VEAL ESCALOPE „WIENER SCHNITZEL“ <i>Potatoes and Cucumber Salad, Cranberries, Lemon, Anchovy, Capers</i>	34.50
PINK ROASTED VEAL CHOP <i>Morel Cream Sauce, Colourful Carrots, Pearl Barley</i>	37.50
RACK OF LAMB WITH RED ONION CRUST <i>Majoram Gravy, Lamb Sweetbreads, Broad Beans Ragout, Potato Puree</i>	39.50



DESSERTS

HAZELNUT CRUNCH BAR
Duett of Strawberries, Milk Ice Cream 12.50

SWEET WOODRUFF MOUSSE
Green Apple, Wheat Beer Zabaglione, Milk Crumble 12.50

WHITE CHOCOLATE PARFAIT
Rhubarb Compote, Crispy Strudel Pastry 12.00

 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 Fruit 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		
35° <i>Sauvignon Blanc, Mirabelle Plums, Blossoms, dry</i>	7.50	26.00
36° <i>Grenache, Plum, Herbs, dry</i>	7.50	26.00

WHITE WINE BY THE GLASS

		0,20l	0,75l
WINERY ALDINGER, WÜRTTEMBERG			
2023 <i>Riesling „Rebhuhn“</i>	13.50	43.00	
WINERY BERNHAD ELLWANGER, WÜRTTEMBERG			
2023 <i>Riesling „Großheppacher Steingröble“ Kabinett</i>	14.50	45.00	
WINERY HEITLINGER, BADEN			
2023 <i>Auxerrois</i>	14.50	45.00	
WINERY TINA PFAFFMANN, PFALZ			
2023 <i>Grauburgunder</i>	12.00	39.00	
WINERY OLIVER ZETER, PFALZ			
2022 <i>Sauvignon Blanc</i>	14.50	45.00	



ROSÉ WINE BY THE GLASS

		<i>0,20l</i>	<i>0,75l</i>
WINERY SCHNAITMANN, WÜRTTEMBERG			
2023	<i>Rosé Evoé</i>	14.50	45.00
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>Lemberger</i>	13.00	42.00
WINERY EISELE, WÜRTTEMBERG			
2021	<i>Spätburgunder Gipskeuper</i>	15.50	55.00
CASTELLARE DI CASTELLINA, ITALY			
2022	<i>Chanti Quercesola</i>	15.00	47.00
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>	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

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
Pot of Tea of the Tea House Ronnefeldt	6.00

Please ask for our tea menu!