



## 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!

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



Architect André S. Behncke



## OUR SEASONAL SPECIALITIES

### STARTER

BRUSCHETTA (4 pieces) <sup>12,19,A,I</sup>  
*Tomato, Cantaloupe Melon, Burrata, Dark Balsamic Vinegar* 14.00

### SOUP

PEAS – VELOUTÉ <sup>3,5,6,G,I</sup>  
*Seared Scallop, Crème Fraîche, Pancetta* 11.50

### MAINCOURSES

PORK CHOP UNDER THE PINE CRUST <sup>A,I,Q,X</sup>  
*Chanterelle- Tomato Vegetables, Pesto- Mashed Potatoes* 27.50

ASIAN LIME CHICKEN <sup>A,H,V</sup>  
*Chicken Praline, Crunchy Vegetables, Fragrant Rice,  
Coriander- Sesame Pesto* 26.50

STUFFED CALAMARI <sup>19,A,G</sup>  
*Lukewarm Tomato- Focaccia Salad, Smoked Olive Oil,  
Taggiasca- Olives* 28.50

HOMEMADE SAUCES OR SIDE DISHES FOR YOU TO CHOOSE FROM:  
*Grilled Mediterranean Vegetables* 6.50  
*Creamy Chanterelle Risotto* <sup>1</sup> 7.50  
*Saffron- Aioli* <sup>U,X</sup> 4.00  
*Mango- Onion Chutney* <sup>12,19</sup> 4.00  
*BBQ- Jus* <sup>12,19,T,U</sup> 6.50  
*Herbal Lemon Butter* <sup>1</sup> 3.50

### DESSERT



YOGURT – CRÈME BRÛLÉE <sup>A,I,S,X</sup>  
*Passion Fruit Sorbet, Amarettini, Peach* 9.00




## STARTERS

MARINATED BEEF FILET CARPACCIO <sup>12,19,A,I</sup> <i>Truffle Cream, Grated Parmesan, Garden Herbs, Bread Chip</i>	19.00
 SEASONAL VEGETABLE VARIATION <sup>12,19,Q</sup> <i>Avocado, Basil Pesto</i>	16.50
MARINATED TUNA <sup>12,19,H,U,X,Y</sup> <i>Miso Mayonnaise, Grilled Watermelon, Romaine Lettuce, Tomato</i>	18.50

## SALAD

	<i>small</i>	<i>large</i>
 MIXED LEAF SALADS <sup>12,19,U</sup> <i>Balsamic Dressing, Cherry Tomatoes, Cucumber, Radishes, Garden Cress</i>	9.00	11.50
CAESAR SALAD <sup>2,6,19,A,T,U,X</sup> <i>Homemade Dressing, Romaine Lettuce, Croûtons, Parmesan</i>	10.50	13.50
ADD TO YOUR SALAD:		
<i>Grilled Corn-fed Chicken Breast</i>		7.50
<i>Sauteed Prawns <sup>F</sup></i>		12.00
 <i>Marinated Avocado</i>		6.50

## SOUP

 SWEET POTATO – COCONUT SOUP <sup>12,19,H,R,T</sup> <i>Mango, Spring Onions</i>	10.00
CRUSTACEAN – TOMATO ESSENCE <sup>12,19,F,T</sup> <i>Crayfish Salad, Basil</i>	11.00



## HOMEMADE PASTA & VEGETARIAN

TOMATO SPAGHETTI WITH BURRATA <sup>12,19,A,I,X</sup> <i>Semi- Dried Tomatoes, Basil</i>	19.50
TRUFFLE – TAGLIATELLE <sup>A,X</sup> <i>Creamy Egg Yolk, Crispy Shallots, Chanterelles</i>	20.50

## FISH

GRILLED TUNA STEAK <sup>12,19,F,I,R,Y</sup> <i>Fruity Crustacean Sauce, Green Asparagus, Mango Risotto</i>	30.50
SOLE – ROLLS <sup>3,5,6,A,I,X,Y</sup> <i>Peccorino Crust, Peas, Homemade Lemon Tagliatelle, Pancetta</i>	37.00

## MEAT

MARINATED BEEF RIB FROM THE OVEN <sup>12,19,I,T,U</sup> <i>Sweet Potatoes, Green Asparagus, Mini Corn, Bell Pepper- Onion Relish</i>	30.00
SWABIAN STRIPLOIN STEAK „ZWIEBELROSTBRATEN“ <sup>12,19,A,I,T,X</sup> <i>Jus, Buttered Vegetables, Homemade Pasta</i>	30.50
BREADED VEAL ESCALOPE „WIENER SCHNITZEL“ <sup>12,19,A,I,U,X</sup> <i>Potatoes and Cucumber Salad, Cranberries, Lemon</i>	28.50
BEEF TENDERLOIN & PRAWN <sup>12,19,F,I</sup> <i>Crustacean Foam, Green Asparagus, Herb Risotto</i>	38.00



## DESSERT

BLUEBERRY TART <sup>A,H,I,X</sup> <i>Sour Cream Ice Cream, Cookie Crumble, Blueberry Cream</i>	8.50
ALMOND – RASPBERRY TARTLET <sup>A,I,P,S,X</sup> <i>Raspberry Sorbet, Pistachio, Raspberry- Lavender Gel</i>	10.00
 VARIATION OF HOMEMADE FRUIT SORBETS <sup>6,10</sup> <i>Fresh Fruits, Fruit Gel</i>	9.00

## VARIATION OF CHEESE

	<i>small</i>	<i>large</i>
SELECTION OF INTERNATIONAL RAW MILK CHEESE FROM MAÎTRE AFFINEUR WALTMANN <sup>12,19,K,I,U</sup> <i>Fig Mustard, Fruits</i>	12.50	18.50

## SNACKS

HOMEMADE BURGER <sup>2,12,19,A,X</sup> <i>Smoky Onion Honey Sauce, Cheddar Cheese, Lettuce, Tomatoes, Cucumber, Onion, Cole Slaw, French Fries</i>	17.50
CLUB SANDWICH <sup>2,A,I,K,U</sup> <i>Corn - fed Chicken Breast, Bacon, Fried Egg, Cheese, Ham, Lettuce, Tomatoes, Cucumber, Cole Slaw, French Fries</i>	17.50
HOMEMADE SWABIAN RAVIOLI „MAULTASCHEN“ <sup>12,19,A,I,U,X</sup> <i>Beef Broth, Melted Onions, Side Salad</i>	18.50
CURRYWURST <sup>6,9,I</sup> <i>Homemade Curry Sauce, French Fries</i>	12.00

 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.*



## WINE AND SPARKLING WINE BY THE GLASS

PERRIER JOUËT, FRANCE			
	<i>Champagne Grand Brut Perrier Jouët</i> <sup>19</sup>	0,10l	14.50
WINERY KLUMPP, BADEN			
	<i>Riesling Sekt Brut</i> <sup>19</sup>	0,10l	7.50
RAUMLAND, NON-ALCOHOLIC, PFALZ			
	<i>Traubensecco</i> <sup>19</sup>	0,10l	4.50

## WHITE WINE

		0,20l	0,75l
BERNHARD ELLWANGER, WÜRTTEMBERG			
	2020 <i>Riesling „Großheppacher Steingröble“ Kabinett, fruity</i> <sup>19</sup>	12.00	39.00
WINERY SCHNAITMANN, WÜRTTEMBERG			
	2019 <i>Sauvignon Blanc „Steinwiege“</i> <sup>19</sup>	14.50	45.00
WINERY RUDOLF MAY, FRANKEN			
	2020 <i>Silvaner</i> <sup>19</sup>	13.00	42.00
TINA PFAFFMANN, PFALZ			
	2019 <i>Grauburgunder</i> <sup>19</sup>	11.00	35.00

## ROSÉ WINE

		0,20l	0,75l
WINERY WÖHRWAG, WÜRTTEMBERG			
	2019 <i>Cuvée Rosé</i> <sup>19</sup>	11.50	37.00
MINUTY, PROVENCE			
	2020 <i>M Rosé</i> <sup>19</sup>	13.50	44.00

## RED WINE

		0,20l	0,75l
WINERY WÖHRWAG, WÜRTTEMBERG			
	2017 <i>Lemberger</i> <sup>19</sup>	13.00	42.00
WINERY QUINTA DE LA QUIETUD, SPAIN			
	2017 <i>Corral de Campanas</i> <sup>19</sup>	13.50	44.00
WINERY CASTELLARE DI CASTELLINA, ITALY			
	2016 <i>Chianti Vignatorta</i> <sup>19</sup>	9.50	33.00

*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	8.00
Teinacher Gourmet Classic / Medium / Still	0,50l	6.60
Teinacher Gourmet Classic / Medium / Still	0,25l	3.80
St. Leonhards Quelle Still	1,0l	9.50

## JUICES & NECTAR

Apple, naturally cloudy <sup>6</sup>	0,20l	4.00
Orange	0,20l	4.00
Red Grape	0,20l	4.00
Passion Fruit <sup>6</sup>	0,20l	4.00
Rhubarb	0,20l	4.00
Black Currant	0,20l	4.00
Juice Spritzer	0,30l	4.40

## LEMONADES

### SELECTION OF HOMEMADE LEMONADES

*Please ask our waiter for the current flavour!*

0,50l 9.50

### GUA GUAVERN LIMONADEN

Lemongrass	0,33l	5.00
Yuzu <sup>16</sup>	0,33l	5.00
Elderflower and Mint <sup>16</sup>	0,33l	5.00
Ginger and Curcuma	0,33l	5.00

### COCA COLA

Coca Cola <sup>2,10,14,16</sup> / Coca Cola Zero <sup>2,10,11,14,16</sup>	0,20l	3.80
Fanta <sup>2,6</sup>	0,20l	3.80
Sprite <sup>2,14</sup>	0,20l	3.80
Mezzo Mix <sup>2,14,16</sup>	0,20l	3.80

### THOMAS HENRY

Tonic Water <sup>6,13,16</sup>	0,20l	4.20
Ginger Ale <sup>2,16</sup>	0,20l	4.20
Bitter Lemon <sup>6,13,16</sup>	0,20l	4.20
Spicy Ginger <sup>16</sup>	0,20l	4.20



## BEER

Rothaus Pils	0,30l	4.40
Radler	0,30l	4.40
Rothaus Non Alcoholic	0,33l	4.40
Rothaus Wheat Beer	0,50l	5.00
Rothaus Non Alcoholic Wheat Beer	0,50l	5.00
Paulaner Dark Wheat Beer	0,50l	5.00
Paulaner Crystal Wheat Beer	0,50l	5.00

## COFFEE

Café Crème <sup>14</sup>	3.50
Espresso <sup>14</sup>	3.20
Espresso Macchiato <sup>14,15</sup>	3.20
Doppio <sup>14</sup>	6.20
Cappuccino <sup>14,15</sup>	4.20
Café au lait <sup>14,15</sup>	4.20
Latte Macchiato <sup>14,15</sup>	4.50
Hot Chocolate <sup>15</sup>	4.50

## TEA SELECTION OF THE TEA HOUSE RONNEFELDT

Pot of Tea	4.80
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*Please ask for our tea menu!*

### ALLERGENS

A. wheat	I. milk / lactose and and derived products	Q. pine nuts
B. rye	J. peanuts and derived products	R. coconut
C. oats	K. walnuts	S. almonds
D. spelt	L. hazelnuts	T. celery and derived products
E. barley	M. cashew	U. mustard and derived products
F. crustaceans and derived products	N. pumpkin seed	V. Sesame seeds and derived products
G. molluscs/mussels and derived products	O. chestnuts	W. sulphur dioxide and sulphites
H. soy and derived products	P. pistachios	X. egg and derived products
		Y. fish and derived product

### ADDITIVES

1. with flavour enhancer	8. waxed	14. with caffeine
2. with colouring agents / dye	9. with phosphate	15. milk protein
3. with preservatives	10. with sweeteners	16. acidifiers
4. with nitrite curing salt	11. contains a source of phenylalanine	17. taurine
5. with nitrate	12. sulphuretted	18. caramel
6. with antioxidants	13. contains quinine	19. sulfite
7. blackened		