



WELCOME

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!

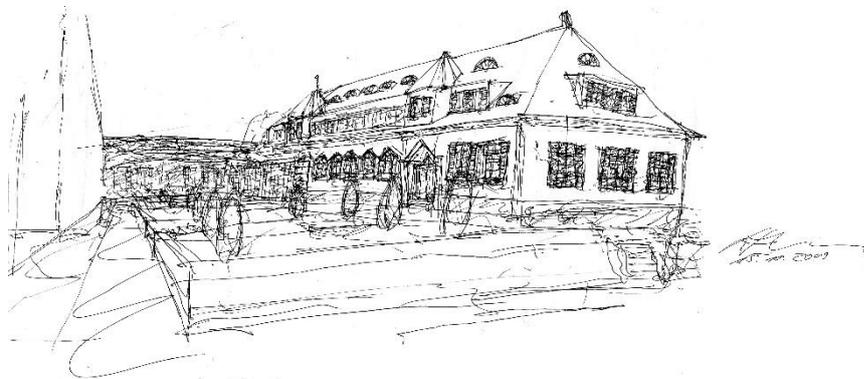
Are there any other special requests? Please let us know!

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

BAKED PUMPKIN STRUDEL ^{A,I,M}
Mango Pumpkin Dip, Kimchi, Yellow Beetroot, Cashews 17.50

MAINCOURSES

VEAL INVOLTINI ^{3,4,12,19,I,T,X}
Black Garlic Jus, French Beans, Macaire Potatoes 30.50

SAUTÈED BEEF LIVER ^{12,19,A,I,T}
*Roasted Onion Jus, Sauternes-Apples, Baby Spinach,
Brown Butter-Potato Mash* 27.00

BARBARIE DUCK BREAST ^{2,12,16,19,A,I,T,X}
PX Jus, Parsley Root, Tangerine, Wasabi 30.50

ROASTED SADDLE OF GERMAN VENISON ^{12,19,A,I,O,T,X}
Jus, Apricot, Celeriac, Curd Dumplings, Macadamia 39.50

HOMEMADE TAGLIATELLE ^{12,19,A,I,T,X}
White Truffle Sauce, Truffled Pecorino, Fresh Truffle 26.50

DESSERT

BAKED APPLE WAN TAN ^{A,I,X}
Toffee-Ice Cream, Apple Ragout, Vanilla, Toffee Liqueur 11.00

TONKA BEAN CRÈME BRÛLÉE ^{12,19,I,X}
Orange-Grand Marnier Sorbet 9.50



STARTER

MARINATED BEEF TARTAR ^{12,19,A,I,U,X}
Purple Mustard, Mixed Pickles, Kadaifi, Cream of Egg Yolk 19.50

SALAD

	<i>small</i>	<i>large</i>
 MIXED LEAF SALADS ^{12,19,U} <i>Balsamic Dressing, Cherry Tomatoes, Cucumber, Radishes, Garden Cress</i>	9.00	11.50
CAESAR SALAD ^{2,6,19,A,T,U,X} <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</i> ^F		12.00
 <i>Pan-Fried Mushrooms</i>		6.50

SOUP

 TANGERINE-PUMPKIN SOUP ^{12,19,R,T} <i>Caramelized Seeds, Seed Oil</i>	10.50
DASHI-SHIITAKE BOUILLION ^{12,19,A,H,T,Y} <i>Pickled Mushrooms, Sesame Grissini</i>	11.00



VEGETARIAN

SAUTÉED PORCINI-GNOCCHI ^{12,19,A,I,T,X}
Seed Oil-Velouté, Roasted Mushrooms, Pickled Plums 20.50

 CREAMY SPINACH-RISOTTO ^{12,19,H}
Nutmeg Foam, Green Apple, Walnut 18.50

FISH & SHELLFISH

PAN-FRIED PRAWNS ^{12,19,A,F,I,T,X}
Lobster Bisque, Snow Peas, Saffron Tagliatelle 29.50

CONFIED FILET OF TURBOT ^{12,19,I,R,T,Y}
*Pumpkin-Passion Fruit Stock, Coconut Granola,
Pumpkin Purée, Seed Oil* 39.50

MEAT

SWABIAN STRIPLOIN STEAK „ZWIEBELROSTBRATEN“ ^{12,19,A,I,T,X}
Jus, Buttered Vegetables, Homemade Pasta 30.50

BREADED VEAL ESCALOPE „WIENER SCHNITZEL“ ^{12,19,A,I,U,X}
Potatoes and Cucumber Salad, Cranberries, Lemon 28.50

BEEF FILLET STEAK ^{3,4,6,12,19,I,T}
Green Pepper Jus, French Beans, Pancetta, Truffled Potato Gratin 38.00

OUR WINE RECOMONDATION

WINERY GRAF NEIPPERG, WÜRTEMBERG ^{0,75l}
2015 Syrah „S.E.“ ¹⁹ 85.00



DESSERT

WHISKEY CHEESECAKE ^{19,A,I,Q,X} <i>Plum Sorbet, Pecans, Plum Ragout</i>	11.00
RASPBERRY-PISTACHIO GATEAU ^{12,19,A,I,P,S,X} <i>Raspberry-Port Wine Sorbet, Basil</i>	10.50
 VARIATION OF HOMEMADE FRUIT SORBETS ^{6,10} <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 ^{12,19,K,I,U} <i>Fig Mustard, Fruits</i>	12.50	18.50

SNACKS

HOMEMADE BURGER ^{2,12,19,A,X} <i>Smoky Onion Honey Sauce, Cheddar Cheese, Lettuce, Tomatoes, Cucumber, Onion, Cole Slaw, French Fries</i>	17.50
CLUB SANDWICH ^{2,A,I,K,U} <i>Corn-fed Chicken Breast, Bacon, Fried Egg, Cheese, Ham, Lettuce, Tomatoes, Cucumber, Cole Slaw, French Fries</i>	17.50
HOMEMADE SWABIAN RAVIOLI „MAULTASCHEN“ ^{12,19,A,I,U,X} <i>Beef Broth, Melted Onions, Side Salad</i>	18.50
CURRYWURST ^{6,9,I} <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> ¹⁹	<i>0,10l</i>	14.50
WINERY KLUMPP, BADEN			
	<i>Riesling Sekt Brut</i> ¹⁹	<i>0,10l</i>	7.50
RAUMLAND, NON-ALCOHOLIC, PFALZ			
	<i>Traubensecco</i> ¹⁹	<i>0,10l</i>	4.50

WHITE WINE

		<i>0,20l</i>	<i>0,75l</i>
WINERY BEURER, WÜRTTEMBERG			
	<i>2018 Riesling „Schilfsandstein“</i> ¹⁹	14.50	45.00
WINERY RUDOLF MAY, FRANKEN			
	<i>2020 Silvaner</i> ¹⁹	12.50	41.00
TINA PFAFFMANN, PFALZ			
	<i>2020 Grauburgunder</i> ¹⁹	11.00	35.00
CANTINA ANDRIAN, SÜDTIROL			
	<i>2020 Chardonnay „Somereeto“</i> ¹⁹	13.00	42.00

ROSÉ WINE

		<i>0,20l</i>	<i>0,75l</i>
MINUTY, PROVENCE			
	<i>2020 M Rosé</i> ¹⁹	13.50	44.00
WINERY SCHNAITMANN, WÜRTTEMBERG			
	<i>2020 Evoé Rosé</i> ¹⁹	12.50	41.00

RED WINE

		<i>0,20l</i>	<i>0,75l</i>
JÜRGEN ELLWANGER, WÜRTTEMBERG			
	<i>2018 Zweigelt</i> ¹⁹	13.00	42.00
WINERY SONNENHOF, WÜRTTEMBERG			
	<i>2016 Cuvée Reizvoll</i> ¹⁹	11.50	37.00
WINERY QUINTA DE LA QUIETUD, SPANIEN			
	<i>2017 Corral de Campanas</i> ¹⁹	13.50	44.00
WINERY CASTELLARE DI CASTELLINA, ITALIEN			
	<i>2019 Chianti Vignatorta</i> ¹⁹	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	<i>0,75l</i>	8.00
Teinacher Gourmet Classic / Medium / Still	<i>0,50l</i>	6.60
Teinacher Gourmet Classic / Medium / Still	<i>0,25l</i>	3.80
St. Leonhards Quelle Still	<i>1,0l</i>	9.50

JUICES & NECTAR

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

LEMONADES

GUA GUAVERN LIMONADEN		
Lemongrass	<i>0,33l</i>	5.00
Yuzu ¹⁶	<i>0,33l</i>	5.00
Elderflower and Mint ¹⁶	<i>0,33l</i>	5.00
Ginger and Curcuma	<i>0,33l</i>	5.00

COCA COLA

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

THOMAS HENRY

Tonic Water ^{6,13,16}	<i>0,20l</i>	4.20
Ginger Ale ^{2,16}	<i>0,20l</i>	4.20
Bitter Lemon ^{6,13,16}	<i>0,20l</i>	4.20
Spicy Ginger ¹⁶	<i>0,20l</i>	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 ¹⁴		3.50
Espresso ¹⁴		3.20
Espresso Macchiato ^{14,15}		3.20
Doppio ¹⁴		6.20
Cappuccino ^{14,15}		4.20
Café au lait ^{14,15}		4.20
Latte Macchiato ^{14,15}		4.50
Hot Chocolate ¹⁵		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. pecans
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. macadamia	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		