



Welcome

We are very pleased to welcome you in our Restaurant Finch.

You can expect Swabian classics, as well as international creations, modern interpreted light cuisine, vegetarian and vegan dishes.

Everything is made from regional and seasonal produce, which are prepared freshly every day from our kitchen team.

To match these dishes, 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 a pleasant culinary stay.

Your Finch-Team




Architect André S. Behncke



APPETIZER & SALADS

SAUTÉED VENISON-PISTACHIO-MAULTASCHEN ^{6,12} <i>Pumpkinseed Oil, Lamb's Lettuce, Pickled Pumpkin, Pomegranate</i>	17.50
WALDHOTEL SALAD ^{6,12,19} <i>Walnut Dressing, Goat Cheese, Beetroot, Pear, Avocado</i>	13.50
 MIXED GARDEN GREENS WITH BALSAMICO-DRESSING ^{12,19} <i>Cherry Tomatoes, Cucumber, Radish, Potatoe Croûtons</i>	8.50
CAESAR SALAD ^{2,6,19} <i>Homemade Dressing, Romana Salad, Croûtons, Parmesan</i>	13.50
<i>Grilled Corn-fed Chicken Breast 150g</i>	19.50

SOUP

 PUMPKIN- COCONUT SOUP ^{12,19} <i>Purple Curry, Pumpkinseed Oil</i>	9.50
ROASTED ESSENCE OF DUCK ^{12,19} <i>Black Truffle-Flädle, Shiitake</i>	10.50

INTERMEDIATE COURSE

PAN-FRIED VEAL SWEETBREADS ^{12,19} <i>Chive Crème Fraîche, Lamb's Lettuce, Potatoes-Hazelnuts-Purée</i>	16.50
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SEASONAL MAINCOURSES

CLASSIC BEEFROULADE ^{12,19} <i>Lemberger Jus, Black Salsify, Brezel-Roasted Onion-Dumpling</i>	33.00
ROASTED SADDLE OF VENISON AND BAKED PRALINE ^{12,19} <i>Kubeben Pepper Jus, Apricot, Baby Spinach, Celeriac</i>	38.00
 PUMPKIN-PEARL BARLEY-RISOTTO ^{12,19} <i>Wild Herbs, Pumpkin Seeds, Passionfruit</i>	18.50
HOMEMADE MIE NUDELS ^{12,19} <i>Coconut-Lime-Sauce, Tangerine-Sake-Crème, Bean Sprouts, Bok Choy</i>	18.50



FISH

ROASTED COD ^{2,3,6,9,12,15,19} <i>Hollandaise, Chorizo, Broad Beans, Potatoes Purée</i>	31.50
GRILLED TURBOT ^{12,19} <i>Pecorino Sauce, Ratatouille, Homemade Saffron Pasta, Gremolata</i>	34.00

WALDHOTEL CLASSICS

GERMAN BEEF TENDERLOIN AND BRAISED SHOULDER ^{12,19} <i>Garlic Jus, Mushrooms, Vegetables, Potatoes-Cheese-Donut</i>	37.00
BREADED VEAL ESCALOPE „WIENER SCHNITZEL“ ^{12,19} <i>Potatoes and Cucumber Salad, Cranberries, Lemon</i>	28.50
SWABIAN STRIPLOIN STEAK „ZWIEBELROSTBRATEN“ ^{12,19} <i>Jus, Buttered Vegetables, Homemade Pasta</i>	29.50

WALDHOTEL SURPRISE MENU

4-Course Menu EUR 79.00

Enjoy fall with all your senses and escape everyday life with every bite: We invite you to try our Surprise Menu.

Classic, modern and timeless – from Amuse Bouche to Dessert it highlights seasonal ingredients of highest quality, prepared creatively and surprising. Puristic presentation, subtle herbs and spices and simply put a delicious meal.


Let's meet for a blind date, starting at the first course and let us put a smile on your face.



DESSERT

WARM APPLE CRUMBLE ^{6,10} <i>Almond, Cinnamon Ice Cream, Vanilla</i>	10.00
DARK CHOCOLATE-MANGO CÂTEAU ^{6,10} <i>Peanut Bisquit, Mango Sorbet, Sea Salt</i>	9.50
 VARIATION OF HOMEMADE SORBETS ^{6,10} <i>Fresh Fruits</i>	8.00

SORBET & ICE CREAM

	<i>per scoop</i>
 SORBET <i>Mango, Lemon, Cassis, Passionsfruit</i>	2.50
ICE CREAM <i>Vanilla, Chocolate, Stracciatella, Walnut</i>	2.50

VARIATION OF CHEESE

CHEESE FROM THE MAÎTRE AFFINEUR WALTMANN ^{12,19} <i>Mustard of Figs, Fruits</i>	
LARGE CHEESE PLATE	18.50
SMALL CHEESE PLATE	10.50

 Vegan Dish

*The stated prices are in Euros, including service charge and VAT.
Please let us know, if you have any questions concerning food intolerabilities..*



WINE AND SPARKLING WINE BY THE GLASS

PERRIER JOUËT, FRANKREICH			
	<i>Champagne Grand Brut Perrier Jouët</i> ¹⁹	0,10l	14.50
SCHLOSSKELLEREI AFFALTRACH, WÜRTTEMBERG			
	<i>Sekt Impuls, Weißburgunder Brut</i> ¹⁹	0,10l	7.50
RAUMLAND, ALKOHOLFREI, PFALZ			
	<i>Traubensecco</i> ¹⁹	0,10l	4.50

WHITE WINE

		0,20l	0,75l
WINERY SCHNAITMANN, WÜRTTEMBERG			
	2019 <i>Sauvignon Blanc Steinwiege</i> ¹⁹	14.50	45.00
WINERY SCHLOSS NEUWEIER, BADEN			
	2018 <i>Riesling „Zeyt bringt Rosen“</i> ¹⁹	11.50	37.00
WINERY PFAFFMANN, PFALZ			
	2019 <i>Grauburgunder</i> ¹⁹	11.00	35.00

ROSÉ WINE

		0,20l	0,75l
WINERY SCHLOSS NEUWEIER, BADEN			
	2019 <i>Rosé</i> ¹⁹	13.00	41.00

RED WINE

		0,20l	0,75l
WINERY ALDINGER, WÜRTTEMBERG			
	2018 <i>Nashorn</i> ¹⁹ <i>Trollinger, Lemberger</i>	12.50	39.00
WINERY WÖHRWAG, WÜRTTEMBERG			
	2017 <i>Lemberger</i> ¹⁹	13.00	42.00
WINERY QUINTA DE LA QUIETUD, SPANIEN			
	2016 <i>Corral de Campanas</i> ¹⁹	13.50	43.00
WINERY CASTELLARE DI CASTELLINA, ITALIEN			
	2016 <i>Chianti Vignatorta</i> ¹⁹	9.50	33.00

OUR WINE RECOMONDATION

			0,75l
WINERY GRAF NEIPPERG, WÜRTTEMBERG			
	2014 <i>Syrah S.E.</i> ¹⁹	85.00	

For further requests please ask our service employees for the wine list!

The stated prices are in Euros, including service charge and VAT.

Vintage adjustments are subjects to change.



MINERAL WATER

Teinacher Gourmet Medium / Still	0,75l	8.00
Teinacher Gourmet Medium / Still	0,50l	6.60
Teinacher Gourmet Medium / Still	0,25l	3.80
St. Leonhards Quelle Still	1,0l	9.50

JUICES & NECTAR

Apple ⁶	0,20l	4.00
Orange	0,20l	4.00
Red Grape	0,20l	4.00
Tomato	0,20l	4.00
Passion Fruit ⁶	0,20l	4.00
Rhubarb	0,20l	4.00
Black Currant	0,20l	4.00
Juice Spritzer	0,30l	4.40

SOFTS

GUA GUAVA LIMONADES

Guava with Lemongrass	0,33l	5.00
Guava with Yuzu ¹⁶	0,33l	5.00
Guava with Elder and Mint ¹⁶	0,33l	5.00
Guava with Ginger and Curcuma	0,33l	5.00

COCA COLA

Coca Cola ^{2,10,14,16} / Coca Cola Light ^{2,10,14,16,Phenylalaninquelle}	0,20l	3.80
Fanta ^{2,6}	0,20l	3.80
Sprite ^{2,14}	0,20l	3.80
Mezzo Mix ^{2,14,16}	0,20l	3.80

THOMAS HENRY

Tonic Water ^{6,13,16}	0,20l	4.20
Ginger Ale ^{2,16}	0,20l	4.20
Bitter Lemon ^{6,13,16}	0,20l	4.20
Spicy Ginger ¹⁶	0,20l	4.20



BEER

DRAUGHT

Rothaus Pils	0,33l	4.40
Rothaus Weizen	0,50l	5.00
Radler	0,33l	4.40

BOTTLED

Rothaus non-alcoholic	0,33l	4.40
Rothaus Weizen non-alcoholic	0,50l	5.00
Paulaner Weizen Dunkel	0,50l	5.00
Paulaner Weizen Kristall	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

SELECTION OF THE TEA HOUSE RONNEFELDT

Pot of Tea	4.80
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Please ask for our tea menu!

ADDITIVES

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



DIGESTIF

ALT ENDERLE	<i>2cl</i>
Old Plum Brand	12.50
Old Sour Cherry	12.50
Raspberry Brand	12.50
Apricot Brand	10.50
Williams Christ Pear Brand	10.50
Quinta Essentia Quince	8.50
Quinta Essentia Pear	8.50
Blueberry Liuquer	8.50
Nussler	7.50

COGNAC, ARMAGNAC & BRANDY

	<i>4cl</i>
Hennessy VSOP ¹⁹	9.50
Remy Martin X.O. ¹⁹	19.00
Bas Armagnac Baron G. Legrand ¹⁷	9.50
Carlos I	8.50

WHISKY

	<i>4cl</i>
Jameson ¹⁸	7.50
The Glenlivet 15 years ¹⁸	9.50
Oban 14 years ¹⁸	11.00

PORT WINE

	<i>4cl</i>
Ramos Pinto 10 years ^{12,19}	7.50
Ramos Pinto 20 years ^{12,19}	11.00

GRAPPA

	<i>4cl</i>
Nonino il Merlot ¹⁷	8.50
Nonino lo Chardonnay ¹⁷	8.50
Nonino Uvabianca ¹⁷	11.00