



## Welcome

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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

MARINATED BURRATA <sup>12,19</sup> <i>Oxheart Tomatoes, Grilled Green Asparagus, Mango</i>	19.00
WALDHOTEL SALAD <sup>6,12,19</sup> <i>Passion Fruit- Honey Vinaigrette, Strawberries, Goat Cheese Cranberries, Cashew Nuts</i>	13.50
 MIXED GARDEN GREENS WITH BALSAMICO-DRESSING <sup>12,19</sup> <i>Cherry Tomatoes, Cucumber, Radish, Potatoe Croûtons</i>	8.50
CAESAR SALAD <sup>2,6,19</sup> <i>Homemade Dressing, Romana Salad, Croûtons, Parmesan Grilled Corn- fed Chicken Breast 150g</i>	13.50 19.50

## SOUP

 THAI- CURRY- COCONUT SOUP <sup>12,19</sup> <i>Peanuts, Passion Fruit</i>	9.50
LOBSTER-VANILLA-BISQUE <sup>12,19</sup> <i>Black Truffles, Brioche Croûtons</i>	11.50

## VEGAN & VEGETARIAN

BASIL RISOTTO <sup>6,12,19</sup> <i>Asparagus Vinegar- Beurre Blanc, Semi-Dried Tomatoes, Crispy Parmesan, Pine Nuts</i>	19.50
 HOMEMADE FALAFEL <sup>6,12,19</sup> <i>Avocado Salsa, Black Beans Salad, Bell Pepper</i>	18.50



## SEASONAL MAINCOURSES

THAI- LIME- CHICKEN <sup>12,19</sup>  
*Papaya Chutney, Grilled Mini Vegetables, Cilantro, Rice* 28.50

GERMAN VEAL CHOP <sup>12,19</sup>  
*Sauce Bernaise, Fava Beans- Tomato Cassolette, Ceps* 34.00

## FISH

GRILLED FILET OF SEA BASS <sup>12,19</sup>  
*Yuzu- Hollandaise, Grilled Vegetables, Pink Grapefruit* 33.00

MARINATED AND GENTLE COOKED CHAR <sup>6,12,19</sup>  
*Dried Tomato Salsa, Artichoke, Peach* 32.00

## WALDHOTEL CLASSICS

GERMAN BEEF TENDERLOIN <sup>12,19</sup>  
*Pepper Jus, Herbs Crust, Wild Broccoli, Sweet Potatoes* 37.00

BREADED VEAL ESCALOPE „WIENER SCHNITZEL“  
*Potatoes and Cucumber Salad, Cranberries, Lemon* 28.50

SWABIAN STRIPLOIN STEAK „ZWIEBELROSTBRATEN“ <sup>12,19</sup>  
*Jus, Buttered Vegetables, Homemade Pasta* 29.50



## DESSERT

YOGHURT PANNA COTTA <sup>6,10,15</sup> <i>Passion Fruit Sorbet, Apricot, Meringue</i>	9.00
CHOCOLATE CREAM CAKE <sup>6,10</sup> <i>Cherry Sorbet, Caramel, Praline</i>	9.50
 VARIATION OF HOMEMADE SORBETS <sup>6,10</sup> <i>Fresh Fruits</i>	8.00

## VARIATION OF CHEESE

CHEESE FROM THE MAÎTRE AFFINEUR WALTMANN <sup>12,19</sup> <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..*

### 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



## HOMEMADE SPECIALITIES

CHOICE OF HOMEMADE LEMONADES 0,50l 9.50  
*Please ask our service employees for the actual flavour!*

ICED COFFEE 7.50  
ICED CHOCOLATE 7.50

SORBETS *per scoop*  
*Mango, Lemon, Cassis, Passion Fruit* 2.50

ICE CREAM 2.50  
*Vanilla, Chocolate, Chocolate Chip, Walnut*

## CAKES

*Take a look at our selection of cakes to make your decision!*

PIECE OF CAKE <sup>6,19</sup> 3.50  
PIECE OF GATEAU <sup>6,19</sup> 4.50

## 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

## SELECTION OF THE TEA HOUSE RONNEFELDT

Pot of Tea 4.80

*Please ask for our tea menu!*



## WINE AND SPARKLING WINE BY THE GLASS

PERRIER JOUËT, FRANCE

*Champagne Grand Brut Perrier Jouët*<sup>19</sup> 0,10l 14.50

SCHLOSSKELLEREI AFFALTRACH, WÜRTTEMBERG

*Sekt Impuls, Weißburgunder Brut*<sup>19</sup> 0,10l 7.50

RAUMLAND, NON-ALCOHOLIC, PFALZ

*Traubensecco*<sup>19</sup> 0,10l 4.50

## WEISSWEIN

0,20l 0,75l

WINERY SCHNAITMANN, WÜRTTEMBERG

2018 *Evoé Cuvée Weiß*<sup>19</sup>  
*Müller-Thurgau, Kerner* 9.50 33.00

WINERY SCHNAITMANN, WÜRTTEMBERG

2018 *Sauvignon Blanc Steinwiege*<sup>19</sup> 14.50 45.00

WINERY SCHLOSS NEUWEIER, BADEN

2018 *Riesling „Zeyt bringt Rosen“*<sup>19</sup> 11.50 37.00

WINERY PFAFFMANN, PFALZ

2019 *Grauburgunder*<sup>19</sup> 11.00 35.00

## ROSEWEIN

0,20l 0,75l

WINERY SCHLOSS NEUWEIER, BADEN

2018 *Rosé*<sup>19</sup> 13.00 41.00

## ROTWEIN

0,20l 0,75l

WINERY ALDINGER, WÜRTTEMBERG

2018 *Nashorn*<sup>19</sup>  
*Trollinger, Lemberger* 12.50 39.00

WINERY SONNENHOF, WÜRTTEMBERG

2016 *Cuvée Reizvoll*<sup>19</sup>  
*Pinot Noir, Lemberger, Acolon* 11.50 37.00

WINERY CASTELLARE DI CASTELLINA, ITALIEN

2016 *Chianti Vignatorta*<sup>19</sup> 9.50 33.00

*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 <sup>6</sup>	0,20l	4.00
Orange	0,20l	4.00
Pineapple <sup>6</sup>	0,20l	4.00
Red Grape	0,20l	4.00
Tomato	0,20l	4.00
Passion Fruit <sup>6</sup>	0,20l	4.00
Rhubarb	0,20l	4.00
Cranberry	0,20l	4.00
Black Currant	0,20l	4.00
Juice Spritzer	0,30l	4.40

## SOFTS

Coca Cola <sup>2,10,14,16</sup> / Coca Cola Light <sup>2,10,14,16,Phenylalaninquelle</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> , Ginger Ale <sup>2,16</sup> , Bitter Lemon <sup>6,13,16</sup> , Spicy Ginger <sup>16</sup>	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



## 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 <sup>19</sup>	9.50
Remy Martin X.O. <sup>19</sup>	19.00
Bas Armagnac Baron G. Legrand <sup>17</sup>	9.50
Carlos I	8.50

## WHISKY

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

## PORT WINE

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

## GRAPPA

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