



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

DUO OF PULPO

Oregano Vinaigrette, Fermented Garlic, Bell Pepper, Broad Bean

VEGETABLE GAZPACHO

Salted Goat Milk Ice Cream, Herb Grissini

BLACKCURRANT SORBET

Mint Granité

ALSATIAN CHAR WITH OREGANO-HERB CRUST

Foam of Sauce Rouille, Spinach, Chanterelles, Handmade Tagliatelle

BLACKBERRY AND MIRABELLE

Two Kinds of Yoghurt, Baiser, Jasmine Blossoms

3 Courses 70.00 (without Soup and Sorbet) | 3 Course Wine Pairing 35.00

5 Courses 85.00 | 4 Courses Wine Pairing 45.00

VEGETARIAN MENU

BUFFALO BURRATA

*Marinated Heirloom Tomatoes, Rucola, Cedar Nuts,
Olive Oil, 13 years aged Balsamic Vinegar*

VEGETABLE GAZPACHO

Salted Goat Milk Ice Cream, Herb Grissini

BLACKCURRANT SORBET

Mint Granité

HOMEMADE HERB GNOCCHI

Parsley Foam, Chanterelles, Spring Leek, Cherry Tomato

BLACKBERRY AND MIRABELLE

Two Kinds of Yoghurt, Baiser, Jasmine Blossoms

3 Courses 60.00 (without Soup and Sorbet) | 3 Course Wine Pairing 35.00

5 Courses 75.00 | 4 Courses Wine Pairing 45.00

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



STARTERS

BUFFALO BURRATA
Marinated Heirloom Tomatoes, Rucola, Cedar Nuts 23,50
Olive Oil, 13 years aged Balsamic Vinegar

DUO OF PULPO
Oregano Vinaigrette, Fermented Garlic, Bell Pepper, Broad Bean 23,50

SALADS

	<i>small</i>	<i>large</i>
WALDHOTEL SALAD <i>Apple and Honey Dressing, Grapes, Multicolour Carrots, Radishes, Nuts, Seeds, Sprouts</i>	17.50	22.50

 SUMMER BOWL <i>Shallot-Raspberry Jus, Multicolour Quinoa, Marinated Broccoli, Fennel, Green Asparagus, Oyster Mushrooms, Lemon Cress</i>	20,50	29,50
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CAESAR SALAD <i>Homemade Dressing with Anchovies and Capers, Romaine Lettuce, Croûtons, Parmesan</i>	13.00	17.00
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ADD TO YOUR SALAD: <i>Grilled "Kikok" – German Corn-fed Chicken Breast</i>	13.50
<i>Grilled Wild Prawns</i>	18,00

 <i>Fried Oyster Mushrooms</i>	15.50
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SOUPS

VEGETABLE GAZPACHO
Salted Goat Milk Ice Cream, Herb Grissini 14.50

PEA-MINT SOUP
Chili Oil, Butter Croûtons, Pea Sprouts 13.50



VEGETARIAN & VEGAN



HOMEMADE HERB GNOCCHI

Parsley Foam, Chanterelles, Spring Leek, Cherry Tomato

32,50

FISH

ALSATIAN CHAR WITH OREGANO-HERB CRUST

Foam of Sauce Rouille, Spinach, Chanterelles, Handmade Tagliatelle

37.50

GRILLED WILD PRAWN

Saffron Risotto, Wild Baby Fennel, Salty Fingers

36.50

MEAT

SWABIAN STRIPLOIN STEAK „ZWIEBELROSTBRATEN“

*Jus, Onions, Buttered Vegetables,
Handmade Swabian Pasta “Spätzle”*

36.50

BREADED VEAL ESCALOPE „WIENER SCHNITZEL“

Potato Cucumber Salad, Cranberries, Lemon, Anchovy, Capers

34.50

DRY-AGED RIBEYE OF LAKE CONSTANCE HEIFER

*Parsley Gremolata, Café de Paris-Butter,
Green Asparagus, Herb Potatoes*

45.50

MEDIUM FRIED VEAL FILLET

Sauce Béarnaise, Beans with Bacon, Shimeji mushrooms, Celleriac puree

41.50



DESSERTS

BLACKBERRY AND MIRABELLE

Two Kinds of Yoghurt, Baiser, Jasmine Blossoms

14.50

AMALFI LEMON MOUSSE

Cherry Compote, Lemon Pearls, Tagetes Blossoms

14.50



VARIATION OF HOME-MADE FRUIT SORBETS

Fruit Compote, Fruit Gel

10.00

CHEESE

SELECTION OF GERMAN CHEESE
FROM MAÎTRE AFFINEUR WALTMANN
Fig Mustard, home-made Fruit Bread

small

large

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	19.00
WINERY SCHLOSS ORTENBERG, BADEN <i>Riesling Sekt Brut</i>	0,10l	8.50
SEKTHAUS RAUMLAND, RHINEHESSEN <i>Zerozzante No.1, White Grapes, non-alcoholic</i>	0,10l	7.50

NON ALCOHOLIC FOOD COMPANIONS

KOLONNE/NULL, BERLIN <i>Riesling 0,0%</i>	0,20l	0,75l
	12.00	39.00

WHITE WINE BY THE GLASS

	0,20l	0,75l
WEINGUT WÖHRWAG, WÜRTTEMBERG 2025 <i>„Cuvée Waldhotel“</i> <i>Grauburgunder and Weissburgunder</i>	15.00	49.00
WEINGUT SCHNAITMANN, WÜRTTEMBERG 2025 <i>Sauvignon Blanc „Steinwiege“</i>	15.00	49.00
WEINGUT MÜNZBERG; PFALZ 2024 <i>Chardonnay „Kalkgestein“</i>	15.00	49.00
WEINGUT TINA PFAFFMANN, PFALZ 2025 <i>Grauburgunder</i>	13.00	42.00
WEINGUT GRÖHL, RHEINHESSEN 2024 <i>Niersteiner Riesling „Roter Hang“</i>	14.00	45.00



ROSÉ WINE BY THE GLASS

			0,20l	0,75l
WEINGUT SCHNAITMANN, WÜRTTEMBERG				
2024	Rosé "Evoé"		15,00	49,00
GÉRARD BERTRAND & JON BON JOVI, LANGUEDOC				
2025	Hampton Water		18,00	65,00
	Grenache, Cinsault, Mourvèdre, Syrah			

RED WINE BY THE GLASS

			0,20l	0,75l
WEINGUT JÜRGEN ELLWANGER, WÜRTTEMBERG				
2023	Zweigelt		14,50	45,00
WEINGUT WÖHRWAG, WÜRTTEMBERG				
2022	Lemberger		13,00	42,00
WEINGUT WÖHRWAG, WÜRTTEMBERG				
2022	Spätburgunder „Untertürkheimer Herzogenberg“		17,00	57,00
BODEGAS CASA PRIMICIA, SPAIN				
2018	Reserva, Tempranillo		15,00	49,00

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	9.50
Teinacher Gourmet Classic / Medium / Still	0,50l	7.80
Teinacher Gourmet Classic / Medium / Still	0,25l	4.20
St. Leonhards Quelle Still	1,0l	12.00

JUICES & NECTAR

Apple, naturally cloudy	0,20l	4.50
Orange	0,20l	4.50
Red Grape	0,20l	4.50
Passion Fruit Nectar	0,20l	4.50
Rhubarb Nectar	0,20l	4.50
Black Currant Nectar	0,20l	4.50
Juice Spritzer	0,40l	5.80



LEMONADES

SEEZÜNGLE LEMONADE

Aronia	0,33l	6.00
Pear	0,33l	6.00
Cherry	0,33l	6.00
Rhubarb	0,33l	6.00
Currant	0,33l	6.00

COCA COLA

Coca Cola / Coca Cola Zero	0,20l	4.50
Fanta	0,20l	4.50
Sprite	0,20l	4.50
Mezzo Mix	0,20l	4.50

THOMAS HENRY

Tonic Water	0,20l	5.00
Ginger Ale	0,20l	5.00
Bitter Lemon	0,20l	5.00
Spicy Ginger	0,20l	5.00

BEER

Rothaus Pilsener	0,30l	5.20
Radler	0,30l	5.20
Rothaus Non-Alcoholic Pilsener	0,33l	5.20

Rothaus Wheat Beer	0,50l	6.40
Rothaus Non-Alcoholic Wheat Beer	0,50l	6.40
Paulaner Dark Wheat Beer	0,50l	6.40
Paulaner Crystal Wheat Beer	0,50l	6.40

COFFEE & HOT BEVERAGES

Café Crème	4.00
Espresso	3.80
Espresso Macchiato	3.80
Doppio	7.00
Cappuccino	5.00
Café au Lait	5.40
Latte Macchiato	5.40
Hot Chocolate	5.40

Pot of Tea of the Tea House Ronnefeldt	6.50
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Please ask for our tea menu!