



## 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

STEAMED BROWN TROUT

*Buttermilk, Green Apple, Dill flowers, Caviar*

OXTAIL CONSOMMÉ

*Oxtail Tortellini, Celery, Chives*

WOODRUFF SORBET

*Champagne Foam*

ROAST SADDLE OF LAMB WITH WILD GARLIC CRUST

*Lamb Jus, Eggplant, Red Onion Jam, Wild Asparagus*

RHUBARB AND TARRAGON

*Ruby-Chocolate, Raspberry*

*3 Courses 78.00 (without Soup and Sorbet) | 3 Course Wine Pairing 35.00*

*5 Courses 98.00 | 4 Courses Wine Pairing 45.00*

## VEGETARIAN MENU

MARINATED DANDELION AND BELPER KNOLLE

*Pine nut vinaigrette, herb cream, pickled Vegetables, Enoki-Mushrooms*

GARDEN CRESS FOAM SOUP

*Leek, pickled Truffle*

WOODRUFF SORBET

*Champagne Foam*

BAKED BLACK RICE

*White pepper foam, Fennel, Leek cream,  
Blood orange, Alyssum*

RHUBARB AND TARRAGON

*Ruby Chocolate, Raspberry*

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

*5 Courses 80.00 | 4 Courses Wine Pairing 45.00*

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



## STARTERS

STEAMED BROWN TROUT <i>Buttermilk, Green Apple, Dill flowers, Caviar</i>	21,50
MARINATED DANDELION AND BELPER KNOLLE <i>Pine nut vinaigrette, herbal cream, pickled Vegetables, Enoki-Mushrooms</i>	20,50

## 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
CAESAR SALAD <i>Homemade Dressing with Anchovies and Capers, Romaine Lettuce, Croûtons, Parmesan</i>	13.00	17.00
ADD TO YOUR SALAD:		
<i>Grilled "Kikok" – German Corn-fed Chicken Breast</i>		13.50
<i>Grilled Fillet of Cod</i>		17,50
 <i>King Oyster Mushrooms</i>		13.50

## SOUPS

OXTAIL CONSOMMÉ <i>Oxtail Tortellini, Celery, Chives</i>	14.50
GARDEN CRESS FOAM SOUP <i>Leek, pickled Truffle</i>	13.50

## VEGETARIAN &amp;



## VEGAN



## BAKED BLACK RICE

*White pepper foam, Fennel, leek cream,  
Blood orange, Alyssum*

30.50

## RISOTTO OF BUFALLO PARMESAN

*Morrrrels, Romanesco, Lovage, Indian cress*

32,50

## FISH

## STEAMED PLAICE FILLET

*Wild garlic-Beurre Blanc, two kinds of Broccoli, Oven-Tomato*

37.50

## FILLET OF COD

*Bean cassoulet, Parisian Carrots, Lardo di Colonnata*

34.50

## MEAT

## ROAST SADDLE OF LAMB WITH WILD GARLIC CRUST

*Lamb Jus, Eggplant, Red Onion Jam, Wild Asparagus*

39.50

## 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

## BRAISED OX-CHEEKS

*Jus, Celery Cream, glazed spring vegetables*

34,50



## DESSERTS

POPCORN AND COOKIES

*Marinated wild blueberries, two kinds of Popcorn, Cookies ice cream* 13.50

RHUBARB AND TARRAGON

*Ruby Chocolate, Raspberry* 13,50



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
WEINGUT 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

WEINGUT SCHNAITMANN, WÜRTTEMBERG 2025 <i>Sauvignon Blanc „Steinwiege“</i>	0,20l	0,75l	15.00	49.00
WEINGUT MÜNZBERG; PFALZ 2023 <i>Chardonnay „Kalkgestein“</i>	15.00	49.00		
WEINGUT TINA PFAFFMANN, PFALZ 2024 <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

		<i>0,20l</i>	<i>0,75l</i>
WEINGUT SCHNAITMANN, WÜRTTEMBERG			
2024	<i>Evoé Rosé</i>	15,00	49,00

## RED WINE BY THE GLASS

		<i>0,20l</i>	<i>0,75l</i>
WEINGUT JÜRGEN ELLWANGER, WÜRTTEMBERG			
2023	<i>Zweigelt</i>	14,50	45,00
WEINGUT WÖHRWAG, WÜRTTEMBERG			
2022	<i>Lemberger</i>	13,00	42,00
WEINGUT EISELE, WÜRTTEMBERG			
2021	<i>Spätburgunder „Gipskeuper“</i>	15,50	55,00
BODEGAS CASA PRIMICIA, SPAIN			
2018	<i>Reserva, Tempranillo</i>	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	<i>0,75l</i>	9.50
Teinacher Gourmet Classic / Medium / Still	<i>0,50l</i>	7.80
Teinacher Gourmet Classic / Medium / Still	<i>0,25l</i>	4.20
St. Leonhards Quelle Still	<i>1,0l</i>	12.00

## JUICES & NECTAR

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



## LEMONADES

GUA GUAVERN LEMONADE		
Yuzu	0,33l	6.00
Elderberry and Mint	0,33l	6.00
Ginger and Curcuma	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

*Please ask for our tea menu!*