



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

MARINATED CRAYFISH

Avocado Tatare, Kimchi Mayonnaise, Garlic Cress, Indian Cress Leaves

ESSENCE OF THE OLDENBURG GOOSE

Root Vegetables, Goose Praline, Chives

SORBET OF MANDARIN

Cardamom Stock

WILD BOAR CORDON BLEU

Morel Cream Sauce, Wild Broccoli, Onion Jam, Cellery Puree

FLOWER-HONEY MOUSSE

*Boskop Apple, Sesame Ice Cream,
Caramelized Sesame*

*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

GRILLED CHICORY

*Duett of Orange, Roasted Cellery and Sesame Mousse,
Sheep Cheese, Courgette, Cilantro Cress*

PUMPKIN AND COCONUT CREAM SOUP

Pumpkin Seed Oil, Baked Butternut, Chives

SORBET OF MANDARIN

Cardamom Stock

BAKED CAULIFLOWER

*Cream of Pumpkin and Roasted Onions, Parsley Gremolata,
Pomegranate, Oyster Mushroom, Redvein Dock*

FLOWER-HONEY MOUSSE

*Boskop Apple, Sesame Ice Cream,
Caramelized Sesame*

*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

GRILLED CHICORY

*Duett of Orange, Roasted Cellery and Sesame Mousse,
Sheep Cheese, Courgette, Cilantro Cress*

20.50

MARINATED CRAYFISH

Avocado Tartare, Kimchi Mayonnaise, Garlic Cress, Indian Cress Leaves

21.50

SALADS

WALDHOTEL SALAD

*Apple and Honey Dressing, Grapes, Multicolour Carrots,
Radishes, Nuts, Seeds, Sprouts*

small large

17.50 22.50

LAMB'S LETTUCE

*Hazelnut Dressing, Pickled Pumpkin, Red Williams Pear
Fourme d'Ambert Fermier*

17.50 22.50

CAESAR SALAD

*Homemade Dressing with Anchovies and Capers,
Romaine Lettuce, Croûtons, Parmesan*

13.00 17.00

ADD TO YOUR SALAD:

Grilled "Kikok" – German Corn-fed Chicken Breast

12.50

Grilled Wild-Caught Prawns

18.00

 *Pickled Mushrooms*

13.50

SOUPS

ESSENCE OF OLDENBURG GOOSE

Root Vegetables, Goose Praline, Chives

13.50

 PUMPKIN AND COCONUT CREAM SOUP

Pumpkin Seed Oil, Baked Butternut, Chives

12.50



VEGETARIAN & VEGAN



BAKED CAULIFLOWER

*Cream of Pumpkin and Roasted Onions, Parsley Gremolata,
Pomegranate, Oyster Mushroom, Redvein Dock*

27.50

WILD MUSHROOM RISOTTO

*Gorgonzola Piccante DOP, Wild Broccoli,
Baked Tomato, Parsley Cress*

32.50

FISH

GRILLED ARCTIC CHAR

*Brown Butter Foam, Arctic Char Caviar
colorful Swiss Chard, Pearl Barley*

37.50

PIKEPERCH AND BLACK PUDDING

Portwine Beurre blanc, Cream Potatoes, Vicia faba

37.50

MEAT

BREAST AND HAUNCH OF GOOSE FROM OLDENBURG

Goose Jus, Fruity Red Cabbage, Glazed Chestnuts, Potato Dumplings

39.50

ROASTED CALF'S LIVER

Veal Jus, Glazed Apples, Crispy Onions, Mashed Potatoes

35.50

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

WILD BOAR CORDON BLEU

Morel Cream Sauce, Wild Broccoli, Onion Jam, Cellery Puree

39.50



DESSERTS

CRUNCHY PEANUT BAR
Sea Buckthorn Compote, Milk Ice Cream 14.50

FLOWER-HONEY MOUSSE
Boskop Apple, Sesame Ice Cream, Caramelized Sesame 12.50

THREE KINDS OF PLUM
Thickened Yeast Cream, Milk Crumble, Cinnamon Foam 12.50

 VARIATION OF HOME-MADE FRUIT SORBETS
Fruit Compote, Fruit Gel 10.00

CHEESE

	<i>small</i>	<i>large</i>
SELECTION OF GERMAN CHEESE FROM MAÎTRE AFFINEUR WALTMANN <i>Fig Mustard, home-made Fruit Bread</i>	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	18.00
WINERY SCHLOSS ORTENBERG, BADEN <i>Riesling Sekt Brut</i>	0,10l	8.50
SEKTHAUS RAUMLAND, RHINEHESSEN <i>Zerozzante No.2, Red Grapes, non-alcoholic</i>	0,10l	6.50

NON ALCOHOLIC FOOD COMPANIONS

	0,20l	0,75l
WINERY ST. ANTONY, RHEINHESSEN <i>Pinot Gris</i>	12.00	39.00
KOLONNE/NULL, BERLIN <i>Cuvée Rouge No. 3, Merlot, Cabernet</i>	15.00	47.00

WHITE WINE BY THE GLASS

	0,20l	0,75l
WINERY SCHNAITMANN, WÜRTTEMBERG 2024 <i>Sauvignon Blanc „Steinwiege“</i>	15.00	47.00
DOMAINE CALMEL & JOSEPH, LANGUEDOC 2022 <i>Viognier Tribu Montahut</i>	12.50	42.00
WINERY TINA PFAFFMANN, PFALZ 2024 <i>Grauburgunder</i>	12.00	39.00
WINERY GRÖHL, RHEINHESSEN 2024 <i>Niersteiner Riesling „Roter Hang“</i>	13.50	43.00



ROSÉ WINE BY THE GLASS

		0,20l	0,75l
WINERY SCHNAITMAMM, WÜRTTEMBERG			
2023	Evoé Rosé	14.50	45.00

RED WINE BY THE GLASS

		0,20l	0,75l
WINERY JÜRGEN ELLWANGER, WÜRTTEMBERG			
2022	Zweigelt	14.50	45.00
WINERY WÖHRWAG, WÜRTTEMBERG			
2022	Lemberger	13.00	42.00
WINERY SCHLOSS EISELE, WÜRTTEMBERG			
2021	Spätburgunder „Gipskeuper“	15.50	55.00
BODEGAS CASA PRIMICIA, SPAIN			
2018	Reserva, Tempranillo	15.00	47.00

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

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!