



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 VEAL

*Boiled Veal and Tongue, Cream of Lamb's Lettuce, Pearl Onions,
Radish, Cracker of Caraway Seeds*

OXTAIL CONSOMMÉ

Oxtail Tortellini, Cellery, Chives

SORBET OF ELDERBERRIES

Honey Granité

BREAST OF BLACKFEATHERED CHICKEN

Porcini mushroom jus, Borettane Onion, Potato Roulade

CHOCOLATE AND PEAR

Russian Bread, Salted Caramel Sauce, Chocolate Cracker

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

CARPACCIO OF BEETROOT AND YELLOW BEETS

Gout cheese, Pear, Hazelnut, Mustard cress

CREAM OF JERUSALEM ARTICHOKE

Compote of Apple and Pepper, Parsley oil

SORBET OF ELDERBERRIES

Honey granité

BAKED BLACK RICE

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

CHOCOLATE AND PEAR

Russian Bread, Salted Caramel Sauce, Chocolate Cracker

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

MARINATED VEAL

*Boiled Veal and Tongue, Cream of Lamb's Lettuce, Pearl Onions,
Radish, Cracker of Caraway Seeds*

21,50

CARPACCIO OF BEETROOT AND YELLOW BEETS

Goat cheese, Pear, Hazelnut, Mustard Cress

19,50

SALADS

WALDHOTEL SALAD

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

small large

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

13.50

Grilled Fillet of Cod

17,50

 *King Oyster Mushrooms*

13.50

SOUPS

OXTAIL CONSOMMÉ

Oxtail Tortellini, Cellery, Chives

14.50

CREAM OF JERUSALEM ARTICHOKE

Compote of Apple and Pepper, Parsley oil

12.50



VEGETARIAN & VEGAN



BAKED BLACK RICE

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

30.50

HOME-MADE TAGLIATELLE

*Cream of Sherry and Morrrels, Romanesco,
Bufalo Reale, Lovage*

29,50

FISH

GREENLAND HALIBUT WRAPPED IN SAVOY CABBAGE

*Dill oil, Savoy cabbage cream,
Pommes Parisienne, Maitake mushroom*

35.50

FILLET OF COD

*Pommery mustard sauce,
two kinds of Jerusalem Artichoke, Indian cress*

34.50

MEAT

RAVIOLI OF REGIONAL BUFFALO

*Red cabbage jus, Brussels Sprouts,
Parsley root, Golden oyster mushroom*

38.50

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

BREAST OF BLACKFEATHERED CHICKEN

Porcini Mushroom Jus, Borettane Onion, Potato Roulade

34,50



DESSERTS

CURD SOUFFLÉ

Tangerine, Buckwheat, Tonka bean ice cream

13.50

CHOCOLATE AND PEAR

Russian Bread, Salted Caramel Sauce, Chocolate Cracker

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	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 EISELE, WÜRTTEMBERG 2023 <i>Sauvignon Blanc „Muschelkalk“</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			
2024	Evoé Rosé	14.50	45.00

RED WINE BY THE GLASS

		0,20l	0,75l
WINERY JÜRGEN ELLWANGER, WÜRTTEMBERG			
2023	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!