



## WELCOME

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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





## GORMET'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

*small*      *large*

### WALDHOTEL SALAD

*Apple and Honey Dressing, Grapes, Multicolour Carrots, Radishes, Nuts, Seeds, Sprouts* 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, Celery, Chives* 14.50

### CREAM OF JERUSALEM ARTICHOKE

*Compote of Apple and Pepper, Parsley oil* 12.50



## VEGETARIAN & VEGAN

 BAKED BLACK RICE		
<i>White pepper foam, Fennel, leek cream, Blood orange, Alyssum</i>		30.50
HOME-MADE TAGLIATELLE <i>Cream of Sherry and Morrels, Romanesco, Bufalo Reale, Lovage</i>		29,50

## FISH

GREENLAND HALIBUT WRAPPED IN SAVOY CABBAGE <i>Dill oil, Savoy cabbage cream, Pommes Parisienne, Maitake mushroom</i>	35.50
FILLET OF COD <i>Pommery mustard sauce, two kinds of Jerusalem Artichoke, Indian cress</i>	34.50

## MEAT

RAVIOLI OF REGIONAL BUFFALO <i>Red cabbage jus, Brussels Sprouts, Parsley root, Golden oyster mushroom</i>	38.50
SWABIAN STRILOIN STEAK „ZWIEBELROSTBRATEN“ <i>Jus, Onions, buttered Vegetables, Handmade Swabian Pasta “Spätzle”</i>	36.50
BREADED VEAL ESCALOPE „WIENER SCHNITZEL“ <i>Potato Cucumber Salad, Cranberries, Lemon, Anchovy, Capers</i>	34.50
BREAST OF BLACKFEATHERED CHICKEN <i>Porcini Mushroom Jus, Borettane Onion, Potato Roulade</i>	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

WINERY ST. ANTONY, RHEINHESSEN	0,20l	0,75l
<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

WINERY EISELE, WÜRTTEMBERG	0,20l	0,75l
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

WINERY SCHNAITMAMM, WÜRTTEMBERG		0,20l	0,75l
2024	<i>Evoé Rosé</i>	14.50	45.00

## RED WINE BY THE GLASS

WINERY JÜRGEN ELLWANGER, WÜRTTEMBERG		0,20l	0,75l
2023	<i>Zweigelt</i>	14.50	45.00
WINERY WÖHRWAG, WÜRTTEMBERG			
2022	<i>Lemberger</i>	13.00	42.00
WINERY SCHLOSS EISELE, WÜRTTEMBERG			
2021	<i>Spätburgunder „Gipskeuper“</i>	15.50	55.00
BODEGAS CASA PRIMICIA, SPAIN			
2018	<i>Reserva, Tempranillo</i>	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 GUAVEN LEMONADE

Yuzu	<i>0,33l</i>	6.00
Elderberry and Mint	<i>0,33l</i>	6.00
Ginger and Curcuma	<i>0,33l</i>	6.00

### COCA COLA

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

### THOMAS HENRY

Tonic Water	<i>0,20l</i>	5.00
Ginger Ale	<i>0,20l</i>	5.00
Bitter Lemon	<i>0,20l</i>	5.00
Spicy Ginger	<i>0,20l</i>	5.00

## BEER

Rothaus Pilsener	<i>0,30l</i>	5.20
Radler	<i>0,30l</i>	5.20
Rothaus Non-Alcoholic Pilsener	<i>0,33l</i>	5.20
Rothaus Wheat Beer	<i>0,50l</i>	6.40
Rothaus Non-Alcoholic Wheat Beer	<i>0,50l</i>	6.40
Paulaner Dark Wheat Beer	<i>0,50l</i>	6.40
Paulaner Crystal Wheat Beer	<i>0,50l</i>	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!*