



## 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





## GOURMET 'S MENU

TARTARE OF BEEF FILLET  
*Salad of Asparagus, Smoked Egg Yolk,  
Caper Cream, Focaccia*

CREAM OF ASPARAGUS SOUP  
*Asparagus Garnish, Croûtons, Chervil-Oil*

WOODRUFF SORBET  
*Champagne Foam*

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

STRAWBERRY AND MASCARPONE  
*Two kinds of Pistachio*

*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*

CREAM OF ASPARAGUS SOUP  
*Asparagus Garnish, Croûtons, Chervil-Oil*

WOODRUFF SORBET  
*Champagne Foam*

GRATINATED SLICE OF POLENTA  
*Truffle Foam, Almond Ricotta, Wild Asparagus, Pearl Onions  
Wild Mushrooms, Nasturtium Leaves*

STRAWBERRY AND MASCARPONE  
*Two kinds of Pistachio*

*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


MARINATED DANDELION AND BELPER KNOLLE  
*Pine nut vinaigrette, herbal cream, pickled Vegetables, Enoki-Mushrooms* 20,50

TARTARE OF BEEF FILLET  
*Salad of Asparagus, Smoked Egg Yolk, Caper Cream, Focaccia* 25.00

## 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
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ADD TO YOUR SALAD: <i>Grilled "Kikok" – German Corn-fed Chicken Breast</i>	13.50
<i>Fried Fillet of Salmon (Lable Rouge)</i>	22.00
 <i>Pointed Morels</i>	15.50

## SOUPS

CREAM OF ASPARAGUS SOUP  
*Asparagus Garnish, Croûtons, Chervil-Oil* 13.50


GARDEN CRESS FOAM SOUP  
*Marinated North Sea Shrimps* 13.50



## FRESH WHITE ASPARAGUS

GERMAN ASPARAGUS 250g <i>New Potatoes and „Kräuterflädle“ Pancakes with Herbs, Clarified Butter or Sauce Hollandaise</i>	28.50
AS ADDITIONAL CHOICE:	
<i>Selection of Regional Ham 150g</i>	14.50
<i>Small „Wiener Schnitzel“ (Breaded Veal Escalope) 100g</i>	17.50
<i>Pan-fried Filet of Salmon (Label Rouge) 160g</i>	22.00

## VEGETARIAN & VEGAN

 GRATINATED SLICE OF POLENTA <i>Truffle Foam, Almond Ricotta, Wild Asparagus, Pearl Onions Wild Mushrooms, Nasturtium Leave</i>	33.50
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## FISH

FRIED FILLET OF SALMON (LABLE ROUGE) <i>Lemon Velouté, Puntarella, Pointed Morels, Homemade Ribbon Pasta</i>	38.50
STEAMED PLAICE FILLET <i>Wild garlic-Beurre Blanc, two kinds of Broccoli, Oven-Tomato</i>	37.50

## MEAT

ROAST SADDLE OF LAMB WITH WILD GARLIC CRUST <i>Lamb Jus, Eggplant, Red Onion Jam, Wild Asparagus</i>	39.50
SWABIAN STRIPLOIN 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
BRAISED OX-CHEEKS <i>Jus, Celery Cream, glazed spring vegetables</i>	34,50



## DESSERTS

STRAWBERRY AND MASCARPONE  
*Two kinds of Pistachio* 14.50

RHUBARB AND TARRAGON  
*Ruby Chocolate, Raspberry* 13,50

 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	19.00
WINERY SCHLOSS ORTENBERG, BADEN <i>Riesling Sekt Brut</i>	0,10l	8.50
SEKTHAUS RAUMLAND, RHEINHESSEN <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
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## WHITE WINE BY THE GLASS

WINERY WÖHRWAG, WÜRTTEMBERG 2025 <i>„Cuvée Waldhotel“ Grauburgunder and Weissburgunder</i>	0,20l	0,75l	15.00	49.00
WINERY SCHNAITMANN, WÜRTTEMBERG 2025 <i>Sauvignon Blanc „Steinwiege“</i>	15.00	49.00		
WINERY MÜNZBERG; PFALZ 2023 <i>Chardonnay „Kalkgestein“</i>	15.00	49.00		
WINERY TINA PFAFFMANN, PFALZ 2025 <i>Grauburgunder</i>	13.00	42.00		
WINERY 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>
WINERY SCHNAITMANN, WÜRTTEMBERG			
2024	<i>Evoé Rosé</i>	15,00	49,00

## RED WINE BY THE GLASS

		<i>0,20l</i>	<i>0,75l</i>
WINERY JÜRGEN ELLWANGER, WÜRTTEMBERG			
2023	<i>Zweigelt</i>	14,50	45,00
WINERY WÖHRWAG, WÜRTTEMBERG			
2022	<i>Lemberger</i>	13,00	42,00
WINERY EISELE, WÜRTEMBERG			
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

### 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

*Please ask for our tea menu!*