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



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GOURMET 'S MENU

TERRINE OF OLDENBURG DUCK
Port wine apple, shallot jam, marinated beetroot, mustard cress

CONSOMMÉ OF OLDENBURG DUCK
Sherry foam, root vegetables, duck praline

BLOOD ORANGE SORBET
Grand Marnier stock

FRIED COD
Smoked butter foam, grilled leek, Jerusalem artichoke, hazelnut, terragon

CHOCOLATE FONDANT
Two kinds of rum cherries, vanilla-cinnamon sauce

3 Courses 75,00 *(without Soup and Sorbet)* | *3 Course Wine Pairing* 35.00
5 Courses 90.00 | *4 Courses Wine Pairing* 45.00

VEGETARIAN MENU

PUMPKIN MOUSSE
Cardamom-lime stock, golden oyster mushroom, pumpkin seed caviar, crispy sesame, wild herbs

PUMPKIN COCONUT SOUP
Styrian pumpkin seed oil, roasted butternut squash, salted pumpkin seeds

BLOOD ORANGE SORBET
Grand Marnier stock

BAKED ARTICHOKE
Miso foam, smoked eggplant, almonds, cauliflower mushroom, black garlic

CHOCOLATE FONDANT
Two kinds of rum cherry, vanilla-cinnamon sauce

3 Courses 65.00 *(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.

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STARTERS

TERRINE OF OLDENBURG DUCK
Port wine apple, shallot jam, marinated beetroot, mustard cress 23,50

PUMPKIN MOUSSE
Cardamom-lime stock, golden oyster mushroom, pumpkin seed caviar, crispy sesame, wild herbs 22,50

SALADS

	small	*large*
WALDHOTEL SALAD *Apple and honey dressing, grapes, multicolour carrots, radishes, nuts, seeds, sprouts*	17.50	22.50
LAMB'S LETTUCE FROM LAKE CONSTACE *Pear-nut dressing, Bleu d'Auvergne, crispy bacon, croûtons, sprouts*	20.50	25.50
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
Fried cod 20.00
Pickled mushrooms 16.50

SOUPS

CONSOMMÉ OF OLDENBURG DUCK
Sherry foam, root vegetables, duck praline 16.50

PUMPKIN COCONUT SOUP
Styrian pumpkin seed oil, roasted butternut squash, salted pumpkin seeds 13.50

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VEGETARIAN & VEGAN

BAKED ARTICHOKE
Miso foam, smoked eggplant, almonds, cauliflower mushroom, black garlic 34,50

HANDMADE RIBBON PASTA AND FOREST MUSHROOMS
White pepper foam, beetroot leaves, chive oil 34,50

FISH

FRIED COD
Smoked butter foam, grilled leek, Jerusalem artichoke, hazelnut, terragon 37.50

LOBSTER TAIL ROASTED IN BUTTER
Lobster foam, Parmesan risotto, red chard, coriander 44.50

MEAT

BREAST AND LEG OF OLDENBURG DUCK
Duck jus, fruity red cabbage, glazed chestnuts, potato dumplings 39.50

LIVER FROM GERMAN VEAL
Veal jus, glazed Boskop apples; mashed potatoes, crispy onions 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 35.50

SADDLE OF DEER WITH JUNIPER AND PEPPER
Sauce Grand Veneur, pear, shallot, Brussel sprouts, oat root 46.50

DESSERTS

QUINCE AND TONKA BEAN
Valrhona chocolate mousse, wood sorrel 14.50

CHOCOLATE FONDANT
Two kinds of rum cherry, vanilla-cinnamon sauce 14.50

VARIATION OF HOME-MADE FRUIT SORBETS
Fruit compote, fruit gel 10.00

CHEESE

	small	*large*
SELECTION OF GERMAN CHEESE FROM MAÎTRE AFFINEUR WALTMANN *Apple-rosemary compote, home-made fruit bread*	15.50	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		
Brut Classic, Pinot Noir, Chardonnay, Meunier	*0,10l*	19.50
WEINGUT SCHLOSS ORTENBERG, BADEN		
Riesling Sekt Brut	*0,10l*	8.50
SEKTHAUS RAUMLAND, RHINEHESSEN		
Zerozzante No.1, White Grapes, non-alcoholic	*0,10l*	7.50

NON-ALCOHOLIC FOOD COMPANIONS

		0,20l	*0,75l*
KOLONNE/NULL, BERLIN			
	Riesling 0,0%	12.00	39.00

WHITE WINE BY THE GLASS

		0,20l	*0,75l*
WEINGUT WÖHRWAG, WÜRTTEMBERG			
2025	***„Cuvée Waldhotel“***	15.00	49.00
	Grauburgunder and Weissburgunder		
WEINGUT SCHNAITMANN, WÜRTTEMBERG			
2025	*Sauvignon Blanc „Steinwiege“*	15.00	49.00
WEINGUT MÜNZBERG; PFALZ			
2024	*Chardonnay „Kalkgestein“*	15.00	49.00
WEINGUT TINA PFAFFMANN, PFALZ			
2025	*Grauburgunder*	13.00	42.00
WEINGUT GRÖHL, RHEINHESSEN			
2024	*Niersteiner Riesling „Roter Hang“*	14.00	45.00

ROSÉ WINE BY THE GLASS

		0,20l	0,75l
WEINGUT SCHNAITMANN, WÜRTTEMBERG			
2025	*Rosé "Evoé"*	15,00	49.00

RED WINE BY THE GLASS

		0,20l	0,75l
WEINGUT EISELE, WÜRTEMBERG			
2021	*Spätburgunder „Gipskeuper"*	15.50	55.00
WEINGUT WÖHRWAG, WÜRTTEMBERG			
2023	*Lemberger*	13.00	42.00
CASA CHARLIZE, TOSKANA			
2021	*Chianti Riserva*	14.50	47.00
BODEGAS CASA PRIMICIA, RIOJA			
2018	*Reserva,*	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	*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

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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
Berg Original Hell	*0,33l*	5.20
Berg 3-Korn-Hefeweizen	*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!