



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

MACKEREL "GLASMEISTER STYLE"
Parsley root, Green apple, Pike caviar, Indian cress

CREAM OF CAULIFLOWER SOUP
Grilled cauliflower, Sesame, Chili

PLUM SORBET
Citrus brew

SADDLE AND LEG OF VENISON
Juniper jus, Savoy cabbage, Blackberries, Celariac

POACHED SAFFRON PEAR
Crispy honey, Sage-honey ice cream, Salted sage oil

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

FLAMED FIG
Chanterelle tartare, Goat cheese mousse, Micro leaves, Blackberry brew

CREAM OF CAULIFLOWER SOUP
Grilled cauliflower, Sesame, Chili

PLUM SORBET
Citrus brew

ROASTED MUSCAT SQUASH
*Ravioli and duxelles of porcini mushrooms, Pumpkin mousseline,
Pickled wild blueberries, Blood dock, Styrian pumpkin seed oil*

POACHED SAFFRON PEAR
Crispy honey, Sage-honey ice cream, Salted sage oil

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.



STARTERS

MACKEREL "GLASMEISTER STYLE"	
<i>Parsley root, Green apple, Pike caviar, Indian cress</i>	23,50
FLAMED FIG	
<i>Chanterelle tartare, Goat cheese mousse, Micro leaves, Blackberry brew</i>	23,50

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
 AUTUMN BOWL		
<i>Marinated pumpkin, King oyster mushrooms, Wild broccoli, Peach, Black cumin, Maple vinaigrette, Puffed amaranth</i>	22,50	29,50
CAESAR SALAD		
<i>Homemade Dressing with Anchovies and Capers, Romaine Lettuce, Croûtons, Parmesan</i>	13.00	17.00
ADD TO YOUR SALAD:		
<i>Grilled "Kikok" – German Corn-fed Chicken Breast</i>		13.50
<i>Crispy fried fillet of pikeperch</i>		18,00
 <i>Grilled porcini mushrooms</i>		16.50

SOUPS

FOAM OF SHELLFISH SOUP	
<i>North Sea shrimps, Tarragon oil</i>	14.50
CREAM OF CAULIFLOWER SOUP	
<i>Grilled cauliflower, Sesame, Chili</i>	14.50



VEGETARIAN & VEGAN



ROASTED MUSCAT SQUASH

*Ravioli and duxelles of porcini mushrooms, Pumpkin mousseline,
Pickled wild blueberries, Blood dock, Styrian pumpkin seed oil*

33,50

SALT DOUGH CELERY

*Truffle velouté, Egg yolk confit, Wild cauliflower,
Morrels, Hazelnuts, Garlic cress*

FISH

CRISPY FRIED FILLET OF PIKEPERCH

*Champagne Beurre Blanc, Savoy cabbage,
Bacon earth, Pickled mustard seeds*

36.50

BLACK HALIBUT À LA BORDELAISE

Sauce Bordelaise, Kohlrabi, Carrots, Parisienne potatoes

37.50

MEAT

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

FILLET OF GERMAN HEIFER

Shallot jus, Porcini mushrooms, Yellow beets, Red onion, Majoram pesto

45.50

SADDLE AND LEG OF VENISON

Juniper jus, Savoy cabbage, Blackberries, Celariac

41.50



DESSERTS

TWO KINDS OF GRAPE

Pistachio moss, Hazelnut ganache, White chocolate crunch 14.50

POACHED SAFFRON PEAR

Crispy honey, Sage-honey ice cream, Salted sage oil 14.50



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>Apricot-Thyme Compote, home-made Fruit Bread</i>	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 <i>Brut Classic, Pinot Noir, Chardonnay, Meunier</i>	0,10l	19.00
WEINGUT SCHLOSS ORTENBERG, BADEN <i>Riesling Sekt Brut</i>	0,10l	8.50
SEKTHAUS RAUMLAND, RHINEHESSEN <i>Zerozzante No.1, White Grapes, non-alcoholic</i>	0,10l	7.50

NON-ALCOHOLIC FOOD COMPANIONS

	0,20l	0,75l
KOLONNE/NULL, BERLIN <i>Riesling 0,0%</i>	12.00	39.00

WHITE WINE BY THE GLASS

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



ROSÉ WINE BY THE GLASS

		0,20l	0,75l
WINERY SCHNAITMANN, WÜRTTEMBERG			
2024	Rosé "Evoé"	15,00	49,00
GÉRARD BERTRAND & JON BON JOVI, LANGUEDOC			
2025	Hampton Water	18,00	65,00
	Grenache, Cinsault, Mourvèdre, Syrah		

RED WINE BY THE GLASS

		0,20l	0,75l
WEINGUT JÜRGEN ELLWANGER, WÜRTTEMBERG			
2023	Zweigelt	14,50	45,00
WEINGUT WÖHRWAG, WÜRTTEMBERG			
2022	Lemberger	13,00	42,00
WEINGUT EISELE, WÜRTTEMBERG			
2021	Spätburgunder „Gipskeuper“	15,50	55,00
BODEGAS CASA PRIMICIA, SPAIN			
2018	Reserva, Tempranillo	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



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
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Please ask for our tea menu!