



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

STEAMED BROWN TROUT
Buttermilk, Green Apple, Dill flowers, Caviar

OXTAIL CONSOMMÉ
Oxtail Tortellini, Cellery, Chives

SORBET OF ELDERBERRIES
Honey Granité

BREAST OF BLACKFEATHERED CHICKEN
Porcini mushroom jus, Borettane Onion, Potato Roulade

POPCORN AND COOKIES
Marinated wild blueberries, two kinds of Popcorn, Cookies ice cream

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

POPCORN AND COOKIES
Marinated wild blueberries, two kinds of Popcorn, Cookies ice cream

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

STEAMED BROWN TROUT <i>Buttermilk, Green Apple, Dill flowers, Caviar</i>	21,50
CARPACCIO OF BEETROOT AND YELLOW BEETS <i>Goat cheese, Pear, Hazelnut, Mustard Cress</i>	19,50

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
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>Grilled Fillet of Cod</i>		17,50
 <i>King Oyster Mushrooms</i>		13.50

SOUPS

OXTAIL CONSOMMÉ <i>Oxtail Tortellini, Cellery, Chives</i>	14.50
CREAM OF JERUSALEM ARTICHOKE <i>Compote of Apple and Pepper, Parsley oil</i>	12.50



VEGETARIAN & VEGAN

 BAKED BLACK RICE <i>White pepper foam, Fennel, leek cream, Blood orange, Alyssum</i>	30.50
RISOTTO OF BUFALLO PARMESAN <i>Morrrels, Romanesco, Lovage, Indian cress</i>	32,50

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, Lardo di Colonnata</i>	34.50

MEAT

RAVIOLI OF REGIONAL BUFFALO <i>Red cabbage jus, Brussels Sprouts, Parsley root, Golden oyster mushroom</i>	38.50
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
BREAST OF BLACKFEATHERED CHICKEN <i>Porcini Mushroom Jus, Borettane Onion, Potato Roulade</i>	34,50



DESSERTS

POPCORN AND COOKIES

Russian Bread, Salted Caramel Sauce, Chocolate Cracker

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	19.00
WEINGUT 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	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

WEINGUT SCHNAITMANN, WÜRTTEMBERG 2025 <i>Sauvignon Blanc „Steinwiege“</i>	0,20l	0,75l	15.00	49.00
WEINGUT MÜNZBERG; PFALZ 2023 <i>Chardonnay „Kalkgestein“</i>	15.00	49.00		
WEINGUT TINA PFAFFMANN, PFALZ 2024 <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

		<i>0,20l</i>	<i>0,75l</i>
WEINGUT SCHNAITMANN, WÜRTTEMBERG			
2024	<i>Evoé Rosé</i>	15,00	49,00

RED WINE BY THE GLASS

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

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!