



WELCOME

We are very pleased to welcome you in our Restaurant Finch.

Experience sophisticated enjoyment of naturally healthy and consistently fresh products. Our kitchen team processes seasonal food from regional producers to refined and at the same time authentic dishes.

A wide range of Swabian classics, international creations and light cuisine with a modern interpretation awaits you. You can also find delicious food without meat or any animal products – please pay attention to the labeling of our vegan dishes with the green bird! Are there any other special requests? Please let us know! We gladly provide a separate menu with all declarable allergens and additives.

To match the dishes of your choice, we will be very happy to recommend you a suitable wine. A glass or a bottle? Our wine cellar holds many local wines, from small traditional wineries, in which class comes before mass. You will also find selected wines from Austria, France, Italy and Spain.

Let yourself be advised and pampered by our trained service staff.

We wish you an unforgettable culinary experience according to our motto
Simply. Good. Food.

Your Finch-Team





GOURMET'S MENU

MARINATED ARCTIC CHAR

Spicy Sour Cream, Spinach Salad, Orange, Peanut

VEGETABLE GAZPACHO

Salted Ice Cream of Almonds, Basil

RASPBERRY LIMONCELLO SORBET

Mint Granite

MEDIUM ROASTED VEAL CHOP

Port Wine Gravy, Chanterelles, Green Asparagus, Potato Puree

CHEESECAKE TARTLET

Three Kinds of Apricot, Fudge, Almond Biscuit, Orange Liqueur Cream Chantilly

3 Courses 65.00 (without Soup and Sorbet) | 3 Course Wine Pairing 35.00

5 Courses 85.00 | 5 Courses Wine Pairing 45.00

VEGETARIAN MENU

MOUSSE OF GOAT CHEESE

Duet of Hazelnuts, Red Mustard Cress, Pickled Fig

VEGETABLE GAZPACHO

Salted Ice Cream of Almonds, Basil

RASPBERRY LIMONCELLO SORBET

Mint Granite

SPINACH TAGLIATELLE

Foam of Red Bell Pepper, Yellow Tomatoes, Marjoram, Nut Parmesan

CHEESECAKE TARTLET

Three Kinds of Apricot, Fudge, Almond Biscuit, Orange Liqueur Cream Chantilly

3 Courses 55.00 (without Soup and Sorbet) | 3 Course Wine Pairing 35.00

5 Courses 75.00 | 5 Courses Wine Pairing 45.00



The latest order for our 5 Course Menu is at 1.30 pm or 8.30 pm.




STARTERS

MARINATED ARCTIC CHAR <i>Spicy Sour Cream, Spinach Salad, Orange, Peanut</i>	21.50
MOUSSE OF GOAT CHEESE <i>Duet of Hazelnuts, Red Mustard Cress, Pickled Fig</i>	19.50
TARTAR OF WILD PRAWN <i>Soy Stock, Avocado, Soda Cucumber, Pomegranate</i>	20.00

SALADS & BOWLS


	<i>small</i>	<i>large</i>
 WALDHOTEL SALAD <i>Apple and Raspberry Dressing, Gooseberries, Nuts, Seeds, Garden Sprouts</i>	14.50	18.50
 SUMMER BOWL <i>Marinated Finde Chinese Noodles, Wild Broccoli, Water Chestnut, Papaya, Golden Oyster Mushroom</i>	15.00	19.00
CAESAR SALAD <i>Home-made Dressing, Romaine Lettuce, Croûtons, Parmesan</i>	12.50	16.50
ADD TO YOUR SALAD OR BOWL:		
<i>Grilled "Kikok" – German Corn-fed Chicken Breast</i>		12.00
<i>Grilled Pulpo</i>		16.00
 <i>Pan-fried Chanterelles</i>		12.00

SOUPS

VEGETABLE GAZPACHO <i>Salted Ice Cream and Biscuit of Almonds, Basil</i>	13.50
 FROTHED SOUP OF GAREN CRESS <i>Fried Beech Mushroom, Pumpernickel Crunch</i>	12.00



VEGETARIAN & VEGAN

 SPINACH TAGLIATELLE <i>Foam of Red Bell Pepper, Yellow Tomatoes, Marjoram, Nut Parmesan</i>	25.00
PARMESAN RISOTTO <i>Marinated Burrata, Pine Nuts, Oregano Pesto</i>	29.50

FISH & SEAFOOD

GRILLED PULPO <i>Lardo Foam, Parmesan Risotto, Salty Fingers</i>	34.00
GRILLED WILD SARDINE <i>Pistachio Foam, Riso Venere, Olives, Radishes, Baked Tomato</i>	32.50

MEAT

SWABIAN STRIPLOIN STEAK „ZWIEBELROSTBRATEN“ <i>Jus, Onions, Buttered Vegetables, Hand-made Swabian Pasta “Spätzle”</i>	35.50
BREADED VEAL ESCALOPE „WIENER SCHNITZEL“ <i>Potatoes and Cucumber Salad, Cranberries, Lemon, Anchovy, Capers</i>	33.00
WITH TANDOORI SPICES ROASTED HAUNCH OF LAMB <i>Mint Yoghurt, Chickpeas, Borettane Onions, Tomatoes, Flatbread</i>	32.50
MEDIUM ROASTED VEAL CHOP <i>Port Wine Gravy, Chanterelles, Green Asparagus, Potato Puree</i>	38.00



DESSERTS

CHEESECAKE TARTLET
*Three Kinds of Apricot, Fudge, Almond Biscuit,
Orange Liqueur Cream Chantilly* 12.50

LEMON LIMONCELLO CURD MOUSSE
Chocolate and Olive Oil Cake, Raspberry and Limoncello Sorbet, Espuma 11.00

COCONUT RICE PUDDING
Roasted Pineapple, Yuzu Ganache, Basil Ice Cream 11.00

 VARIATION OF HOME-MADE FRUIT SORBETS
Fresh Fruits 10.00

CHEESE

	<i>small</i>	<i>large</i>
SELECTION OF INTERNATIONAL RAW MILK CHEESE FROM MAÎTRE AFFINEUR WALTMANN <i>Fig Mustard, home-made Walnut and Fig Bread</i>	14.00	20.00

 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>	<i>0,10l</i>	17.00
WINERY SCHLOSS ORTENBERG, BADEN		
<i>Riesling Sekt Brut</i>	<i>0,10l</i>	8.00
SEKTHAUS RAUMLAND, RHINEHESSEN		
<i>Zerozzante No.2, Red Grapes, non-alcoholic</i>	<i>0,10l</i>	6.00

NON ALCOHOLIC FOOD COMPANIONS

	<i>0,10l</i>	<i>0,375l</i>
MANUFAKTUR JÖRG GEIGER, WÜRTTEMBERG		
<i>35° Sauvignon Blanc, Mirabelle Plums, Blossoms, dry</i>	7.50	26.00
<i>36° Grenache, Plum, Herbs, dry</i>	7.50	26.00

WHITE WINE BY THE GLASS

		<i>0,20l</i>	<i>0,75l</i>
WINERY ALDINGER, WÜRTTEMBERG			
<i>2022 Riesling „Rebhuhn“</i>	13.50	43.00	
WINERY FÜRST CASTELL, FRANCONIA			
<i>2022 Scheurebe</i>	12.50	41.00	
WINERY TINA PFAFFMANN, PFALZ			
<i>2023 Grauburgunder</i>	12.00	39.00	
WINERY DREISSIGACKER, RHINEHESSEN			
<i>2021 Chardonnay & Weißburgunder</i>	13.00	42.00	

ROSÉ WINE BY THE GLASS

		<i>0,20l</i>	<i>0,75l</i>
WINERY SCHNAITMANN, WÜRTTEMBERG			
<i>2022 Evoé Rosé</i>	14.50	45.00	
MINUTY, PROVENCE			
<i>2021 M Rosé</i>	14.00	44.00	



RED WINE BY THE GLASS

		0,20l	0,75l
WINERY ZIMMERLE, WÜRTTEMBERG			
2020	<i>Lemberger „Kerf“</i>	15.00	55.00
DOMAINE DE MAJAS, FRANCE			
2021	<i>Majas Rouge, Grenache, Carignan</i>	14.50	45.00
QUINTA DE LA QUIETUD, SPAIN			
2019	<i>Corral de Campanas, Tinta de Toro</i>	14.50	45.00

*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	8.50
Teinacher Gourmet Classic / Medium / Still	0,50l	7.20
Teinacher Gourmet Classic / Medium / Still	0,25l	4.00
St. Leonhards Quelle Still	1,0l	10.00

JUICES & NECTAR

Apple, naturally cloudy	0,20l	4.20
Orange	0,20l	4.20
Red Grape	0,20l	4.20
Passion Fruit Nectar	0,20l	4.20
Rhubarb Nectar	0,20l	4.20
Black Currant Nectar	0,20l	4.20
Juice Spritzer	0,30l	5.00



LEMONADES

GUA GUAVERN LEMONADE		
Yuzu	<i>0,33l</i>	5.50
Elderberry and Mint	<i>0,33l</i>	5.50
Ginger and Curcuma	<i>0,33l</i>	5.50
COCA COLA		
Coca Cola / Coca Cola Zero	<i>0,20l</i>	4.00
Fanta	<i>0,20l</i>	4.00
Sprite	<i>0,20l</i>	4.00
Mezzo Mix	<i>0,20l</i>	4.00
THOMAS HENRY		
Tonic Water	<i>0,20l</i>	4.50
Ginger Ale	<i>0,20l</i>	4.50
Bitter Lemon	<i>0,20l</i>	4.50
Spicy Ginger	<i>0,20l</i>	4.50

BEER

Rothaus Pilsener	<i>0,30l</i>	4.80
Radler	<i>0,30l</i>	4.80
Rothaus Non-Alcoholic Pilsener	<i>0,33l</i>	4.80
Rothaus Wheat Beer	<i>0,50l</i>	5.80
Rothaus Non-Alcoholic Wheat Beer	<i>0,50l</i>	5.80
Paulaner Dark Wheat Beer	<i>0,50l</i>	5.80
Paulaner Crystal Wheat Beer	<i>0,50l</i>	5.80

COFFEE & HOT BEVERAGES

Café Crème		3.80
Espresso		3.50
Espresso Macchiato		3.50
Doppio		6.80
Cappuccino		4.50
Café au Lait		4.80
Latte Macchiato		4.80
Hot Chocolate		4.80
Pot of Tea of the Tea House Ronnefeldt		6.00
<i>Please ask for our tea menu!</i>		