



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

BAKED PRALINE OF CALF'S HEAD
*Salad of Yellow Bush and Pinto Beans, Remoulade,
Grilled Pearl Onion, Radish, Frisée Lettuce*

ESSENCE OF LENTILS FROM THE SWABIAN ALPS
Vegetable Diamonds, Horseradish, Chives

RED PEACH SORBET
White Portwine Granite

DUETT OF DEER CALF
*Saddle and Leg, Cranberry Gravy, Pointed Cabbage,
Tondo di Chioggia, Mashed Potatoes*

CURD CHEESE DUMPLING
Plum Ragout, Buttermilk Espuma, Sour Cream Ice Cream

*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

WILD MUSHROOM MOUSSE
*Mushroom Jelly, Rosehip, Pickled Mushrooms, Spruce Needle Moss, Red Onions,
Focaccia with Herbs, Indian Cress*

ESSENCE OF LENTILS FROM THE SWABIAN ALPS
Vegetable Diamonds, Horseradish, Chives

RED PEACH SORBET
White Portwine Granite

HAND-MADE POTATO GNOCCHI
Pan-fried Porcini, San Marzano Tomato, 30 Months aged Parmesan Reggiano

CURD CHEESE DUMPLING
Plum Ragout, Buttermilk Espuma, Sour Cream Ice Cream

*3 Courses 60.00 (without Soup and Sorbet) | 3 Course Wine Pairing 35.00
5 Courses 80.00 | 5 Courses Wine Pairing 45.00*

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



STARTERS

	SWEET AND SOUR MARINATED MAKEREL <i>Smoked Parsley Root, Green Apple, Arenkha Caviar, Watercress</i>	21.50
	WILD MUSHROOM MOUSSE <i>Mushroom Jelly, Rosehip, Pickled Mushrooms, Spruce Needle Moss, Red Onions, Focaccia with Herbs, Indian Cress</i>	21.50
	BAKED PRALINE OF CALF'S HEAD <i>Salad of Yellow Bush and Pinto Beans, Remoulade, Grilled Pearl Onion, Radish, Frisée Lettuce</i>	19.50

SALADS


		<i>small</i>	<i>large</i>
	WALDHOTEL SALAD <i>Hazelnut Dressing, Colourful Beets and Radishes, Garden Sprouts, Croûtons</i>	15.00	19.00
	CAESAR SALAD <i>Home-made Dressing, Romaine Lettuce, Croûtons, Parmesan</i>	13.00	17.00
	ADD TO YOUR SALAD:		
	<i>Grilled "Kikok" – German Corn-fed Chicken Breast</i>		12.50
	<i>Pan-fried Prawns</i>		16.00
	<i>Pan-fried King Oyster Mushrooms</i>		11.50

SOUPS

	CRUSTACEAN BISQUE <i>Fried Red Snapper, Aioli Cream</i>	14.50
	ESSENCE OF LENTILS FROM THE SWABIAN ALPS <i>Vegetable Diamonds, Horseradish, Chives</i>	11.50
	CARROT AND VANILLA SOUP <i>Roasted Poultry Liver, Ground Ivy</i>	12.00



VEGETARIAN & VEGAN

 FRESH PAPPARDELLE <i>Sage Foam, Wild Broccoli, Sweet Pepper Drops, Chopped Almonds</i>	26.50
HAND-MADE POTATO GNOCCHI <i>Pan-fried Porcini, San Marzano Tomato, 30 Months aged Parmesan Reggiano</i>	31.50

FISH

HAND-MADE SWABIAN SALMON RAVIOLI "MAULTASCHE" <i>Riesling Cream Sauce, Spinach, Root Vegetables, Dill</i>	32.50
FRIED MONKFISH <i>Barigoule Stock, Artichoke and Potato Ragout, Grilled Fennel</i>	37.50

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
FILET OF LOCAL PORK WITH HAZELNUT CRUST <i>Madeira Gravy, Braised Shallots, Celeriac, Glazed Mini Vegetables</i>	37.50
DUETT OF DEER CALF <i>Saddle and Leg, Cranberry Gravy, Pointed Cabbage, Tondo di Chioggia, Mashed Potatoes</i>	39.50



DESSERTS

CURD CHEESE DUMPLING
Plum Ragout, Buttermilk Espuma, Sour Cream Ice Cream 12.50

AMARENA CHERRY MOUSSE
Tonka Bean, Marzipan, Cherry Ragout, Milk Chocolate Espuma, Sacher Cake Cube, Cherry Sorbet 11.00

WALNUT MACARON TART
Walnut Mousse, Pear Compote, Pear and Ginger Jelly, Popcorn, Pear and Caramel Sorbet 12.00

 VARIATION OF HOME-MADE FRUIT SORBETS
Fresh Fruits, Fruit Gel 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>	0,10l	17.00
WINERY SCHLOSS ORTENBERG, BADEN		
<i>Riesling Sekt Brut</i>	0,10l	8.00
SEKTHAUS RAUMLAND, RHINEHESSEN		
<i>Zerozzante No.2, Red Grapes, non-alcoholic</i>	0,10l	6.00

NON ALCOHOLIC FOOD COMPANIONS

	0,10l	0,375l
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

		0,20l	0,75l
WINERY DRAUTZ-ABLE, WÜRTTEMBERG			
<i>2022 Weissburgunder</i>	12.50	41.00	
WINERY OLIVER ZETER, PFALZ			
<i>2021 Chenin Blanc</i>	13.50	43.00	
WINERY TINA PFAFFMANN, PFALZ			
<i>2023 Grauburgunder</i>	12.00	39.00	
WINERY SCHLOSS NEUWEIER, BADEN			
<i>2020 Riesling „Zeyt bringt Rosen“</i>	13.00	42.00	

ROSÉ WINE BY THE GLASS

		0,20l	0,75l
WINERY SCHNAITMANN, WÜRTTEMBERG			
<i>2023 Evoé Rosé</i>	14.50	45.00	
MAISON MIRABEAU, FRANCE			
<i>2023 Rosé X</i>	14.50	45.00	



RED WINE BY THE GLASS

		0,20l	0,75l
WINERY WÖHRWAG, WÜRTEMBERG			
2022	<i>Lemberger</i>	13.00	42.00
WINERY EISELE, WÜRTEMBERG			
2021	<i>Spätburgunder Muschelkalk</i>	15.50	55.00
MAISON M. CHAPOUTIER, FRANCE			
2022	<i>Belleruche Rouge, Grenache, Syrah</i>	14.50	45.00
QUINTA DE LA QUIETUD, SPAIN			
2020	<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>		