

Our „Pflug“-gourmet menu

Boules of Périgord goose liver with
cherrieys, flavored chocolate
and pastachiobisquit EUR 42,00

*A bela adormecida, swabian porwinet'
Weingut G.A. Heinrich, Heilbronn/Württemberg*
*

Tataky of marinated tuna with
different kinds of cucumber,
green apple, oxalis and wasabi EUR 35,00

*Randersacker Silvaner
Weingut Schmitt's Kinder, Randersacker/Franken*
*

Wild-caught prawn in tempura on smoked
eggplant, umami spice stock,
green Thai pepper and kalamansi EUR 35,00

*Onkel Doktor, Scheurebe & Riesling
Weingut Fogt GbR, Badenheim*
*

For the main course:

Saddle and sugo of Bühlertal venison with
fresh chanterelles, apricot confit,
two kinds of celery, young pointed cabbage
and glazed butter semolina dumpling EUR 58,00

*Sonnenstrahl Lemberger Großes Gewächs
Weingut Kistenmacher & Hengerer, Heilbronn/Württemberg*

or for 2 Persons

Fillet and belly of Duroc with
fine beans, salted lemon, chorizo dumplings
and pickled mustard seeds á EUR 54,00

*Geradstetten Lichtenberg Zweigelt Erste Lage
Weingut Jürgen Ellwanger, Winterbach/Württemberg*
*

Dessert/Cheese:

Foam of geifertshofener 'Alter Wengert' cheese
with chives and shallots EUR 26,00

*Muskattrollinger HADES
Weingut Adelman, Steinheim an der Murr*
*

Best of schrozberger sour cream with
Amalfi lemon, raspberry
and caramelized almonds EUR 26,00

*Riesling Spätlese
Weingut Kistenmacher & Hengerer, Heilbronn*

3 courses EUR 95,00

4 courses EUR 118,00

5 courses EUR 138,00

6 courses EUR 158,00

With the menu for two persons we also can serve you
slices of our Dry Aged Beef with the main course!

Our vegetarian menu

„Our fake tomato‘
Goat's cream cheese with basil,
candied olives and tomato couscous EUR 32,00

*Randersacker Silvaner
Weingut Schmitt's Kinder, Randersacker/Franken*
*

Cappuccino of chanterelles with
vadouvan foam, glazed pointed cabbage and
baked Bürkhof egg yolk EUR 29,00

*Weißer Burgunder „Alte Rebe‘
Weingut Knab, Kaiserstuhl/Baden*
*

For the main course:

Paprika ricotta ravioli with
saffron potato foam, kumquat confit,
rosemary and mimolette EUR 48,00

*Anger Pinot Grigio
Kellerei St. Michael-Eppan, Appiano/Südtirol*
*

Dessert:

Supreme of guanaya chocolate
with peach sorbet, raspberries and
muscovado crumble EUR 26,00

*Weißer Burgunder Auslese
Weingut Knab, Kaiserstuhl/Baden*

3 courses EUR 85,00

4 courses EUR 105,00

Wine accompaniment

3 courses EUR 42,00

4 courses EUR 56,00

5 courses EUR 70,00

6 courses EUR 84,00

Our "Classics"

Soups/Appetizers

Essence of local boiled beef with semolina dumplings, root vegetables and roasted onions	EUR 13,00
Cream of crustacean soup with stuffed Wan Tan and grilled wild-caught shrimp	EUR 19,00
Mixed leaf salads with roasted seeds, cherry tomatoes and balsamic vinaigrette	EUR 13,00
Our "VITAL" Salad Crunchy leaf salads with raw vegetables and avocado, various seeds and mustard seed balsamic dressing	EUR 23,00
Carpaccio of Alb beef with Swabian Parmesan „Via Aurelia“, Gremolata vinaigrette and herb aioli	EUR 28,00

Main courses

Viennese veal escalope, roasted in butter with roast potatoes and cold-stirred cranberries	EUR 34,00
Swabian onion roast from bone-ripened beef saddle with spaetzle, "Maultäschle" and sauerkraut	EUR 42,00
Our fish variation with red crustacean stock on Asian sweet potato and vegetable sauté with fried king prawn	EUR 48,00
Fish according to daily recommendation	EUR 52,00



Our dry aged steaks

"High-quality meat from pasture-raised beef".

DRY AGED RUMPSTEAK The delicately marbled steak from roast beef from the roast beef (middle cut) with the classic light fat edge.
approx. 250 g EUR 54,00 / approx. 350 g EUR 65,00

DRY AGED RIB EYE The juicy, strongly marbled steak cut from the high rib cut. Matured on the bone, removed and grilled at 500 °C.
approx. 400 g EUR 69,00

We serve our steaks with a homemade BBQ jus, optionally with

a SIDE SET, consisting of

* Crispy BBQ potatoes, * Braised oven vegetables, * Café de Paris tarragon butter EUR 13,00

or our

MIXED BLADISH SALAD with roasted seeds,
cherry tomatoes and balsamic vinaigrette

EUR 13,00

All weights refer to the raw weight before grilling.

Desserts

Iced Cappuccino with Vanilla foam
and chocolate crisp

EUR 16,00

Best of schrozberger sour cream with
Amalfi lemon, raspberry
and caramelized almonds

EUR 26,00

Supreme of guanaya chocolate
with peach sorbet, raspberries and
muscovado crumble

EUR 26,00

Cheese

Foam of geifertshofener 'Alter Wengert' cheese
with chives and shallots

EUR 26,00

*If you suffer from a food intolerance
please mention this before placing your order.
We will be happy to prepare the selected dishes according to your needs.
For more information, please ask for our allergen documentation.*

*In the current situation, our restaurant closes at 23:00.
We thank you for your understanding.*