

## Our „Pflug“-gourmet menu

Boules of Périgord goose liver with a variation of grapes, TBA jelly, caramelised walnuts and roasted sultana plaited bun EUR 42,00

*Weißer Burgunder Auslese  
Weingut Knab, Endingen/Kaiserstuhl*  
\*

Pickled pike-perch praline with marinated pointed cabbage, dill oil and beetroot ala borscht EUR 35,00

*Silvaner, Marktbreiter Sonnenberg  
Weingut Markus Meier, Nordheim /Franken*  
\*

Slices of cod in saffron mussel broth, fennel kimchi, salt-lemon and Duroc lardo EUR 35,00

*Vinschgauer Weißburgunder  
Weingut Falkenstein, Südtirol*  
\*

### For the main course:

Saddle and sugo of Bühlertal venison in marrow crust with port wine shallot jus, black trumpet mushrooms, roasted onion tart and leek EUR 58,00

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

### **or for 2 Persons**

Breast and leg of Hohenlohe rooster with the best of corn, savoy cabbage and caramelised corn brioche á EUR 56,00

*Chateau Prieuré Sainte Anne  
Côtes de Bordeaux, Cadillac / Frankreich*  
\*

### Dessert/Cheese:

Mille-feuille of fresh goat's cheese with hazelnut, Gravensteiner apple, cranberry and juniper bisquit EUR 26,00

*Riesling Spätlese  
Weingut Kistenmacher & Hengerer, Heilbronn/Württemberg*  
\*

The best of caramel and muscovado with pickled wild plums, kumquat and dulce de leche EUR 26,00

*nN 3, roter Wein aus getrockneten Trauben  
Weingärtner Cleebrohn-Güglingen*

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 butternut squash with all sorts of pumpkin flavours, whey and leaf parsley EUR 32,00

*Silvaner, Marktbreiter Sonnenberg  
Weingut Markus Meier, Nordheim /Franken*  
\*

cooked Bürkhof egg yolk on nut butter puree, cauliflower and autumn spinach EUR 29,00

*Vinschgauer Weißburgunder  
Weingut Falkenstein, Südtirol*  
\*

### For the main course:

Ricotta-lovage ravioli with glazed spiced pear spiced pear, blue cheese froth and braised lamb's lettuce EUR 48,00

*Chateau Prieuré Sainte Anne  
Côtes de Bordeaux, Cadillac / Frankreich*  
\*

### Dessert:

Supreme of buttermilk, sea buckthorn and lemon verbena with crispy buckwheat crumble EUR 26,00

*Trockenbeereauslese Sauvignon Blanc  
Weinlaubernhof Tement, Südsteiermark Österreich*

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

The best of caramel and muscovado  
with pickled wild plums, kumquat  
and dulce de leche

EUR 26,00

Supreme of buttermilk,  
sea buckthorn and lemon verbena with  
crispy buckwheat crumble

EUR 26,00

## **Cheese**

Mille-feuille of fresh goat's cheese  
with hazelnut, Gravensteiner apple,  
cranberry and juniper bisquit

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.*