

Our Pflug Gourmet Menu

Boules of Périgord goose liver

Beetroot / fig / cassis

EUR 42,00

Banjuls, Grand Cru AOP

Domaine du Traginer, Languedoc/Frankreich

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Tuna T.T.T.

Cucumber-Avocado-Salsa / Pomelo / Finger limes

EUR 35,00

Triebwerk Riesling QbA

Jungwinzer WG Heilbronn

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Bouillabaisse of Loup de Mar & Bouchot-mussels

Aubergine / fennel / black garlic

EUR 42,00

*Grauer Burgunder Steinhalde ****

Weingut Knab, Kaiserstuhl

Main Course

Secreto and belly from the schwäbisch hällisches pork

Japanese cherry blossom jus / young beans / sweet potato

EUR 59,00

La Chaussyette, Grenache & Syrah

Daniel Chaussy, Burgund/Frankreich

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for 2 people

Variation of Hohenlohe country rooster

Black salsify / young morels / Flowersproud

à EUR 57,00

G.A. Pinot Noir

Weingut G.A. Heinrich, Heilbronn

Cheese/dessert

Blue Shropshire – Blue Cheese

white shallot confit / quince-mustard seed chutney /

flambéed spring onions

EUR 26,00

Chardonnay Ried Birthal, Eiswein

Weingut Weinrieder, Niederösterreich

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Our Coconut

Pineapple / passion fruit / pomegranate

EUR 26,00

Riesling Spätlese

Weingut Kistenmacher & Hengerer, Heilbronn

Menu

3 Courses EUR 98,00

4 Courses EUR 118,00

5 Courses EUR 138,00

6 Courses EUR 158,00

We are happy to serve you slices of our dry-aged beef as part of the main course for two or more people!

Our Vegetarian Menu

A garden of winter vegetables

Perigord truffle vinaigrette / Brillant Savarin /

Caramelized sunflower seeds

EUR 32,00

Grüner Veltliner Ried Hohenleiten, Lagenreserve

Weingut Weinrieder, Niederösterreich

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Our poached Bürkhof egg

Jerusalem artichoke velouté / winter-spinach / hazelnut-croutons

EUR 29,00

Steinhalde Pinot Gris

Weingut Knab, Kaiserstuhl

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Main Course

Aquerello Risotto Riserva

Mimolette-Cheese / Saffron-fennel / Kumquat

EUR 48,00

Josephine trägt Orange

Weingut Kistenmacher & Hengerer, Württemberg

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Dessert

Crèmeux of Piura Porcelana chocolate

Blood orange / banana sorbet / Kaffir lime

EUR 26,00

Weißer Burgunder Auslese

Weingut Knab, Kaiserstuhl

Menu

3 Courses EUR 88,00

4 Courses EUR 108,00

wine accompaniment

3 Courses EUR 45,00

4 Courses EUR 60,00

5 Courses EUR 75,00

6 Courses EUR 90,00

Non-alcoholic beverage accompaniment

3 Courses EUR 33,00

4 Courses EUR 44,00

5 Courses EUR 55,00

6 Courses EUR 66,00

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, yuzu gel and truffle aioli	EUR 28,00

Main courses

Viennese veal escalope, roasted in butter with roasted potatoes and cold-stirred cranberries	EUR 36,00
Swabian onion roast from bone-ripened beef saddle with spaetzle, "Maultäschle" and sauerkraut	EUR 45,00
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.

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

Desserts

Iced Cappuccino

Vanilla foam / chocolate crisp
EUR 16,00

Our Coconut

Pineapple / passion fruit / pomegranate
EUR 26,00

Crèmeux of Piura Porcelana chocolate

Blood orange / banana sorbet / Kaffir lime
EUR 26,00

Cheese

Blue Shropshire – Blue Cheese

White shallot confit / Quince mustard chutney /
flambéed spring onions
EUR 26,00