

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
*Heilbronner Stiftsberg Chardonnay, Erste Lage
Weingut Kistenmacher & Hengerer, Heilbronn*

Main Course

Filet and sweetbreads from Hohenlohe veal

White asparagus / Spring morels / Veal tail gyoza
EUR 59,00
*BERYLL, Zweigelt, Cabernet Franc & Cabertin
Weingut Albrecht Schwegler, Korb*

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for 2 people

Variation of Hohenlohe country rooster

Black salsify / Green asparagus / Potato mille-feuille
à EUR 57,00
*La Chaussy, Grenache & Syrah
Daniel Chaussy, Burgund/France*

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

Homemade goat ricotta

Red lentils / Radish and mustard seed vinaigrette / lettuce ice-cream
EUR 32,00
*Triebwerk Riesling QbA
Jungwinzer WG Heilbronn*

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Our poached Bürkhof egg

white asparagus velouté / glazed leek / brown butter
EUR 29,00
*Heilbronner Stiftsberg Chardonnay, Erste Lage
Weingut Kistenmacher & Hengerer, Heilbronn*

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Main Course

Wild Garlic Risotto “Riserva”

Belper Knolle / Redwine-shallot-spinach / Green Asparagus
EUR 48,00
*BERYLL, Zweigelt, Cabernet Franc & Cabertin
Weingut Albrecht Schwegler, Korb*

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Dessert

Crèmeux of Piura Porcelana chocolate

Strawberry / Rhubarb / Kaffir Lime
EUR 26,00
*Sankt Veit Riesling Beerenauslese
Genossenschaftskellerei Heilbronn*

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

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| 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

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| 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

Strawberry / Rhubarb / Kaffir Lime
EUR 26,00

Cheese

Blue Shropshire – Blue Cheese

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