

# HOME-STYLE CUISINE WITH A VISION FOR THE FUTURE

## Our PFLUG Gourmet-Menu

### Boules of the Périgord Goose Liver

Musdorfer King Oyster Mushrooms / Blue Clover / Young Shallots  
EUR 42,00

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### Tataki of the Faroe Island Salmon with Szechuan pepper

Daikon radish / Wasabi buttermilk / Shiso-miso  
EUR 35,00

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### Cut from turbot

Chorizo / young peas / salted lemon  
EUR 45,00

## Main Course

### Hohenlohe Veal Fillet and Sweetbrads

White Asparagus / Spring Morels / Veal Tail Gyoza  
EUR 59,00

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or for 2 Persons

### Two types of venison from the Bühlertal Valley

Herb dumplings / apricot and pepper confit / celery / green beans  
à EUR 59,00

## Cheese/Dessert

### Anton's „Liebe Rot“ from the Zurwies Dairy

Pickled lettuce hearts / mustard seeds / dill oil / red onions  
EUR 26,00

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### Mascarpone and Yuzu Parfait

Elderflower / Early Raspberries / Peppermint  
EUR 26,00

## Menü EUR 158,00

3 Courses EUR 98,00 / 4 Courses EUR 118,00  
5 Courses EUR 138,00 / 6 Courses EUR 158,00

For two or more persons, we'd be happy to serve  
slices of our dry-aged beef as your main course!!

## 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	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

### Desserts

Iced Cappuccino Vanilla foam / chocolate crisp	EUR 16,00
Mascarpone and Yuzu Parfait Elderflower / Early Raspberries / Peppermint	EUR 26,00
Crèmeux of Piura Porcelana chocolate Strawberry / Rhubarb / Kaffir Lime	EUR 26,00

### Cheese

Anton's „Liebe Rot“ from the Zurwies Dairy Pickled lettuce hearts / mustard seeds / dill oil / red onions	EUR 26,00
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## 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.*

# HOME-STYLE CUISINE WITH A VISION FOR THE FUTURE

## Our Vegetarian Gourmet Menu

### Assortment of colorful tomatoes from Gemüsebau Roth in Neuenstein

Fresh goat cheese / basil / olives

EUR 32,00

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### Our poached Bürkhof egg

Asparagus velouté / glazed leek / nut butter

EUR 29,00

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### Main course

### Ravioli made with our lovage and young garlic

Mimolette / pickled radishes / green asparagus tips

EUR 48,00

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### Cheese/Dessert

### Anton's „Liebe Rot“ from the Zurwies Dairy

Pickled lettuce hearts / mustard seeds / dill oil / red onions

EUR 26,00

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### Crèmeux of Piura Porcelana chocolate

Strawberry / Rhubarb / Kaffir Lime

EUR 26,00

**Menü** EUR 120,00

3 courses EUR 88,00 / 4 courses EUR 108,00

**Wine pairing** 6 courses EUR 90,00

3 courses EUR 45,00 / 4 courses EUR 60,00 / 5 courses EUR 75,00

**Non-alcoholic beverage pairing** 6 courses EUR 72,00

3 courses EUR 36,00 / 4 courses EUR 48,00 / 5 courses EUR 60,00