HEIMATKÜCHE MIT
WEITBLICK

Unser PFLUG Gourmet-Menü

Boules of the Périgord Goose Liver
Musdorfer King Oyster mushrooms / Blue Clover / Young shallots
EUR 42

Tataki of the Faroe Island Salmon with Szechuan pepper
Daikon radish / Wasabi buttermilk / Shiso-miso
EUR 35

Cut from turbot
Chorizo / young peas / salted lemon
EUR 48

Main Course

Hohenlohe Veal Fillet and Sweetbrads
celery / runner beans / veal tail-gyoza
EUR 59

or for 2 Persons
Two types of venison from the Bühlertal Valley
Chanterelles / dumblings / apricot-pepperconfit / pointed cabbage-maki
à EUR 59

Cheese/Dessert

Anton‘s „Liebe Rot“ from the Zurwies Cheese Dairy
Pickled lettuce hearts / mustard seeds / dill oil / red onions
EUR 26

Delice of Piura Porcelana chocolate
Charentais melon / lemon verbena / Szechuan pepper
EUR 26

Menü 6 courses EUR 158
3 Courses EUR 98 / 4 Courses EUR 118 / 5 Courses EUR 138

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
Cream of crustacean soup with stuffed Wan Tan and grilled wild-caught shrimp	EUR 19
Mixed leaf salads with roasted seeds, cherry tomatoes and balsamic vinaigrette	EUR 13
Our "VITAL" Salad Crunchy leaf salads with raw vegetables and avocado, various seeds and mustard seed balsamic dressing	EUR 23
Carpaccio of boeuf de hohenlohe with Swabian Parmesan ‘Via Aurelia’, olive oil, yuzu gel and capriani-aioli	EUR 28

Main courses

Viennese veal escalope, roasted in butter with roasted potatoes and cold-stirred cranberries	EUR 38
Swabian onion roast from bone-ripened beef saddle with spaetzle, "Maultäschle" and sauerkraut	EUR 45
Our fish variation with red crustacean stock on Asian sweet potato and vegetable sauté with fried king prawn	EUR 48
Fish according to daily recommendation	EUR 52

Desserts

Iced Cappuccino Vanilla foam / chocolate crisp	EUR 16
Mascarpone and Yuzu Parfait Elderflower / Hohenloher raspberries / Peppermint	EUR 26
Delice of Piura Porcelana chocolate Charentais melon / lemon verbena / Szechuan pepper	EUR 26

Cheese

Anton‘s „Liebe Rot“ from the Zurwies Chees Dairy Pickled lettuce hearts / mustard seeds / dill oil / red onions	EUR 26

EST. 2014

DRY AGER

SUPERIOR BEEF

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 / approx. 350 g EUR 65

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

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

or our
MIXED BLADISH SALAD with roasted seeds,
cherry tomatoes and balsamic vinaigrette
EUR 13

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.

HEIMATKÜCHE MIT WEITBLICK

Our Vegetarian Gourmet Menu

Assortment of colorful tomatoes from Gemüsebau Roth in Neuenstein
Fresh goat cheese / basil / olives
EUR 32

Our poached Bürkhof egg
chanterelles velouté / glazed pointed gabbage / nut butter
EUR 29

Main course

Ravioli made with our lovage and young garlic
Mimolette / pickled radishes / green garden beans
EUR 48

Cheese/Dessert

Anton‘s „Liebe Rot“ from the Zurwies Dairy
Pickled lettuce hearts / mustard seeds / dill oil / red onions
EUR 26

Mascarpone and Yuzu Parfait
Elderflower / Hohenloher raspberries / peppermint
EUR 26

Menü 5 courses EUR 120
3 courses EUR 88 / 4 courses EUR 108

Wine pairing 6 courses EUR 90
3 courses EUR 45 / 4 courses EUR 60 / 5 courses EUR 75

Non-alcoholic beverage pairing 6 courses EUR 72
3 coursee EUR 36 / 4 course EUR 48 / 5 course EUR 60