

APERITIF

insel-Royal sparkling wine brut, Kellerei Geldermann 0.1 l ... 8.50

Apple-quince non-alcoholic secco, Staatsweingut Weinsberg 0.1 l ... 8.50

SOUPS

Chestnut cream soup 

crispy pumpernickel 10.50

Swabian festive soup

beef dumplings 10.50

STARTERS

Lamb's lettuce

croutons & bacon 14.50

House-cured salmon

potato rösti & horseradish foam 16.50

MAIN COURSES

Venison ragout

apple red cabbage & bread dumplings 27.50

Pink roasted Barbary duck breast

Brussels sprouts & almond croquettes 29.50

Heilbronn speciality – pork medallions,

mushroom cream sauce, ravioli, spaetzle, potato noodles 29.50

Traditional beef sauerbraten

mashed potatoes & Vichy carrots 32.50



Poached cod

root vegetable stock & parsley potatoes 29.50

VEGAN

Trilogy of butternut squash

potato croquettes & pumpkin foam 26.50

FOR OUR LITTLE GUESTS

Small Wiener schnitzel (120 g)

butter spaetzle & cream sauce 19.50

DESSERT

Winter nougat parfait

warm sour cherries 12.50

White chocolate mousse

mulled-wine orange 13.50

Christmas duo

mousse & espresso 8.50

Ice cream scoops

vanilla / chocolate per scoop 3.00

Sorbet scoops

cassis / lemon per scoop 3.00

We kindly ask for your understanding that changes to side dishes are only possible upon arrangement. Menu subject to change.

