

## APERITIF

<b>insel-Royal Sekt brut</b> Kellerei Geldermann	0,1	8,50
<b>Apfel-Quitte Secco alkoholfrei</b> Staatsweingut Weinsberg	0,1	7,50

## SOUPS

<b>Beef consommé</b> – vegetable strips / poached egg	9,50
<b>Cream of asparagus soup</b> – chopped asparagus	10,50

## APPETIZERS

<b>Insel' s side salad</b> Leafy Salads – House Dressing / Swabian Potato Salad	9,50
<b>Beet and Avocado Tartare</b> Bouquet of Wild Herb Salad	16,50

## MAIN COURSES

<b>Pink-Roasted Breast of Barbarie</b> Duck Orange jus / Carrot vegetables / Potato-celery purée	32,50
<b>Poached salmon fillet in root vegetable broth</b> Boiled potatoes / Leaf spinach	28,50

## VEGETARIAN / VEGAN

<b>Wild garlic risotto</b> Green asparagus / Confit cherry tomatoes	26,50
<b>Käsespätzle</b> Edam & mountain cheese / sautéed onions	18,50

# FRESHLY HARVESTED ASPARAGUS FROM THE REGION

**Serving of German asparagus  
with  
sautéed potatoes & herb pancakes  
Hollandaise sauce or melted butter**

29.50 EUR

**Available with ...**

**... Black Forest ham or juniper ham**

8.00 EUR

**... small veal Wiener schnitzel**

12.50 EUR

**... pan-fried salmon cutlet**

12.50 EUR

## REGIONAL

**Homemade Maultaschen**

24.50

Swabian potato salad / caramelized onions / dark gravy

**Veal Wiener Schnitzel**

29.00

French fries / cranberries

**Heilbronner Leibgericht**

29,50

Tender medallions of Swabian-Hällisch country pork

Creamy mushroom sauce / Maultaschen / shaved butter spaetzle / Bubenspitze

**Roast beef with onions**

31.00

Caramelized onions & fried onions / shaved butter spaetzle

## DESSERT

**Colonel Lime-Mint Sorbet** – served with a splash of vodka or sparkling wine

9,50

**Classic Panna Cotta in a glass** – topped with strawberry sauce

9,50

**Rhubarb Tiramisu**

12,50