

**We are BIO-certified - EG Contr. Nr. DE-ÖKO-007**

Those drinks and components that are **printed in green** are produced according to **ecological standards**.



Drinks

Schmeck den Süden  
Gastronomen  
Baden-Württemberg



# Aperitif

## Sparkling

### Sparkling Wine

Riesling, brut | Weinbauer Gerd Keller, Hohenhaslach

0,1 l | 4,20 € || Bottle 0,75 l | 27,90 €

### Frugesco Free

Non-Alcoholic Sparkling Wine | Felsengartenkellerei, Besigheim

0,1 l | 3,20 € || Bottle 0,75 l | 20,90 €

### Betty

Sparkling Wine with pear juice, soda and **fresh mint**

0,25 l | 6,60 € || non-alcoholic 0,25 l | 5,60 €

### Emil

Sparkling Wine with strawberry juice, soda and **fresh mint**

0,25 l | 6,60 € || non-alcoholic 0,25 l | 5,60 €

### Hugo

Sparkling Wine with **elderflower syrup**, soda and **fresh mint**

0,25 l | 6,60 € || non-alcoholic 0,25 l | 5,60 €

### Jockel

Sparkling Wine with currant juice, soda and **fresh mint**

0,25 l | 6,60 € || non-alcoholic 0,25 l | 5,60 €

### Karl

Sparkling Wine with cherry juice, soda and **fresh mint**

0,25 l | 6,60 € || non-alcoholic 0,25 l | 5,60 €

### Queen

Sparkling Wine with quince juice, soda and **fresh mint**

0,25 l | 6,60 € || non-alcoholic 0,25 l | 5,60 €

### Ruth

Sparkling Wine with rhubarb juice, soda and **fresh mint**

0,25 l | 6,60 € || non-alcoholic 0,25 l | 5,60 €

### Virgin Mary

Quince juice, currant juice, **elderflower syrup**, soda and **fresh mint**

non-alcoholic 0,25 l | 5,60 €

All Aperitifs  
can be ordered  
non-alcoholic

Every Tuesday  
Betty & Co.  
are 1€ off

# Non-Alcoholic

## Fresh

### Table Water

Still, medium or sparkling

0,2 l | 2,20 € || 0,4 l | 3,20 € || Carafe 1,0 l | 6,90 €

### Mineral Water

**Still or Medium | Ensinger Gourmet BIO**

Bottle 0,5 l | 4,40 € || Bottle 0,75 l | 5,90 €

### BIO-Lemonade

**Red Berry, Sunny Orange, Black Cola, Orange Cola or Fresh Lemon | Now by Lammsbräu**

Bottle 0,33 l | 3,60 €

### Ice tea

Homemade Ice tea in alternating sorts

Carafe 0,5 l | 4,90 € || Carafe 1,0 l | 8,90 €

## Fruity

### Juice & Nectar

**BIO-Apple**, Quince, Pear, Strawberry or Grape,

Black currant or Cherry

0,2 l | 3,60 € || 0,4 l | 5,50 € || Carafe 1,0 l | 12,90 €

### Spritzer

**BIO-Apple**, Quince, Pear, Strawberry or Grape,

Black currant, Cherry or **BIO-Elderflower**

0,2 l | 2,80 € || 0,4 l | 4,20 € || Carafe 1,0 l | 9,90 €

# Wine

## White

### Riesling

dry | Weingut Weiberle, Hohenhaslach  
half dry | Panoramaweingut Baumgärtner, Hohenhaslach  
0,25 l | 4,90

### Grey Burgundy

dry | Weinbauer Gerd Keller, Hohenhaslach  
0,1 l | 3,20 € || 0,25 l | 6,90 € || Bottle 0,75 l | 19,50 €

### Cabernet Blanc

**dry | Stromberg Kellerei, Brackenheim**  
0,1 l | 3,90 € || 0,25 l | 8,50 € || Bottle 0,75 l | 23,90 €

### Chardonnay

dry | Weingut Notz, Hohenhaslach  
0,1 l | 3,60 € || 0,25 l | 7,90 € || Bottle 0,75 l | 22,50 €

### Sauvignac

**dry | Bio Weingut Seybold, Lauffen/N**  
0,1 l | 3,60 € || 0,25 l | 7,90 € || Bottle 0,75 l | 22,50 €

### Cuvée

**half dry | Zündstoff: Riesling, Müller-Thurgau, Kerner | Bio Weingut Eisele, Hessigheim**  
0,1 l | 3,60 € || 0,25 l | 7,90 € || Bottle 0,75 l | 22,50 €

## Pink

### Rosé

dry | Fried Baumgärtner Weine, Hohenhaslach  
0,25 l | 4,90 €

### Burgundy rosé

dry | Weinbauer Gerd Keller, Hohenhaslach  
0,1 l | 2,80 € || 0,25 l | 5,90 € || Bottle 0,75 l | 16,50 €

### Cuvée

**half dry | Lemberger, Trollinger, Schwarzriesling, Dornfelder, Cabernet, Samtrot | Bio Weingut Seybold, Lauffen/N**  
0,1 l | 3,60 € || 0,25 l | 7,90 € || Bottle 0,75 l | 22,50 €

## Muskattrollinger

fruity | Weingut Notz, Hohenhaslach

0,1 l | 3,50 € || 0,25 l | 7,50 € || Bottle 0,75 l | 21,50 €

## Rot

### Trollinger

dry | Weingut Weiberle, Hohenhaslach

0,25 l | 4,90 €

### Burgundy

dry | Weingut Weiberle, Hohenhaslach

0,1 l | 2,90 € || 0,25 l | 6,20 € || Bottle 0,75 l | 17,50 €

### Zweigelt

**dry | Bio Weingut Eisele, Hessigheim**

0,1 l | 4,40 € || 0,25 l | 9,50 € || Bottle 0,75 l | 26,90 €

### Lemberger

dry | Weingut Notz, Hohenhaslach

0,1 l | 3,60 € || 0,25 l | 7,90 € || Bottle 0,75 l | 22,50 €

### Merlot

dry | Fried Baumgärtner Weine, Hohenhaslach

0,1 l | 3,50 € || 0,25 l | 7,50 € || Bottle 0,75 l | 21,50 €

### Red Velvet

half dry | Fried Baumgärtner Weine, Hohenhaslach

0,1 l | 3,50 € || 0,25 l | 7,50 € || Bottle 0,75 l | 21,50 €

### Cuvée

dry | Rambaß: Portugieser and Lemberger | Weinbauer Gerd Keller, Hohenhaslach

0,1 l | 2,90 € || 0,25 l | 6,20 € || Bottle 0,75 l | 17,50 €

**half dry | Lemberger and Trollinger | Stromberg Kellerei, Brackenheim**

0,1 l | 3,60 € || 0,25 l | 7,90 € || Bottle 0,75 l | 22,50 €

## Wine Spritzer

### White | Pink | Red

Riesling, Rosé or Trollinger with sparkling water

0,25 l | 4,20 €

# Beer

## Draught Beer

### Lager

Privatbrauerei Waldhaus

0,3 l | 3,40 € || 0,5 l | 4,40 €

### Unfiltered

Privatbrauerei Waldhaus

0,3 l | 3,40 € || 0,5 l | 4,40 €

### Wheat

Privatbrauerei Waldhaus

0,3 l | 3,40 € || 0,5 l | 4,40 €

## Bottled Beer

### Non-Alcoholic

**Lammsbräu**

0,33 l | 3,60 €

### Wheat Non-Alcoholic

**Lammsbräu**

0,5 l | 4,40 €

### Pils

**Lammsbräu**

0,33 l | 3,60 €

### Dark Beer Unfiltered

Privatbrauerei Waldhaus

0,33 l | 3,60 €

### Radler

Natural lemon juice and fresh beer | Hochdorfer

0,5 l | 4,20 €

# Coffee & Co.

## Coffee

### Espresso

Lio | Bean Market

single | 2,20 € || double | 3,90 €

### Café Crema

Amy | Bean Market

3,30 €



### Milk Coffee

Café Crema & fresh **BIO-milk** (Amy | Bean Market). On request vegan, lactose- and gluten-free with **oak barista**.

3,60 €



### Cappuccino

Espresso & fresh **BIO-milk** (Lio | Bean Market). On request vegan, lactose- and gluten-free with **oak barista**.

3,40 €



### Espresso- or Latte Macchiato

Espresso & fresh **BIO-milk** (Lio | Bean Market). On request vegan, lactose- and gluten-free with **oak barista**.

2,90 € || 3,80 €

## Tea

### Classic

**Black, Rooibos or Gunpowder | Lebensbaum**

2,90 €

### Fruity

**Rose hip or Wild Fruits | Sonnentor / Lebensbaum**

2,90 €

### Herbs

**Chamomile, Peppermint or Herbal Mix | Lebensbaum**

2,90 €

# Nightcab

## Little Buzz

### Limes

Strawberry | Homemade

Rhubarb | Homemade

Plum | Homemade

2 cl | 2,80 €

### Liqueurs

#### Advocaat | Homemade

Raspberry | Brennerei Friz, Oppenweiler

Quince | Brennerei Friz, Oppenweiler

2 cl | 3,00 €

Williams-Christ Pear | Brennerei Friz, Oppenweiler

**Haselnut-Cream | AMH Brennerei, Zaberfeld**

**Herbs | AMH Brennerei, Zaberfeld**

Peach | Weingut Notz, Hohenhaslach

2 cl | 3,40 €

## Big Buzz

### Schnaps

Obstler | Brennerei Friz, Oppenweiler

2 cl | 2,60 €

Cherry | Brennerei Friz, Oppenweiler

Grape (Lemberger) | Weingut Notz, Hohenhaslach

Marc Brandy (Burgundy) | Weingut Weiberle, Hohenhaslach

**Marc Brandy (Muskateller) | Bio Weingut Seybold, Lauffen/N**

2 cl | 3,30 €

#### **Apple Cuvée | AMH Brennerei, Zaberfeld**

Williams Christ Pear | Brennerei Friz, Oppenweiler

Mirabelle | Brennerei Friz, Oppenweiler

**Plum | AMH Brennerei, Zaberfeld**

2 cl | 3,50 €



## Gin

Gretchen | Schladerer, Staufen im Breisgau

2 cl | 3,40 € || 4 cl | 6,00 €

Alwa Mettermalt Gin | Brennerei Fessler, Sersheim

Bruno Enztal Gin | Koktelo, Bad Wildbad

Gin No. 4 | Brennerei Friz, Oppenweiler

2 cl | 3,60 € || 4 cl | 6,40 €

Misses Holle, Whisky-Fässle, Besigheim

**New Western Dry Gin | AMH Brennerei, Zaberfeld**

Steillage Gin | WieGail, Bietigheim-Bissingen

2 cl | 3,80 € || 4 cl | 6,80 €

## Whiskey

No. 11 Grain Whiskey | Brennerei Friz, Oppenweiler

2 cl | 3,60 € || 4 cl | 6,40 €

Heavily peated Single Malt | Brennerei Friz, Oppenweiler

2 cl | 4,00 € || 4 cl | 7,20 €

Mettermalt Alpen Flair Whisky Edition 2023 | Brennerei Fessler, Sersheim

2 cl | 4,20 € || 4 cl | 7,50 €

**Bourbon Whisky | AMH Brennerei, Zaberfeld**

2 cl | 4,40 € || 4 cl | 7,80 €

## Longdrinks

### Lemon Fresh

2 or 4cl Gin of your choice with a bottle of **Now Fresh Lemon**

Gin + 2,80 €

### Whiskey Cola

2 or 4cl Whiskey of your choice with a bottle of **Now Black Cola**

Whiskey + 2,80 €

## *Did you know?*

With a few exceptions, our food comes from Baden-Württemberg  
and is mostly certified by ecological standards

### **BIO**

#### **Baden-Württemberg**

Apples | Eggplants | Cheese | Pears | Spelt | Eggs | Vinegar | Green onions | Cucumbers | Oat Bacteria | Oat Cuisine | Oatmeal | Hemp Seeds | Yoghurt | Currants | Carrots | Potatoes | Garlic | Kohlrabi | Pumpkin | Pumpkin seeds | Leek | Linseed | Flour | Milk | Mint | Mirabelle plums | Mozzarella | Noodles | Breadcrumbs | Peppers | Parsnips | Parsley | Polenta | Quark | Quinces | Rhubarb | Rostbeef | Beetroot | Red Cabbage | Roulade meat | Cream | Sausage | Lettuce | Sauerkraut | Ham sausage | Sour cream | Chives | Celery | Sunflower seeds | Asparagus | Spinach | Cuttings | Rutabaga | Balsamic vinegar | Tomatoes | White cabbage | Savoy cabbage | Root parsley | Goat cheese | Zucchini | Sugar | Plums | Onions

#### **Germany**

Butter (BY) | Fresh cheese (BY) | Pickles (TH) | Mushrooms (HE) | Salt | Mustard

#### **All over the world**

Paprica powder (HU) | Pepper | Caraway seeds (LT) | Tea | Tomato paste (IT) | Oil (FR)

### **Nature**

#### **Baden-Württemberg**

Deer | Wild boar | Wild garlic | Blackberries | Walnuts

### **Conventional**

#### **Baden-Württemberg**

Baked goods | Minced meat | Strawberries | Meat Sausage | Trout | Ground meat | Ham | Lamb | Lentils | Maultaschen dough | Pork fillet | Pork loin | Cornstarch

#### **Germany**

Turkey (NI)

#### **All over the world**

Coffee | Nutmeg



Our suppliers

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*Hunger*



**Our ingredients come almost exclusively from Baden-Württemberg.**

**That's why we were awarded 3 lions for »Schmeck den Süden«.**

Schmeck den Süden  
— *Gastronomen* —  
Baden-Württemberg

printed green  
= 100% Bio

# Snack+

## Soup

### Maultaschen Soup

Homemade meat broth with handmade swabian ravioli (little pasta squares, filled with meat and **spinach**)

6,60 €



### Wild Garlic Soup

Homemade soup from wild garlic and **cream**. On request vegan.

6,40 €



### Soup of the season

Homemade **cream** soup from regional **vegetables** in alternating sorts and handmade roasted bread. On request vegan.

5,60 €

## Lunch

### Strammer Max

Fresh farmhouse bread, topped with bacon and fried **egg**.

9,90 €

### Sausage Salad (+Cheese || +Fried Potatoes)

**BIO ham sausage** with **red onions** and **pickles**, served with fresh farmhouse bread.

On request with cheese or **fried potatoes** instead of bread.

13,50 € (+1,00 € || +3,30 €)



### Baked Potatoe (+Bacon)



**Potatoes** gratinated with **cheese**, along with **herbal quark** and **salad**.

Optionally additionally with bacon.

12,50 € (+2,00 €)



### Omelett (+Bacon || +wild garlic)

Seasonal **vegetables** roasted in **eggs** along with **salad**.

Optionally additionally with bacon or homemade wild garlic pesto.

10,90 € (+2,00 € || 2,00 €)

# Green Stuff

## Salads



### Mixed Salad (small || large)

Regional **lettuce** and seasonal **vegetable salads**, with homemade **dressing** (**apple juice, vinegar** and **oil**).

On request vegan.

5,90 € || 9,90 €



### Leaf Salad

Regional **lettuce** with homemade **dressing** (**apple juice, vinegar** and **oil**).

4,50 €

### Potatoe Salad

Handmade Swabian **potato** salad with meat broth, **onions, vinegar** & **oil**.

5,00 €



### Swabian Salad

Large **mixed salad** with roasted Maultaschen (little pasta squares, filled with meat and **spinach**) and **potatoe** salad.

On request with vegetarian Maultaschen and without potatoe salad.

16,60 €



### Tomato & Bread Salad (+Mozzarella)

Big **Tomatosalad** with seasonal **lettuce** and homemade croutons on **cucumber carpaccio**. On request with **mozzarella**.

11,90 € (+3,00 €)



### Turkey Salad

Large **mixed salad** with roasted strips of turkey.

15,60 €



### Farmer's Salad

Large **mixed salad** with roasted bacon and **mushrooms**.

14,60 €



### Veggie-Salad



Large **mixed salad** with roasted **vegetables, sunflower seeds, linseeds and hemp seeds**. On request vegan.

14,90 €



### +Croutons || +Bread || +Seeds

On request, you can order homemade croutons, fresh farmhouse bread or Seeds

(**Sunflower seeds, linseeds and hempseeds**) with our salads.

+0,50 € || +1,70 € || +0,70 €

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## A bit of everything

### Hearty

#### Schnitzel (Pork || Turkey)

XS XL

**Breaded** schnitzel from pork loin or turkey breast. With sauce and a **side dish** of your choice.

17,50 € || 18,50 €

#### Cordon Bleu

**Breaded** schnitzel from pork loin, filled with ham and **cheese**. With sauce and a **side dish** of your choice.

20,90 €

#### Turkey Steak (+Mushrooms || +wild garlic)

XS XL

Turkey steak baked with ham and cheese, with **fried potatoes** and **herbal quark**.

On request with fresh **mushrooms** or homemade wild garlic pesto.

21,90 € (+1,50 € || +2,00 €)

#### Roastbeef (180g || 240g)

**Roastbeef** from the Hohenlohe BIO-heifer with **roasted onions** and gravy, with a **side dish** of your choice.

28,50 € || 33,50 €

### ECO-Plate

**Breaded** schnitzel from pork loin, one turkey steak and a homemade Maultasche (little pasta squares, filled with meat and **spinach**). With **roasted onions**, gravy and a **side dish** of your choice.

21,90 €

### Swabian Plate

Tender pork fillet, half a **roastbeef** and a homemade Maultasche (little pasta squares, filled with meat and **spinach**).

With **roasted onions**, gravy and a **side dish** of your choice.

25,90 €

#### Sliced Pork Fillet (+Mushrooms || +Bacon)

XS

Sliced medallions of pork fillet, with gravy, **cream** and a **side dish** of your choice.

If desired, it can also be ordered with **Mushrooms** or bacon.

19,90 € (+2,00 € || +1,50 €)

#### Game goulash

XS

Deer and wild boar goulash with homemade **Spätzle** (swabian noodles) and seasonal **vegetables**.

23,90 €



## Maultaschen (Classic || Veggie)



Two handmade Maultaschen (little pasta squares, filled with meat and **spinach** or **vegetables**).  
With gravy and **potato salad** or vegetarian with **cream cheese sauce** and **leaf salad**, plus **melted onions**.

15,90 € || 15,40 €



## Cheese Spätzle (+Bacon || +Wild Garlic)



**Swabian noodles** with **cheese** and **cream, roasted onions** and **leaf salads**.

If desired, it can also be ordered with bacon or homemade wild garlic pesto.

14,50 € (+2,00 € || +2,00 €)



## Dumplings (+Turkey || +Mushrooms)



Roasted dumplings with seasonal **vegetables** and a **cream cheese sauce**.

If desired, it can also be ordered with strips of turkey or **mushrooms**.

13,90 € (+5,00 € || +1,50 €)



## Spelt Pan (+Fillet || +Tomato)

Boiled **spelt** with roasted seasonal **vegetables** and **cheese**. If desired, it can also be ordered with strips of pork fillet or **tomatoes**. On request vegan and lactose free with **oat cuisine** instead of cheese.

12,90 € (+6,00 € || +1,50 €)



## Ratatouille (+Turkey)

**Zucchini, aubergine, peppers** and **tomato** with mediterranean **spices** and **pasta**.

If desired, it can also be ordered with strips of turkey

14,90 € (+5,00 €)



## Pasta Pan (+Bacon || +Mushrooms)

**Pasta** with seasonal **vegetables** and a **cream cheese** sauce. If desired, it can also be ordered with **bacon** or **mushrooms**. On request vegan and lactose free with **oat cuisine**.

12,90 € (+2,00 € || +1,50 €)

### *Did you know?*

Season is over? Then we have new treats.

Because we don't want ingredients that have to cross half the globe.

Not enough gravy?  
Just speak to us and  
we bring more

## Sauce

### Gravy

Dark roast jus.

### Mushroom

With **mushrooms** and **cream**.

### Paprika

With peppers and **cream**.

## Side Dishes



### Fried Potatoes

From **potatoes** with peel.

5,00 €



### Vegetables

Seasonal **vegetables**.

5,00 €



### Pasta

Spelled pasta.

4,80 €



### Spätzle

Homemade swabian noodles made from **Flour** and **Eggs**. With a sauce of your choice.

5,00 €



### Spelt

Whole grain **spelt**.

4,80 €



### Cheese Spätzle

**Swabian noodles** with **cheese**, **cream** and **roasted onions**.

9,00 € (surcharge as an accompaniment to the main course: 4,00 €)



## For the kids



### Bob the Builder

Two roasted Maultaschen (little pasta squares, filled with meat and **spinach**). On request vegetarian.

8,50 €



### Spongebob

**Cheese Spätzle** without salad or onions.

8,50 €

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= 100% Bio

### Snow white and the 7 dwarfs

**Breaded** strips of schnitzel from pork loin. With **spätzle** (swabian noodles) and gravy.

11,90 €

### Minions

**Breaded** strips of turkey with **wild potatoes** and **herb quark**.

11,90 €

### Harry Potter

Plate to conjure up empty mum and dad's plate.

0,00 €

### *Did you know?*

BIO hens have lighter egg yolks because no additives are added to their food (e.g. carotene).

For this reason (and because we don't add turmeric) our spaetzle are lighter.

printed green  
= 100% Bio

# Cordon Bleu

## Every Tuesday

**Breaded** schnitzel from pork loin,  
with sauce and a **side dish** of your choice.

### Classic

Filled with ham and **cheese**.

20,90 €

### Italy

Filled with **bacon, tomatoes** and **mozzarella** in a **herb breading**.

22,90 €

### Wild garlic

Filled with ham, **cheese** and homemade wild garlic pesto.

22,90 €

### Onion

Filled with ham, **cheese** and **melted onions** in a **fried onion breading**.

21,90 €

### Bavaria

Filled with ham, **cheese** and **sweet mustard** in a pretzel **breading**.

21,50 €

### Mushroom

Filled with ham, **fresh cheese, mushrooms** and **leek**.

21,90 €

*Did you know?*

There are always new treats on our chalkboard that are only available for a short time.

# Burger

## Every Wednesday and Thursday

All burgers are served in a homemade **brioche bun** with **tomato, cucumber, lettuce, onion jam** and homemade **burger sauce** and a **side dish** of your choice.

### Beef

100% **Bio-Beef Patty** (ca. 160g)

19,40 €



### Veggie

Homemade vegetarian patty with seasonal **vegetables** and **potatoes**

15,90 €

If desired, each burger can be expanded with the following ingredients:

+**cheese** || +**bacon** || +**braised tomatoes & mozzarella**

+1,50 € || +2,00 € || +2,50 €

## Side Dishes



### Wild Potatoes

From **potatoes** with peel. With **herb quark, ketchup or mayonaise.**

included



### Vegetables

Seasonal **vegetables.**

included



### Mixed Salad

Regional **lettuce** and seasonal **vegetable salads**, with homemade **dressing** (**apple juice, vinegar** and **oil**).

+ 0,90 €

# Treats

## Desserts



### Crème Brûlée

**Cream** and **egg yolk** dessert with caramelized **sugar**.

4,90 €



### Ice cream

Handmade **ice cream** in seasonally changing flavors on a **fruit** base with crumbs of homemade **biscuits**.

1 Scoop | 3,80 € || every other scoop | 2,10 €



### Porridge

Creamy vegan porridge made from **oat flakes** and **oat cuisine** with seasonal **fruits**.

5,50 €

### *Did you know?*

We can also cook your desired menu as catering for groups of 15 or more.

If required, we also provide crockery, cutlery, tablecloths and napkins.

We would also be happy to serve you outside of our opening hours for groups of 20 people or more or a minimum turnover of 500 euro.