



EINFACH GUT ESSEN

MENU



Appetizers

Cold Appetizers

Black Forest ham 13,50€

Spinach -Feta pinwheel | Arugula salad

Zucchini pearls 12,00€

Parmesan cream |

Three kind of baguette | Garlic | Ajvar | Herbed butter

Graved lax 17,00€

Frisée - radicchio salad | Grilled zucchini |

Lime-Mayonnaise

Goat cheese in filo pastry 16,80 €

Lettuce nest | Balsamic honey dressing | Nuts

Dry-Aged Carpaccio 19,00 €

Parmesan | Cherry tomato |

Rocket | Capers | Oil | Pine nuts

Salads

Side Salad 7,80 €

Fresh salad leaf's from Island Reichenau |

Balsamico vinaigrette

Baby-spinach 11,00€

Grenadine-Sesame-dressing | Beetroot | Chickpeas

Salad plate 17,50€

Pike perch fried in beer batter | Red onions | Figs

Ceasar salad 13,50 €

Croutons | Bacon bits | Grana Padano

with chicken breast 20,00 €

with prawns 21,00€

Soups

Beef bouillon 8,90 €

Vegetable julienne | Herbed crepes | "Tafelspitz"
Or Homemade "Maultasche"

Sweet potato crème soup 7,80 €

Orange | Chili shrimp

Soup of the day 6,70 €

Hot Appetizers

Fried bread dumplings 16,50€

Creamed wild mushroom ragout | Cranberries

Pancake filled with overbaked 10,00€

Beef ragout | Cream | Cheese

Fish-Maultaschen 13,00€

Vegetables | Riesling sauce | Chives

Dry aged Aberdeen Angus steaks

From family Hoggs farm min 30 days aged in house

Rib Eye Steak

The Rib Eye steak cut from the prime rib and known in France under Entrecote.

The cut is highly marbled and therefore very juicy. The „Fat“ centre also called the eye gives the steak it's distinctive name.

Ladies Cut	200 g	41,50 €
Gentlemen Cut	300 g	52,60 €

Rumpsteak

The rump steak is cut from the centre cut and known in the USA as striploin. The steak is served with its fat cover and is called the New York strip.

Ladies Cut	200 g	35,80 €
Gentlemen Cut	300 g	43,60 €

“Strohschwein”

farmed by Matthias Walker of the Eichhöfen in Hüfingen, in small batches on dried grass enjoying their life in natural habitat.

Tomahawk Porkchop 350 g	24,60 €
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FeinWERK Burger

Black Angus Burger	200 g	17,00 €
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Salat | Tomatoes | Cucumber | Onions | Burger sauce

Lamb Burger	200 g	19,00€
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Tsatsiki sauce | Feta cheese | Tomatoes | Onions | Pickled cucumber

Additional topping for our burger

- **Gorgonzola** 2,50€
 - **Bacon** 2,50€
 - **Rosted onions** 1,20€
 - **Shrimp** 1,60€
 - **Cranberries** 1,20€
 - **Cheese** 1,00€
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Sauces 3,40 €
Cafe de Paris butter | Portwine-jus

Garnishes 4,50 €
Sweet potato fries | Pan-fried potatoes
Grilled vegetables | French Fries

Main Courses

Homemade „Maultaschen“ (Ravioli) 19,00 €
Melted onion | Potato salad

Roasted lamb loin 29,00€
Pistachios crust | Pea puree | Polenta | Jus

Pork tenderloin (35 km) 26,90 €
Creamed mushrooms & cheese | Spätzle |
Seasonal vegetables

Viennese escalope of veal 30,00 €
Side salad | Parsley potatoes or French fries

Swabian Roastbeef 29,00 €
Onions | Broccoli | Celery puree | Home-made “Spätzle”

Emince of dry aged beef 32,50 €
Back of the beef | Cafe de Paris sauce |
Mushrooms | “Rösti” potatoes

Chicken breast marinated in yogurt 19,50€
Green Noodles | White wine sauce | Vegetables

From river & sea

Royal sea bream fillet	23,50 €
Parsley butter Mediterranean vegetables Fried gnocchi	
Kings Prawns	26,80€
Tomato Garlic Sugo Herb flavored linguini	
Salmon fillet	22,00€
Black-Sesam-Curry-Crust Green pea puree Triology of Carrots Lime Jasmin rice	

Vegetarian | Vegan

Green Noodles	16,80 €
Vegetable ragout Cherry tomatoes Parmesan	
Tempura vegetables	16,80 €
Glass noodles Miso broth Flower hollow Broccoli Snow peas Shiitake mushrooms Smoked tofu	
Vegetable strudel	16,80 €
Frisée salad Yogurt dip	
Vegan meatballs	16,80€
Tomato sauce Vegetables	

Children's meals

Homemade Spaetzle Cream sauce	7,30 €
Chicken nuggets Peanut crust French fries	12,30 €
Linguini Tomato sauce Parmesan	10,60 €
Breaded "Schnitzel" of pork French fries Market vegetable	12,00 €

Dessert

Café Gourmand 3 small different sweet surprises Espresso	9,00 €
Dessert of the Day Your waiter will gladly recommend you	10,00 €
Crème brûlée of the week Fresh fruits and berries	10,50€
Chocolate lava cake Vanilla – Tonka Bean sauce fresh fruits	14,50€
Local & international cheese selection Regional (Hofkäserei Quilbri / Tennenbronn) Fig mustard	17,50€
