



E I N F A C H G U T E S S E N

Welcome to Feinwerk!

We are delighted to have you here. Look forward to honest cuisine, delicate flavors, and lovingly prepared dishes—inspired by the region, with a touch of creativity.

This menu is valid for both lunch and dinner.

Enjoy our à la carte dishes at both times of day—we look forward to spoiling you with our culinary delights!

Our opening hours

Lunch à la carte

Monday–Saturday: 12:00 p.m.–2:00 p.m.
Sunday: closed

Dinner à la carte

Monday–Saturday: 6:00 p.m.–10:00 p.m.
(Kitchen open until 9:00 p.m.)
Sunday: closed

Please note:

Dogs are not allowed in our restaurant.

Thank you for your understanding.

We wish you a pleasant stay.
- Your team at **Feinwerk** -

Menu

Salad

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|--|---------|
| mixed salad | 7.00 € |
| Crunchy salads from the island of Reichenau Balsamic vinaigrette | |
| Shepherd salad | 8.50 € |
| Paprika Cucumber Tomate Red onions Feta cheese | |
| Green salad with wild herbs | 13.50 € |
| leaf lettuce wild herbs Beetroot radish | |

Soup

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|---|--------|
| Chestnut cream soup | 7.00 € |
| Parmesan foam | |
| Beef broth with herb pancakes | 8.00 € |
| Herb pancakes Julienne vegetables Boiled beef cubes | |

Starters

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|---|---------|
| Beetroot carpaccio | 9.00 € |
| Orange fillets Shaved Parmesan Arugula walnut | |
| Almond - Brussels sprouts | 11.00 € |
| Brussels sprouts Thyme polenta Parmesan Almond leaves | |

Small dishes

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| Flammekuchen | 11.00 € |
| Cream Bacon Cheese | |
| Homemade sausage salad | 12.50 € |
| Meat sausage Eyed cucumbers Onion Apple cider vinegar Fried potatoes | |
| Salmon linguine | 16.00 € |
| Salmon fillet Tomato sauce Olive oil Capers Slipper Parmesan | |

Main

Meat

pork schnitzel

Wiener Art | Breaded pork schnitzel | Homemade potato salad

20.00 €

Beilagen Änderung

Spätzle

or

Kartoffelsalat

or

Pommes Frites

Extra port wine sauce

3.40 €

Beef Cheddar Burger

15.50 €

Ground beef | Butter brioche | Cocktail sauce | Red onions | Lettuce | Pickles | Cheddar cheese | French fries

marinated beef

21.00 €

Roast beef | Potato dumplings | Red cabbage | Gravy

Duck breast

21.00 €

mashed potatoes | Apple-red cabbage | Herbal oil | Port wine jus

Braised veal cheeks

25.00 €

Gravy | Bacon beans | Carrots | Mashed potatoes

venison goulash

27.50 €

Homemade spaetzle | Brussels sprouts | Red wine pears

Swabian rust roast

29.00 €

Homemade jus | Butter potatoes | Cremical savings | Melting onions

Fish

Salmon fillet

22.00 €

Tomato olive sauce | Mediterranean grilled grill | Gnocchi

Dorade fillet

23.00 €

Rosemary potatoes | Brussels sprouts | creamy pepper sauce

Vegetarian & vegan

Tomato gnocchi

15.00 €

Basil Pesto | Mozzarella | Cherry tomatoes

Grilled Cauliflower Steaks

17.00 €

Ratatouille vegetables | Vegan Aioli | Chopped parsley

dessert

| | |
|-------------------------------------|---------|
| Tonka bean cream brûlée | 10.00 € |
| Tonka bean Vanilla ice cream | |
| Chocolate lava cake | 12.50 € |
| Raspberries Cream Almond flakes | |
| Kaiserschmarrn | 15.00 € |
| Apfelmus Vanilleeis | |

Children's card

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| French fries | 4.50 € |
| Homemade spaetzle sauce | 6.50 € |
| Cream sauce | |
| Chicken nuggets | 11.00 € |
| Peanut crust French fries | |
| Pork cutlets for children | 12.00 € |
| Wiener Schnitzel French fries Market vegetable | |