

WHITE SAUSAGE - BREAKFAST

DAILY – AS LONG AS STOCKS LAST!

Pair of white sausages 9,80 €
served with sweet Händlmaier's mustard and a pretzel
A pretzel, optional with a portion of butter 2,30 € /0,80 €

WEEKLY MENU As long as stocks last!

with weekly changing daily specials
always from Monday-Friday, 11 am to 5 pm

SOUPS & STARTERS

Beef broth with “Flädle” or Swabian ravioli 7,20 €
Pumpkin soup 8,30 €
Rösti 12,90 €
with home-graved salmon,fried potato wedges, dill-mustard-honey sauce & salad

SALADS & BOWLS

Mixed salad 9,80 €
mit with potato-, cucumber-, cabbage-, carrot- and lettuce salad
Side salad with home-made dressing 5,90 €
Sausage salad 12,80 €
freshly prepared with ham sausage, pickles, red onions & vinaigrette
Caesar’s salad 13,80 €
with mushrooms, bacon, grapes, grated parmesan & croutons
- optional with grilled chicken breast fillet 5,80 €
Salad from land & sea 21,90 €
Fillet of beef & grilled salmon fillet, served with braised chanterelles , melon and parma ham with various sauces and salad
Stuffed avocado 18,80 €
with slices of chicken breast, grilled vegetables and nuts with sweet chilli
Warm vegetable bowl 16,50 €
with grilled market vegetables, pumpkin, potato “Rösti” and a mixed salad
- optional with grilled chicken breast fillet 5,80 €
Emilia´s bowl 16,60 €
with quinoa salad, avocado, wild herb salad, fried potato wedges, mango chutney (spicy) and walnuts
- optional with grilled chicken breast fillet 5,80 €
- optional with home-graved salmon, dill-mustard-honey sauce 6,90 €

SANDWICHES & BURGERS

Nesenbach sandwich 16,60 €
with grilled chicken, mayonnaise, egg, tomatoes and salad
Halloumi burger 17,60 €
with grilled vegetables, red onions, tomato, lettuce and cocktail sauce, served with fried potato wedges and garlic or herb cream dip
Cheese burger 17,80 €
with beef patty, cheddar cheese, tomato, red onions, fresh cucumber lettuce and cocktail sauce, served with fried potato wedges and garlic or herb cream dip
California burger 18,20 €
with beef patty, cheddar cheese, bacon, fried egg, tomato, fesh cucumber, red onions, salad and cocktail sauce, served with fried potato wedges and garlic or herb cream dip

MAIN DISHES

Baked potato 12,40 €
with savory herb quark and salad
- optional with pumpkin 5,50 €
- optional with home-graved salmon & honey-mustard sauce 6,90 €
Mountain cheese spaetzle 13,90 €
with mountain cheese, chives, melted onions
- optional with side salad 5,90 €
Lentils & spaetzle 16,50 €
with sausages
Handmade Swabian raviolis, melted 15,80 €
with potato salad and lettuce, melted onions and “Trollinger” sauce
optionally roasted with eggs
pumpkinrisotto 18,90 €
with grana padano
Porcini mushrooms in cream 18,60 €
in cream with bread dumplings
1 pair of giant sausages 16,40 €
with Filderkraut, mashed potatoes, gravy & mustard
Bavarian meat loaf 15,40 €
with fried eggs & fried onions with mashed potatoes & meat stock
braised mayor's cut 28.80 €
with lingonberry red cabbage, potato dumplings & red wine sauce
Homemade meat balls 18,10 €
with mashed potatoes and meat stock
Swabian platter 21,80 €
with a Swabian ravioli, a meat ball, lentils, potato salad, lettuce and gravy
Wiener Schnitzel 29,80 €
classically fried in butter, cranberries, lemon, potato and cucumber salad in cream sauce
Swabian roast beef with onions 29,80 €
mit with „Trollinger” sauce, roasted onions and spaetzle
Salmon fillet 30,80 €
with mashed potato and pumpkin on Honey Mustard sauce
DESSERT
Lava cake 8,90€
Chocolate cake with vanilla ice cream, vanilla sauce & berries
Kaiserschmarrn 9,80€
with apple compote and vanilla ice cream
Langnese ice cream – 2,50 €
KuScoop of Langnese ice cream of your choice, vanilla – chocolate – strawberry
Portion of whipped cream 1,00 €
BROTZEITEN
Obazda with 4 slices of farmer’s bread 9,50 €
Cheese platter 15,80 €
different kinds of cheese, with fig mustard
Brotzeit platter / for 4 persons 15,80 €/62,80 €
smoked ham, Landjäger, Obazda, tomatoes, radishes, pickles, mountain cheese, red onions, served with fresh farmer’s bread & butter

Additives :1) colorant ,2) alcohol, 3) preservatives, 4) nitrite curing salt, 5) antioxidants, 6) sweetener, 7) source of penylalanine, 8) sulphurized, 9) preservatives, 10) flavor enhancer, 11) phosphate, 12) with caffeine 17) with acidifiers/acid regulators 18) wheat 19) hops
Allergens: a) gluten-containing grain ,a1) wheat, a2) rye, a3) barley, a4) oat, a5) spelt, a6) kamut, b) crustaceans, c) eggs, d) fish, e) peanuts, f) soy beans, g) dairy, h) nuts, h1) almonds, h2) hazelnuts, h3) walnuts, h4) cashew nuts, h5) pecans, h6) brazil nuts, h7) pistachios, h8) macadamia nuts, h9) queensland nuts, i) celery, j) mustard, k) sesame seeds, l) sulphites, m) lupines molluscs

APERITIF

Piccolo Nicolas Feulatte ¹⁾	0,20 l	28,00 €
Piccolo Nicolas Feulatte Rosé ¹⁾	0,20 l	31,00 €
Nicolas Feulatte, Champagne brut	0,75 l	65,00 €
Nicolas Feulatte, Champagne Rosè	0,75 l	75,00 €
Nesenbach sparkling wine Brut ¹⁾	0,10 l	6,90 €
	0,75 l	33,50 €
Nesenbach sparkling wine Rosé l)	0,10 l	6,90 €
	0,75 l	33,50 €
NON-ALCOHOLIC		
San Bitter on ice ¹⁰⁾	0,10 l	4,70 €
San Bitter Soda/Orange ¹⁰⁾	0,20 l	5,90 €
Hugo (non-alcoholic) ¹⁰⁾	0,20 l	6,90 €

LONGDRINKS

Hugo, Aperol Spritz ²⁾¹⁰⁾	0,25 l	8,20 €
Lillet Wildberry ¹⁾²⁾ - ¹⁾	0,25 l	8,20 €
Campari Soda/Orange/Spritz ¹⁾²⁾	0,25 l	8,20 €
Martini Bianco on ice ²⁾ - ¹⁾	5 cl	6,50 €
Martini Bianco Tonic water- ¹⁾	0,20 l	7,80 €
Bombay Saphire, Jack Daniels, Chivas, Bacardi	4 cl	10,80 €
+ mixer of your choice ²⁾		13,80 €
Grey Goose, Monkey 47, Gin Mare, Hendricks	4 cl	12,80 €
+ mixer of your choice		15,80 €
Moscow Mule ^{1)10) 2)}	0,20 l	13,40 €

AUGUSTINER BEERS

Beer from the barrel ¹⁹⁾		
Helles, Edelstoff, Pils, Radler	0,30 l	4,20 €
	0,50 l	5,20 €
Bottled beers		
Augustiner Dunkel, Augustiner Weißbier ¹⁸⁾	0,50l	5,20 €
König Ludwig non-alcoholic, Hefe Dunkel ¹⁸⁾	0,50l	5,20 €
Krombacher non-alcoholic	0,33l	4,20 €

SOFT DRINKS

Ensinger Gourmet bio-mineral water medium / still	0,25 l	3,20 €
	0,75 l	6,90 €
Vaihinger juices: apple juice unfiltered, orange nectar, blackcurrant nectar, passion fruit nectar, rhubarb nectar	0,20 l	3,60 €
Juice spritzer	0,20 l	3,30 €
	0,50 l	5,20 €
Elderberry spritzer with lime & mint ¹⁷⁾	0,50 l	5,60 €
Elderberry-rhubarb spritzer with orange & mint ¹⁷⁾	0,50 l	5,60 €
Pepsi, Pepsi Zero, Mirinda, 7 UP		
Schwipp Schwapp	0,33 l	4,20 €
Schweppes	0,20 l	3,80 €
Ginger Ale ¹⁾ Ginger Beer ^{1)10),Bitter Lemon ¹⁾³⁾¹⁰⁾ Tonic Water ¹⁾¹⁰⁾}		
Red Bull Energy Drink	0,25 l	4,50 €
Red Bull Sugarfree	0,25 l	4,50 €
Red Bull White Edition coconut-blueberry	0,25l	4,50 €

COFFEE SPECIALTIES FROM

DARBOVEN		
Café crème ¹²⁾		3,50 €
Cappuccino, Latte Macchiato ^{12,g)}		4,20 €
Espresso ¹²⁾		2,80 €
Double Espresso ¹²⁾		3,80 €
Espresso Macchiato ^{12,g)}		3,10 €
Coffee with milk ^{12,g)}		4,40 €
Hot chocolate / with cream ^{g)}		4,10 / 4,50 €

TEA SPECIALTIES

Fruit tea, vanilla rooibos tea, herbal spice tea, green tea	3,90 €
Black tea	3,90 €
Fresh mint tea or ginger tea	5,10 €
Fresh mint and ginger tea	5,20 €

WHITE AND ROSÉ WINES

Lemberger, Blanc de Noir QbA – white pressed from red grapes	0,20 l	7,30 €
Schloss Affaltrach - ¹⁾	0,75 l	25,80 €
DIVANA Qba dry	0,20 l	7,80 €
Bottwartaler Winzer- ¹⁾	0,75 l	27,10 €
Elegance Chardonnay dry	0,20 l	7,60 €
Joseph Castan, Frankreich - ¹⁾	0,75 l	26,90 €
Weißburgunder QbA dry	0,20 l	7,60 €
Schloss Affaltrach - ¹⁾	0,75 l	26,90 €
Premium Grauer Burgunder Qba dry	0,20 l	8,30 €
Bottwartaler Winzer - ¹⁾	0,75 l	29,60 €
Riesling Goldkapsel	0,20 l	9,10 €
Winery Wöhrwag - ¹⁾	0,75 l	31,50 €
Domaine de Millet, Sauvignon blanc	0,20 l	8,80 €
Côtes de Gascogne, I.G.P., France - ¹⁾	0,75 l	30,60 €
Riesling „Rebhuhn trocken“	0,20 l	9,10 €
Winery Aldinger - ¹⁾	0,75 l	31,50 €
Domaine de Millet, Rosé	0,20 l	7,90 €
Côtes de Gascogne, I.G.P., France - ¹⁾	0,75 l	28,50 €
Premium Spätburgunder Rosé	0,20 l	7,80 €
Bottwartaler Winzer- ¹⁾	0,75 l	27,50 €
Wine spritzer white/rosé	0,25 l	4,80 €

RED WINES

DIVANA Qba dry	0,20 l	7,20 €
Bottwartaler Winzer- ¹⁾	0,75 l	25,50 €
Elegance Merlot IGP oc	0,20 l	7,60 €
Joseph Castan, France - ¹⁾	0,75 l	26,80 €
Vinas Argentinas Malbec,	0,20 l	8,30 €
Finca Agostino, Mendoza, Argentina - ¹⁾	0,75 l	29,10 €
Pinot Noir dry. QbA	0,20 l	7,60 €
Schloss Affaltrach - ¹⁾	0,75 l	26,90 €
Pinotage Shiraz	0,20 l	7,80 €
Spier Discover Collection, South Africa - ¹⁾	0,75 l	26,60 €
Wine spritzer red	0,25l	4,80 €

HOUSE WINES

Red/white/rosé - ¹⁾	0,20 l	5,90 €
--------------------------------	--------	--------

BOTTLED WINES

WHITE WINE		
Brolettino Lugana D.O.C		
Cà dei Frati - ¹⁾	0,75 l	36,20 €
Sauvignon Blanc Paredonas Estate		
Casa Silva Cool Coast- ¹⁾	0,75 l	34,50 €
RED WINE		
Pinot Noir A.C.		
Louis Latour Bourgogne - ¹⁾	0,75 l	32,80 €

LIQUORS

Williams brandy, fruit brandy, raspberry water, cherry brandy - ^{1) 2)}	2 cl	3,90 €
Baileys on ice - ^{1) 2)}	2 cl	4,20 €
Ramazotti, Averna ²⁾	2cl	4,20 €
Calvados Pâpidoux Fine 40% - ¹⁾	2 cl	4,20 €
Nonino Grappa Lo Chardonnay, Barrique - ¹⁾	2 cl	4,90 €
Remy Martin VSOP	2cl	5,20 €
Tailisker 10 Y. ²⁾	4 cl	12,40 €

BAR NUTS

A small bowl of nuts to snack - ^{e)h)h1-h9}	3,40 €
Uli´s snack platter - ^{a2)a3)g)h3)j)2)3)4)}	9,50 €
Obazda, Landjäger, pickles, butter and 4 slices of farmer´s bread	

Additives :1) colorant ,2) alcohol, 3) preservatives, 4) nitrite curing salt, 5) antioxidants, 6) sweetener, 7) source of penylalanine, 8) sulphurized, 9) preservatives, 10) flavor enhancer, 11) phosphate, 12) with caffeine 17) with acidifiers/acid regulators 18) wheat 19) hops

Allergens: a) gluten-containing grain ,a1) wheat, a2) rye, a3) barley, a4) oat, a5) spelt, a6) kamut, b) crustaceans, c) eggs, d) fish, e) peanuts, f) soy beans, g) dairy, h) nuts, h1) almonds, h2) hazelnuts, h3) walnuts, h4) cashew nuts, h5) pecans, h6) brazil nuts, h7) pistachios, h8) macadamia nuts, h9) queensland nuts, i) celery, j) mustard, k) sesame seeds, l) sulphites, m) lupines molluscs