

MENU

Tradition meets modern spirit – cooked with heart for three generations.

SOUPS & SALADS

Fresh, homemade – the perfect start.

- | | <i>Regular / large</i> |
|--|------------------------|
| Waldhorn-Style Beef Broth (<i>Kraftbrühe nach Waldhorn-Art</i>)
<i>Golden beef broth with meat dumplings & delicate herb pancakes</i>
<i>– clear, classic, and comforting.</i> | € 6.00 / € 9.00 |
| Tomato Delight (<i>Tomatenglück</i>)
<i>Rich tomato cream soup with crispy croutons and basil oil</i>
<i>– sunny, aromatic, and perfectly balanced.</i> | € 7.00 / € 10.50 |
| Waldhorn Leaf Bowl (<i>Blattschale Waldhorn</i>)
<i>Fresh mixed leaves with colorful raw vegetables, served with our homemade dressing</i>
<i>– crisp, vibrant, harmonious.</i> | € 7.50 / € 11.00 |
| Turkey Delight Salad (<i>Geflügelglück im Blätternest</i>)
<i>Juicy turkey breast strips on fresh mixed leaves</i>
<i>with raw vegetable strips, served with a delicate lime dip</i>
<i>– light, fresh, and full of summer ease.</i> | € 13.00 / € 18.00 |
| Goat's Kiss in Green (<i>Ziegenkuss im Grünen</i>)
<i>Baked goat cheese medallions on a salad bouquet</i>
<i>with fruity apple-pear chutney</i>
<i>– warm, fresh, balanced.</i> | € 11.50 / € 15.50 |
| Sea & Leaves (<i>Meer & Blätter</i>)
<i>Grilled shrimp skewer on mixed leaves</i>
<i>with colorful raw vegetables, served with a delicate lime dip</i>
<i>– light, maritime, and aromatic.</i> | € 14.00 / € 19.50 |

¹ *Shrimp/prawns with added water*

Allergien oder Unverträglichkeiten? Wir beraten Sie gerne und geben Ihnen unsere Allergikerkarte!

VEGETARIAN, BUT NEVER BORING

Hearty, regional & with a creative twist.

Swabian Cheese Spätzle (*Käse küsst Spätzle*) € 16.50
*Swabian cheese spätzle with Emmental and mountain cheese,
finished with golden fried onions
– creamy, hearty, and traditional.*

Spaghetti al Verde (*Spaghetti al Verde*) € 14.50
*Spaghetti tossed in aromatic basil-garlic oil, refined
with shaved Grana Padano flakes
– fragrant, Mediterranean, and wonderfully light.*

Alpine Comfort (*Alpenglück*) € 16.50
*Homemade bread dumplings in a creamy mushroom ragout
– just like grandma's, only finer.*

Gnocchi in the Summer Garden (*Gnocchi im Sommergarten*) € 17.50
*Three kinds of gnocchi on colorful ratatouille vegetables,
topped with finely shaved Grana Padano flakes and finished with aromatic basil oil
– light, Mediterranean, and full of summer freshness.*

FROM THE NET & HOOK

Gently prepared – light & aromatic.

Pike Perch on Shore Leave (*Zander auf Landgang*) € 25.00
*Pan-fried pike perch on Mediterranean ratatouille vegetables,
served with boiled potatoes
– light, aromatic, and sunny.*

Fillets in Hop Coat (*Filets im Hopfenmantel*) € 19.50
*Crispy beer-battered pike perch fillet strips on mixed leaves
with raw vegetable strips, served with a delicate lime dip
– light and tasty.*

Fisherman's Choice (*Fischers Liebling*) € 32.00
*A selection of two fish fillets, one king prawn¹ and a homemade fish dumpling,
lovingly prepared, served on fresh leaf spinach with boiled potatoes
– maritime, varied, and full of flavor.*

Sea Friends on Tomato Holiday (*Meeresfreunde auf Tomatenurlaub*) € 21.50
*Spaghetti with shrimp¹ and salmon strips in a fruity tomato cream sauce
– creamy and savory.*

¹ *Shrimp/prawns with added water*

FROM POT & PAN

Classics reimagined – full of character & homey charm.

Swabian Farmer's Schnitzel (*Schwäbischer Gaumenkracher*) € 19.50

Our farmer's schnitzel – crispy breaded, topped with fried bacon and melted cheese, served with golden fries – hearty and irresistible.

Grandma's Onion Beef (*Omas Zwiebelfleisch*) € 23.00

Pan-fried slices of boiled beef in a delicate onion sauce, served with crispy fried potatoes – a taste of home.

Cheeks in Burgundy (*Bäckle in Burgunder*) € 23.50

Tender braised pork cheeks in Pinot Noir jus, served with homemade spätzle – aromatic and silky.

Waldhorn Swabian Platter (*Schwabenteller Waldhorn*) € 24.00

Tender pork fillet crowned with creamy mushroom ragout, served with homemade cheese spätzle – rich and full of Swabian comfort.

Rustic Elegance (*Urig & Edel*) € 31.50

Swabian roast beef with golden caramelized onions and homemade spätzle – a true classic.

Grilled Summer Steak (*Sommerfeuer vom Grill*) € 33.00

Juicy rump steak on colorful pan-fried vegetables, finished with aromatic herb butter and crispy yeast croquettes – bold, juicy, and full of flavor.

Poultry in Golden Crust (*Geflügel in Goldkruste*) € 24.00

Turkey steaks in a crispy cheese-egg coating, served on spaghetti with a fruity tomato sauce – Mediterranean, summery, and wonderfully light.

Golden Piece of Country Pork (*Goldstück vom Landschwein*) € 23.50

Homemade cordon bleu, filled & crispy, served with market vegetables and fries – hearty, crispy, and irresistible.

Grilled Pork Loin (*Grillrücken – süß verliebt*) € 22.00

Grilled pork loin steak in a mild sweet paprika sauce, served with crispy fried potatoes – tender, flavorful, and utterly delicious.

SWEET FINALE

Classic, with a touch of finesse.

Mango & Hazelnut Parfait (*Mango-Nuss-Verführung*) € 9.00

*Creamy mango & hazelnut nougat parfait, lovingly garnished
– fruity, delicate, and a sweet greeting from the dessert kitchen.*

Strawberry Mascarpone Delight (*Dolce im Glas*) € 8.00

*Delicate mascarpone cream layered with fruity strawberry ragout
and crispy biscuit crunch – creamy, fruity, and delightfully light.*

Chocolate Indulgence (*Schokosinn*) € 8.00

*Warm chocolate cake with molten core,
served on a delicate fruit coulis with whipped cream
– sensual and irresistible.*

Vanilla Ice Cream with Hot Raspberries (*Heiße Liebe*) € 8.50

*Creamy vanilla ice cream meets hot raspberries,
finished with a light whipped cream topping
– fruity, warm, and irresistibly tempting.*

Summer Fruit Sundae (*Fruchtgarten im Becher*) € 9.50

*Vanilla and strawberry ice cream, lovingly garnished with fresh fruits,
finished with fruity sauce and a light whipped cream topping
– refreshing, fruity, and full of summer lightness.*

Espresso-Vanilla Dream (*Espresso-Vanilletraum*) € 5.00

*Vanilla ice cream meets espresso
– simple, stylish, strong.*

Espresso with Sweet Companions (*Espresso mit süßer Begleitung*) € 4.50

*Espresso served with two delicate truffle pralines
– a small luxury to finish.*