

SOUP

Swabian Ravioli	9,80
5 homemade swabian ravioli in stock, fried onions and chives	
or with potato cucumber salad	12,80
Tomato - Curry Soup	8,00
Spicy tomato soup with Jaipur curry, coriander and lentils	
Vealtribes „Burg Staufeneck“	11,50
with chives and bread	

STARTER

Chees and Sausage Salad	12,20
Ham sausage and mountain cheese in vinaigrette, onions, pickles, lettuce and radish	
Vitamin and smoked salmon	17,50
Lettuce hearts with cress mix, radish, inlaid champagne vinegar tomato and quail, plus smoked salmon tranches and honey mustard dip	
Pike-perch with radish and potato	24,00
Pike-perch with red radish false and blue potato	
Black pudding with plum	14,80
Crispy black pudding on celery cream with chanterelles and plum	
Steak Tartar	20,00
250g spicy tartar with quail eggs and grissini	
Chefs salad “Burg Staufeneck”	25,00
mixed leaf salads with French dressing, spicy stripes of beef fillet, tomatoes and roasted sesame	

MAIN COURSE

For the small appetite

Meatballs „old style“ 13,50
4 meatballs with potato-cucumber Salat and red wine-onion jus

NEW

Beef braised by Rolf Straubinger - 28 hours worth

A slice of beef braised, 28 hours cooked at 68 ° C, classic sauce, homemade „Spätzle“, celery puree, glazed apples, raisins and almonds

15,50

For the big appetite

Veal & Potato 23,00
Tender veal with roast potatoes and horseradish sauce, cranberries, chives and grated horseradish

„Der wellige Wiener“ 25,00
Breaded veal escalope with lemon slice, gravy and potato-cucumber-salad

Spicy beef stripes 26,00
Beef fillet stripes, grilled with pepper grist, red onions in gravy and vegetables with pasta

Spaghetti „gambero-aglio olio“ 22,00
Spaghetti with 3 large shrimps in Bouillabaisse-sauce, garlic bread crumble and parsley

Our Dry Aged Sirloin 29,00
Dry aged sirloin with glazed onions, veal jus with chives and „Spätzle“

Provencal fish stew 35,00
Atlantic fish and shellfish with vegetables and cherry tomato in spicy bouillabaisse, to garlic croutons and two aioli sauces

DESSERT

Burning Cream	10,50
Mocca crème brûlée with sorbet	
Red Berry Compote	10,00
Berry cream after a traditional recipe with sour cream and lime sorbet	
Sorbet and fruits	10,00
Two kinds of sorbets on fresh fruit with yoghurt foam	
Chees Plate by maitre affineur Waltmann	14,50
6 different kind with fruit mustard and bread	

NESPRESSO

Tasse Kaffee	4,00
Espresso	3,80
Doppelter Espresso	5,00
Cappuccino	4,00
Latte Macchiato	4,00