

WELCOME TO BURGRESTAURANT „OIFACH ANDERSCH“

Hygiene concept at the highest level

Due to the current situation, we would like to inform you that our hygiene concept has been expanded and that we can start the season without any problems. All interior areas are ventilated according to the latest standards. Our centralized ventilation system has been serviced, cleaned and checked by experts. A constant exchange of fresh air is thus guaranteed.

The latest Ozonos Aircleaner is used in the restaurants, which has been proven to eliminate coronaviruses (100% from the air and > 90% from surfaces) and thus significantly reduce the risk of infection. Nothing stands in the way of a relaxed visit to Burghotel Staufeneck.

As a welcome we serve you Swabian bread rolls, spreads and vegetables. For the culinary welcome and additional hygiene measures, we charge € 2.50 per person (from 12 years).

We wish you enjoyable moments among friends.

Your families
Straubinger & Schurr
with team „Staufeneck“

We recommend an aperitif

Champagne	0,1l	12,00 €
"House aperitif" lime-thyme extract filled with sparkling wine	0,1l	7,50 €
Sparkling wine privatcuvée „Burg Staufeneck“	0,1l	7,50 €
Prisecco „Burg Staufeneck“ Jörg Geiger (non alcoholic)	0,1l	7,50 €

Home made Limonade und ICE Tea

Lemon Fresh Ice Tea - Elderberry, lime, lemon fresh tea	0,5l	6,80 €
Pink Pomegranate - Pomegranate, cranberry, lemon	0,5l	6,80 €

Draft beer recommendations

Singhbräu Helles, Weilheim an der Teck – <i>regional and sustainable</i>	0,33l	4,00 €
Kaiser Keller Pils	0,33l	3,80 €
Kaiser Export Halbe	0,5l	4,50 €
Kaiser Export Radler	0,5l	4,20 €
Radeberger Pils	0,33l	4,00 €

STARTER

Oven-fresh tarte flambée - also in the middle of the table "to share"

Alsatian style - cheese, bacon, onion, chives 10,20 €

Vegetarian spicy - dried tomatoes, olives, rocket, pine nuts, peppers 10,80 €

„oifach andersch“ - autumn truffles, homemade pastrami, mountain cheese 13,80 €

HOME- 100% SWABIA

Swabian ravioli 9,00 €

Staufenecker spinach ravioli, boiled beef broth, boiled beef, roasted onions, chives

Staufenecker spinach ravioli, potato-cucumber salad, radish, sauce, fried onions 12,20 €

Inner Values 9,80 €

Veal tripe cooked in milk and diced veal shank "black - sour" - as a stew,
Crispy potatoes, chives

Sour makes you happy 14,80 €

Yeast buttons, brown butter, sour beans, onion jam, fried mustard beef

without fried mustard beef (v) 10,80 €

STAUFENECK CLASSICS – ALMOST ALL THE YEAR

Sent of curry (v) 9,00 €

Tomato-curry-ginger soup, colored lentils, coriander, Indian bread crunch

Vitamins (v) 10,80 €

Crunchy lettuce hearts, pick salads and cucumber from the Rems Valley, cherry
tomatoes, vegetable strips, radishes, pickled sprouts, Swabian vinaigrette

Tatar in the box

Staufer beef tartare, fried quail egg, wild garlic capers - harvest 2021,
red onion pickles, wood-fired bread, salted butter

120g 15,20 €

240g 26,50 €

Signature Dish 33,00 €

Bouillabaisse, fish fillet, red gamba, octopus, vegetables, tomato, milk aoli, bread
croutons

small portion 25,50 €

NEWS

Only Green (v) Arrangement of green vegetables and salads, Tahoon cress oil, pistachios, pumpkin seeds, pea chiboust	14,80 €
Harvest 21 (v) Colorful carrots, cauliflower, beets from the Eglisenhof, oat root from Lake Constance, apricot and mustard marinade, horseradish cannelloni, lettuce hearts, roasted cereals	17,50 €
Asia Express Glen Douglas salmon - short flamed, avocado cream, peeled vegetables, Soy lime brew, white radish, colored sesame	24,50 €
Veal sweetbreads "really Swabian" Heart veal sweetbreads, sour potato wheels, roasted semolina vinaigrette, alb lentil	26,00 €

MAIN COURSES

HOME- 100% SWABIA

Refined cheese spaetzle (v) Hand-scraped spaetzle, mountain cheese sauce, grated mountain cheese, our confit truffles, chives, roasted onions with a colorful side salad	20,80 €
28h are worth it Braised beef (28h at 68 ° C), celery, orchard apple, spaetzle from the board	26,00 €
small portion	19,00 €
Boiled meat cult Veal fillet, vegetable strips, horseradish, roasted potatoes, beetroot, mustard seeds, cranberries	25,50 €
Roast beef - matured for 6 weeks Dry Aged piece 240g with lid and fat rim, trio of onions, veal jus, chives, potato salad rösti, wood oven bread	27,50 €
with spaetzle	31,50 €
with roasted potatoes	32,50 €

STAUFENECK CLASSICS – ALMOST ALL THE YEAR

Our sausage salad	14,80 €
Regional ham sausage, mountain cheese, mustard seeds, pickled cucumbers, red onions, salad hearts, wood oven bread, butter	
additional	
small portion of roasted potatoes	4,50 €
Wiener Schnitzel	26,00 €
Wiener schnitzel fried in clarified butter, potato and cucumber salad, cranberries according to a house recipe, veal jus	
Pasta and wild prawns	26,00 €
Linguine "Premium", red prawns, seafood tomato sauce, basil pistou, vegetables, oven tomatoes	
Waidmannsheil	29,50 €
Venison, mushroom duxelle, marinated beech mushrooms, glazed plums, green moss, spaetzle from the board	

NEWS

Red dumplings (v)	21,00 €
Beetroot pretzel mozzarella dumplings, brown butter, cheese sauce, leek vegetables, pickled carrot noodles	
Fillet tips & noodles	29,00 €
Beef fillet strips with spring onions, pickled mushrooms, Dijon mustard sauce, mustard seeds, pasta	
Butt on the Fildern	38,00 €
Halibut fried in mild bacon, cream sauerkraut, mustard seed veal jus, chive oil, pretzel dumplings	
Fiery steak	41,00 €
Fillet of Staufer beef 220g, green pepper sauce, truffle fries with parmesan, Caesar salad	