

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 Burg Staufeneck.

As a welcome we serve you Swabian bread rolls, spreads and vegetables. For the culinary welcome and additional hygiene measures, we charge € 2.20 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 9,80 €

Vegetarian - cherry tomatoes, arugula, olives, pine nuts, olive oil (v) 10,50 €

"Oifach andersch" - confectioned autumn truffles, beef ham, mountain cheese 13,50 €

HOME – 100% SWABIAN

Swabian ravioli 8,80 €

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

Staufenecker spinach ravioli, potato-cucumber salad, radish, sauce, fried onions 11,80 €

Inner Values 9,80 €

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

Bloody sausage 13,00 €

Staufenecker black pudding - fried crispy, celery puree, Swabian Hokkaido pumpkin, glazed plum, roasted onion, veal jus

Lentils, spaetzle and sausage

Lentils of the region in red wine vinegar, spaetzle from the board, strudel of pointed cabbage and sausages, bacon croquettes 14,80 €

without strudel and bacon croquettes (v) 11,80 €

STAUFENECKER CLASSICS - ALMOST ALL THE YEAR

Sent of curry (v) 9,00 €

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

Vitamines (v) 10,80 €

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

Tartare in the box

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

120g 14,80 €

240g 25,00 €

Signature Dish 32,00 €

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

small portion 25,00 €

NEWS

Rainbow Bowl (v) Colorful vegetables, chilli-miso-tofu cream, five-seed grain salad, Carrot and ginger dressing, roasted grain crunch	14,80 €
Sporty goat (v) Golf ball of mild goat cream cheese, salad of colorful organic beets, mustard seeds, spinach salad, smoked salted almond, orange gel	16,50 €
Burrata in early autumn (v) Hand-scooped burrata from Buffalo Bill in Konstanz, fried Hokkaido pumpkin, tomato jam, pine nuts, balsamic tapioca, salad riffle, ciabatta breakfast	18,80 €
Sweetbread „oifach andersch“ Sweetbreads, spiced lentils with an oriental touch, peeled saffron vegetables, tomato aioli, lentil falafel	25,00 €
Tsar Salmon & Caviar Glen Douglas salmon - lightly pickled and smoked, caviar cream, 5g German Osietra caviar, cream cheese, confit blue potato	28,00 €

MAIN COURSE

HOME – 100% SWABIAN

Refined cheese spaetzle (v) Hand-scraped spaetzle, mountain cheese sauce, grated mountain cheese, our confit truffles, chives, roasted onions with a multicoloured side salad	20,50 €
28h are worth it Braised beef (28h at 68 ° C), celery, orchard apple, spaetzle from the board small portion	25,00 €
Boiled meat cult Veal fillet, vegetable strips, horseradish, roasted potatoes, beetroot, mustard seeds, cranberries	18,50 €
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	24,50 €
with spaetzle	26,50 €
with roasted potatoes	30,50 €
	31,50 €

STAUFENECKER 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	4,00 €
Wiener Schnitzel	25,00 €
Wiener schnitzel fried in clarified butter, potato and cucumber salad, cranberries according to a house recipe, veal jus	
Pasta „Frutti di Mare“ picante	26,00 €
Linguine "Premium", Atlantic fish, red prawns, octopus, seafood tomato sauce, vegetables, pesto	
Waidmannsheil	29,50 €
Roe deer biscuits, mushroom duxelle, marinated beech mushrooms, gelled plums, green moss, spaetzle from the board	

NEWS

Wheat meets corn (v)	24,50 €
Ravioli, made of polenta, parmesan cream, sage butter, fried corn, wild broccoli, oven tomatoes, parmesan crunch	
Fillet tips & Pretzel	28,50 €
Beef fillet strips with red onions, green beans, marinated beech mushrooms in Pommery mustard sauce, pretzel dumplings	
Gambas „Go Wok“ sweet and sour	30,00 €
Red wild prawns, stir-fried vegetables, fried egg noodles, colored sesame, carrot-curry sauce "sweet and sour", coriander	
Halibut in early autumn	37,00 €
Flamed halibut slices, lemon pepper, minestrone with pumpkin, red onion, pumpkin foam and pumpkin pistou	
Fiery steak	39,50 €
Fillet of Staufer beef 220g, green pepper sauce, truffle fries with parmesan, Caesar salad	

DESSERTS & CHEESE

CHEESE

Italian Connection 12,50 €
Gorgonzola with pear chutney and black walnut, broken parmesan, balsamic pearls, sun-dried tomatoes, toasted baguette

HIP GOLD

Matter of the heart 10,00 €
Caramelized heart waffles, Heininger plum ragout, tonka bean espuma, crispy pumpkin seeds

Fresh 12,50 €
Triology of sorbet on exotic fruit with mint pesto

Pina Colada 12,80 €
Pickled honeymoon pineapple, pina colada cream, coconut sorbet

A Gspusi 13,00 €
Three kinds of chocolate mousse, whiff of chocolate and chilli ice cream, sea buckthorn and orange ragout

Der Kaiserliche (from 2 people in the middle of the table) per person 14,00 €
Caramelized Kaiserschmarrn, homemade vanilla ice cream,
Compote of cherries, caramelized nuts and seeds
20 minutes preparation time / order acceptance until 9.30 p.m.