

LUNCH MENU



WELCOME

ABOUT US & OUR PARTNERS



Taste the South – The flavours of Baden-Württemberg

Every one of our dishes, marked with the Baden-Württemberg lion, is prepared exclusively using produce from our region.

Regional produce means short transport distances and absolute freshness. Regional cuisine is seasonal cuisine: whatever the season has to offer ends up on the plate. That is the philosophy of the 'Schmeck den Süden' restaurateurs.



GreenSign – Sustainability at "BRAUART"

Our hotel has been awarded the GreenSign certificate – a recognised sustainability label for hotels and the hospitality industry. It confirms our responsible use of energy and resources, as well as our focus on regional produce, short supply chains and fair working relationships with partners and staff. In this way, we combine enjoyment with sustainable practices.



Staiger – Local Fruit & Vegetables

Fresh vegetables and seasonal fruit from the region and around the world. At this certified organic business, we also find a wide selection of regional products bearing the 'Bio-Zeichen Baden-Württemberg' quality mark. Absolute freshness is our top priority here and forms the basis for many of our dishes.



Nothwang Butchers – Meat & Sausage Specialities

"Quality is the only thing that counts." This phrase sums up the ethos of the Nothwang family butcher's very well. It is from here that we source, amongst other things, our speciality sausages, Maultaschen, ham and various other meat and sausage products – all traditionally crafted and sourced locally.



Hirth Bakery – Bread and Baked Goods

Here, we are committed to craftsmanship; top-quality ingredients sourced from regional suppliers and carefully prepared starters and sourdoughs form the basis for our hand-shaped baked goods, such as our brewery bread.



Spatzenhof – Honey and honey products

With its forests and orchard meadows, vineyards, gorges and waterways, the Swabian-Franconian Forest Nature Park is the home and setting for this small family-run business, which operates an organic beekeeping enterprise. They love nature, live sustainably and respect biodiversity.



Herrmann Poultry Farm – Fresh Eggs

Fresh eggs from responsible farming practices, which are used daily in a wide variety of dishes in our kitchen. Nestled between meadows and woods, the hens are reared on the ground and free-range, right next to the fields where their feed is grown.



Kohler Delicatessen – Meat Products

Our first point of contact for regional and international meat products. Among other things, the meat used for our hand-tenderised schnitzel and the pork fillet on our menu is carefully selected here for our kitchen.



Planted – Plant-based specialities

Modern plant-based alternatives, which we use, for example, to make our vegan onion roast. Thanks to state-of-the-art fermentation processes, this creates a distinctive flavour that even meat-lovers will find appealing.



Ronnefeldt & Hagen – Tea and Coffee

High-quality tea and coffee specialities for the perfect treat – whether at breakfast, in the afternoon or after a meal.

STARTERS & SOUP

- SIDE SALAD** Sel, Sen  4,90€
- POTATO SOUP** Gl, M, Sel, L3  7,90€
With croutons 
- SAUSAGE SALAD** Gl, Sen, Sel  14,50€
with gherkins, mustard dressing and red onions, accompanied by brewery bread
- SWISS SAUSAGE SALAD** M, Gl, Sen, Sel  15,50€
With cheese, gherkins, mustard dressing and red onions, served with brewery bread

BRAUART-FLATBREAD

- CLASSICAL** Gl, M 14,90€
With sour cream, bacon and spring onions
- VEGAN** Gl  14,90€
With herb sour cream, cherry tomatoes, potatoes and spring onions
- FLATBREAD OF THE WEEK** Gl, M

MAIN COURSES & SALADS

- CHEESE SPÄTZLE** M, Gl, Sen, Sel, L3   16,90€
Homemade cheese spaetzle with caramelised onions
- ROLLED MAULTASCHEN** M, Gl, Sen, Sel, Ei, 3 17,90€
Swabian Maultaschen with caramelised onions and potato and cucumber salad
vegetarian options are also available
- COARSE FARMER'S SAUSAGE** M, Sel, Gl, Sen, L3 16,50€
Made to our own recipe with grainy mustard, Riesling creamed cabbage and brewery bread
- MUSHROOM SALAD** Gl, M, Ei, Sen  18,90€
Mixed leaf salad with fried mushrooms and fresh herbs 
- CHICKEN SALAD** Gl, Sel, Sen 20,90€
Mixed leaf salad with pan-fried chicken breast

DESSERT

- AFFOGATO** 6, M  4,50€
Espresso with a scoop of vanilla ice cream
- ICE CREAM BALL** Gl, M, Ei 2,00€
Vanilla, chocolate, strawberry, walnut & stracciatella
- PORTION OF CREAM** M  1,50€
- SLICE OF CAKE** Gl, M, Ei 3,50€
- LEMON CHEESECAKE** Gl, M, Ei 9,50€
with meringue and homemade raspberry sorbet



vegetarian



vegan

ADDITIVES AND ALLERGENS:

- 1: MIT KONSERVIERUNGSMITTEL, 2: MIT FARBSTOFF, 3: GESCHWEIFELT, 4: GEWACHST, 5: GESCHWÄRZT, 6: KOFFEINHALTIG, 7: MIT ANTIOXIDATIONSMITTEL, 8: MIT SÜSSSTOFF, 9: MIT PHOSPHAT, 10: CHININ, 11: NITRIT, 13: MIT ALKOHOL, 14: GESCHMACKSVERSTÄRKER, 15: AROMASTOFFE, M: MILCH UND MILCH-ERZEUGNISSE, SU: SCHWEFELDIOXID UND SULFIT **INHALTSSTOFFE:** GL: GLUTEN, KR: KREBSTIERE, EI: EIER, FI: FISCH UND FISCHPRODUKTE, ER: ERDNÜSSE, SO: SOJA, M: MILCHPRODUKTE, SHA: SCHALENFRÜCHTE, SEL: SELLERIE, SEN: SENF, SES: SESAM, SU: SCHWEFELDIOXID UND SULFITE, LU: LUPINEN, WE: WEICHTIERE

ALL PRICES ARE IN EUROS AND INCLUDE STATUTORY VAT.





APERITIF

RIESLING SEKT DRY	0,1 l	6,50
APEROL SPRITZ	0,2 l	8,50
BERRY SPRITZ	0,2 l	8,50
HEIMAT Redcurrant Liqueur with Prosecco and Tonic		
HUGO	0,2 l	8,50
LILLET LOVE TONIC	0,2 l	8,50
SARTI SPRITZ	0,2 l	8,50

APERITIF - non-alcoholic

APEROL SPRITZ 0%	0,2 l	8,50
LILLET 0%	0,2 l	8,50
HUGO 0%	0,2 l	8,50

NON-ALCOHOLIC DRINKS

BAD LIEBENZELLER MINERAL WATER	0,25 l	3,20
classic or still	0,75 l	6,90

JUICES & JUICE SPARKLERS	0,3 l	3,90
Naturally cloudy apple juice, grape juice, orange juice, rhubarb nectar, passion fruit nectar, blackcurrant	0,5 l	5,50

COCA-COLA, COCA-COLA ZERO, FANTA, SPRITE oder SPEZI	0,3 l	3,90
	0,5 l	5,50

BAD LIEBENZELLER	0,25 l	3,50
Bitter Lemon, Ginger Ale, Love Tonic, Black Forest Tonic		

HOMEMADE LEMONADE	0,3 l	4,50
Lemon and mint, grapefruit and thyme, or passion fruit still or sparkling		

BEERS

PALMBRÄU OUR BEST or RADLER	0,3 l	3,90
PALMBRÄU ZWICKEL HELL	0,5 l	5,40
PALMBRÄU WHEAT		
PALMBRÄU BEER OF THE MONTH		
KÄTHCHEN HELLES 		
MASS BEER 	1,0 l	9,40

BEERS - non-alcoholic

BLEIFREI-PILS	0,33 l	3,90
BLEIFREI-RADLER	0,33 l	3,90
MAISELS WEISSE-WHEAT	0,5 l	5,40

HOT DRINKS

CAFE CREME	3,50
CAPPUCCINO	4,00
MILK COFFEE	4,00
LATTE MACCHIATO	4,40
ICED LATTE MACCHIATO	4,40
ESPRESSO	2,90
DOUBLE ESPRESSO	4,50
CHOCOCINO	4,40
Hot chocolate with espresso	
HOT CHOCOLATE	4,40
COLD CHOCOLATE	4,40
RONNEFELDT TEA	3,20

HAGEN
KAFFEE RÖSTHANDWERK SEIT 1934

Bergkräuter, Darjeeling, Earl Grey,
Fruity Camomile, Green Dragon Lung
Ching, Magic Moringa, Morgentau,
Refreshing Mint



SELECTED TEA SINCE 1823

SPIRITS

AMH HÄUSSER DISTILLERY - ZABERFELD

FRUIT BRANDIES	2 cl	4,00
Obstler, Mirabelle plum, pear, damson, cherry		

LIQUEURS	2 cl	4,00
Red vineyard peach, quince, wild strawberry		

BEER BRANDY	2 cl	4,00
Wheat beer or dark wheat beer		

BEER LIQUEUR	2 cl	4,00
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HEIMAT DESTILLERS	2 cl	4,00
Hazelnut liqueur, redcurrant liqueur, herbal liqueur, vodka		

RAMERO RUM	4 cl	7,50
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RAMAZOTTI	4 cl	6,00
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JÄGERMEISTER	2 cl	4,00
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JUBILÄUMSAQUAVIT	2 cl	4,00
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BAILEYS	4 cl	6,00
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10/42 GIN	4 cl	13,50
with Black Forest Tonic		

HEIMAT GIN TONIC	4 cl	12,50
with Black Forest Tonic		

ERNA & DER PINGVIN	4 cl	11,50
Non-alcoholic gin - with Black Forest Tonic		





BOTTLED WINES WHITE WINES

je 0,75 l

MUSKATELLER AH! SEMI-DRY 27,50
Winery Rolf Heinrich, Heilbronn

WEISSER BURGUNDER DRY 29,50
VDP-Gutswein
Winery Drautz-Able, Heilbronn

GRAUBURGUNDER JOHANNA DRY 34,50
Winery Albrecht-Kiessling, Heilbronn

JOSEPHINE TRÄGT ORANGE DRY 36,50
Kerner and Riesling
Winery Kistenmacher-Hengerer, Heilbronn

ROSÉ WINES

WILDMUSKAT ROSÉ DRY 26,50
Winery Amalienhof, Heilbronn

ROSÉ SAIGNÉE DRY 27,50
Winery Christian Hirsch, Leingarten

RED WINES

WILDMUSKAT DRY 29,50
Winery Amalienhof, Heilbronn

SPÄTBURGUNDER DRY 29,50
Winery G. A. Heinrich, Heilbronn

LEMBERGER ALTE REBEN DRY 33,50
Winery Albrecht-Kiessling, Heilbronn



ALCOHOL-FREE WINES

je 0,25 l

NEVERFULL BLANC DE BLANCS 0,0% 7,50
Winery Rolf Willy, Nordheim

ROT & WILD ZERO 0,5% 7,50
Winery Christian Hirsch, Leingarten

OPEN WINES WHITE WINES

je 0,25 l

WEISSER SOMMER CUVÉE DRY 6,50
Rivaner, Weißer Burgunder and Scheurebe
Winery G. A. Heinrich, Heilbronn

RIESLING DRY 6,50
Winery Kistenmacher-Hengerer, Heilbronn

RIESLING SEMI-DRY 7,00
Winery Alexander Bauer, Heilbronn

CHARDONNAY S DRY 7,00
Winery Rolf Willy, Nordheim

VIOLA DRY 7,50
Chardonnay & Weißburgunder
Winery Albrecht-Kiessling, Heilbronn

WEISSBURGUNDER DRY 8,00
Winery G.A. Heinrich, Heilbronn

ROSÉ WINES

ROSÉ BUSSARD DRY 7,00
Winery G. A. Heinrich, Heilbronn

ROSÉ DRY 7,00
VDP-Gutswein Winery Drautz-Able, Heilbronn

ROSÉ SEMI-DRY 7,50
Winery Kistenmacher-Hengerer, Heilbronn

RED WINES

TROLLINGER DRY 7,00
Winery Alexander Bauer, Heilbronn

CUVÉE ROT & WILD DRY 7,50
Merlot and Cabernet
Winery Christian Hirsch, Leingarten

LEMBERGER DRY 7,50
VDP-Gutswein
Winery Drautz-Able, Heilbronn

PINOT NOIR DRY 8,50
Winery Rolf Willy, Nordheim

MERLOT DRY 8,50
VDP-Gutswein
Winery Kistenmacher-Hengerer, Heilbronn

WINE SPRITZER 6,50
white, rosé or red; sweet or tart

