

WELCOME



Our opening hours:

*Monday to Saturday
from 11:30 a.m. onwards*

- Hot meals served continuously until 10:30 p.m. -



STARTERS & SOUP

CREAM OF POTATO SOUP

with dark bread croutons



7,90

M,Gl,SeI,13

SAUSAGE SALAD

with pickles, mustard dressing and red onions, served with sourdough bread

14,50

Gl,SeI,Sen

SWISS SAUSAGE SALAD

with cheese, pickles, mustard dressing and red onions, served with sourdough bread

15,50

Gl,SeI,Sen,M

SIDE SALAD



5,20

M,Gl,SeI,13



VEGETARIAN



VEGAN

MAIN COURSES

RUSTIC FARMER'S SAUSAGE

made according to our house recipe with grainy mustard, Riesling creamed cabbage, Trollinger-sauce, and sourdough bread

15,50

M,Gl,SeI,Sen,13

MAULTASCHEN also available as a vegetarian option

hand-rolled Maultaschen with potato and cucumber salad, Trollingersauce, and three kinds of onions

17,50

Gl,M,SeI,Sen,13

CHEESE SPÄTZLE

homemade cheese spätzle straight from the cast-iron skillet with a trio of onions



15,90

Gl,SeI,Sen,M

MUSHROOM SALAD

mixed leaf salad with sautéed mushrooms and fresh herbs



18,50

Gl,SeI,Sen

CHICKEN SALAD

mixed leaf salad with strips of sautéed chicken breast

20,50

Gl,Sen,SeI

SHRIMP SALAD

mixed leaf salad with grilled shrimp and pickled cherry tomatoes

22,50

Gl,SeI,Sen,Kr

BRAUARTFLADEN

MOIST BAKED SOUR DOUGH VEGAN FLATBREAD

CLASSIC

with sour cream, bacon, and spring onions

14,50

M,Gl

VEGAN

with vegan herb sour cream, cherry tomatoes, potatoes, and spring onions



14,50

Gl,So

SMOKED SALMON NEW

with sour cream, smoked salmon, spring onions, pickled mustard seeds and honey-dill sauce

14,50

Fi,Gl,SeI,Sen,M

FLADEN OF THE WEEK

Please check our table displays



14,50

DESSERT



AFFOGATO

Espresso with a scoop of vanilla ice cream

4,50

6,M

LEMON CHEESECAKE

with meringue and homemade raspberry sorbet

9,50

Ei,Gl,M

A SCOOP OF ICE CREAM

Vanilla, Chocolate, Strawberry, Walnut, Stracciatella

2,00

Ei,Gl,M

SLICE OF CAKE

A PORTION OF WHIPPED CREAM

3,50

Gl,M,Ei

1,50

M

ADDITIVES AND ALLERGENS:

3: SULFITED, 6: CONTAINS CAFFEINE, 13: CONTAINS ALCOHOL

INGREDIENTS: M: MILK AND MILK PRODUCTS, GL: GLUTEN, KR: SHELLFISH, EI: EGGS, FI: FISH AND FISH PRODUCTS, ER: PEANUTS, SO: SOY, SHA: NUTS, SEL: CELERY, SEN: MUSTARD, SES: SESAME, SU: SULFUR DIOXIDE AND SULFITES, LU: LUPINS, WE: MOLLUSKS

ALL PRICES ARE IN EUROS AND INCLUDE VALUE-ADDED TAX.

WE SERVE ALL OUR SALADS WITH OUR FARMHOUSE BREAD



APERITIF

| | | |
|--|------|-------------|
| RIESLING SEKT DRY | 0,1l | 6,50 |
| APEROL SPRITZ | 0,2l | 8,50 |
| BERRY SPRITZ | 0,2l | 8,50 |
| HEIMAT redcurrant liqueur with Prosecco and tonic | | |
| HUGO | 0,2l | 8,50 |
| LILLET LOVE TONIC | 0,2l | 8,50 |
| SARTI SPRITZ | 0,2l | 8,50 |

APERITIF- NON ALCOHOLIC

| | | |
|-------------------------|------|-------------|
| APEROL SPRITZ 0% | 0,2l | 8,00 |
| LILLET 0% | 0,2l | 8,00 |
| HUGO 0% | 0,2l | 8,00 |

NON-ALCOHOLIC DRINKS

| | | |
|---|-------|-------------|
| BAD LIEBENZELLER MINERAL WATER | 0,25l | 3,20 |
| classic or still | 0,75l | 6,90 |
| JUICES & JUICE SPRITZERS | 0,3l | 3,90 |
| cloudy apple juice, grape juice, | 0,5l | 5,50 |
| orange juice, rhubarb nectar, | | |
| passion fruit nectar, blackcurrant nectar | | |
| COCA-COLA ,COCA-COLA ZERO, | 0,3l | 3,90 |
| FANTA, SPRITE oder SPEZI | 0,5l | 5,50 |
| BAD LIEBENZELLER | 0,25l | 3,50 |
| Bitter Lemon, Ginger Ale, Love Tonic, | | |
| Black Forest Tonic | | |
| HAUSGEMACHTE LIMONADE | 0,3l | 4,50 |
| Lemon-mint, grapefruit-thyme or passion fruit | | |
| still or sparkling | | |

BEER

| | | |
|-----------------------------------|------|-------------|
| PALMBRÄU UNSER BESTES | 0,3l | 3,90 |
| ODER RADLER | 0,5l | 5,40 |
| PALMBRÄU ZWICKEL HELL | | |
| PALMBRÄU HEFEWEIZEN | | |
| PALMBRÄU BEER OF THE MONTH | | |
| MASS BIER | 1,0l | 9,40 |



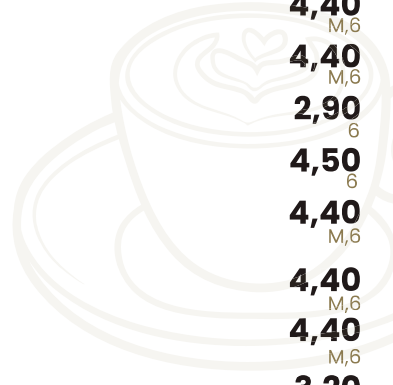
BEER- NON ALCOHOLIC

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

HOT BEVERAGES

| | |
|-----------------------------|-------------|
| 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 SCHOKOLADE | 4,40 |
| COLD SCHOKOLADE | 4,40 |
| RONNEFELDT TEA | 3,20 |

HAGEN
KAFFEE RÖSTHANDWERK SEIT 1934



Mountain Herbs, Darjeeling, Earl Grey,
Fruity Camomile, Green Dragon Lung
Ching, Magic Moringa, Morning Dew,
Refreshing Mint

SELECTED TEA SINCE 1823

SPIRITUOSES

AMH HÄUSSER DISTILLERY - ZABERFELD

| | | |
|--|------------------|-------------|
| Fruit brandies | 2 cl each | 4,50 |
| fruit brandy, mirabelle plum, pear, plum, cherry | | |
| Liqueurs | | 4,50 |
| red vineyard peach, quince, wild strawberry | | |
| Beer spirit | | 4,50 |
| Hefeweizen or dark Hefeweizen | | |
| Beer liqueur | | 4,50 |

HEIMAT DESTILLERS

| | | |
|---|------------------|-------------|
| hazelnut liqueur, blackcurrant liqueur, | 2 cl each | 4,00 |
| herbal liqueur, vodka | | |

| | | |
|-------------------------|------|-------------|
| RAMERO RUM | 4 cl | 7,50 |
| RAMAZOTTI | 4 cl | 4,00 |
| JÄGERMEISTER | 2 cl | 4,00 |
| JUBILÄUMSAQUAVIT | 2 cl | 4,00 |
| BAILEYS | 4 cl | 4,00 |

| | | |
|---|------|--------------|
| 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

0,75 l each

- MUSKATELLER AH! OFF-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 und 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

DID YOU KNOW?

With over 1,400 hectares of vineyards, Heilbronn is one of the largest wine-growing towns, and with 1,250 years of winemaking history, it is the oldest wine town in Württemberg.

OPEN WINE WHITE WINES

0,25l each

- WEISSER SOMMER CUVÉE DRY** 6,50
Rivaner, Pinot Blanc 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 DRY** 7,00
Winery Rolf Willy, Nordheim
- VIOLA DRY** 7,50
Chardonnay & Pinot Blanc
Winery Albrecht-Kiessling, Heilbronn
- WEISSBURGUNDER DRY** 8,00
Winery Alexander Bauer, Heilbronn

ROSÉ WINES

- ROSÉ BUSSARD DRY** 7,00
Winery G. A. Heinrich, Heilbronn
- ROSÉ DRY** 7,00
VDP-estate wine
Winery Drautz-Able, Heilbronn
- ROSÉ 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-estate wine
Winery Drautz-Able, Heilbronn
- PINOT NOIR DRY** 8,50
Winery Rolf Willy, Nordheim
- MERLOT DRY** 8,50
VDP-estate wine
Winery Kistenmacher-Hengerer, Heilbronn
- WINE CHOIR** 6,50
white, rose or red sweet or sour