



HEIMAT ENJOYMENT MENU

Chanterelle soup / garden herbs

Young pork fillet / melted tomatoes / colorful gnocchi

Vanilla panna cotta / cherry ragout /
cherry sorbet / cocoa butter crumble

43,50 €

RINGHOTEL MENU OF THE MONTH – AUGUST

Buffalo mozzarella / watermelon salsa /
Parma ham / basil pesto / grissini

Tomato consommé / quark ravioli

Rack of lamb / Parmesan crust / garlic caramel /
green bean bundles / potato gratin

Almond cake / poached peach /
yogurt vineyard peach sorbet / almond tuile

75,00 €

For every HeimatGenuss or Ringhotel menu sold, we donate €1 to KiO –
Children's Aid for Organ Transplantation –
and to the umbrella organization of Clowns in Medicine and Care.

RINGHOTELS
Echt **Heimat**Genuss erleben

APPETIZERS

KRAICHGAU TAPAS

Homemade appetizer selection for two persons:
head cheese salad / Saumagen with fried onions /
meat patties on potato-cucumber salad / blood sausage wonton on sauerkraut /
small sausages with creamed potatoes / seared Maultaschen with onions /
leaf salad in house dressing
30,00 €

Buffalo mozzarella / watermelon salsa /
Parma ham / basil pesto / grissini

VEGI 18,50 € – without Parma ham 16,50 €

Tuna Ceviche / Ginger-Chili-Coriander Broth /
Honeydew Melon / Cucumber / Red Onion / Mint Pea Purée / Shrimp Chips
20,50 €

Veal Tartare / Anchovy Espuma / Tomato Cream /
Cucumber Relish / Garlic Crouton
large portion 24,00 € - small portion 16,00 €

Charolais Beef Fillet Carpaccio / Tomato Salsa with Mustard Seeds /
Arugula in Vinaigrette / Grana Padano / Roasted Pine Nuts
22,50 €

MENGES APPETIZER TIER

Buffalo mozzarella / watermelon salsa / basil pesto / grissini
Tuna Ceviche / Honeydew Melon / Cucumber / Red Onion / Mint Pea Purée / Shrimp Chips
Beef Carpaccio / Tomato Salsa / Arugula / Grana Padano / Pine Nuts
24,50 €

SALADS

SUMMER SALAD

Leaf salad / Strawberry-herb vinaigrette / Cherry tomatoes /
Cucumbers / Radishes / Strawberries / Roasted cashew nuts
16,50 € - small portion 10,50 € **VEGAN**

WINZERHOF-SALAD

leaf lettuce / house dressing / red radish /
Grana Padano / tomatoes / crispy croutons
16,50 € - small portion 10,50 € **VEGI**

OPTIONAL WITH

... herb mushrooms 5,00 € **VEGAN**
... turkey strips 6,00 € ... seafood and fine fish 14,00 €

FOR THE LITTLE ONES

Buttered spätzle /
creamy sauce
6,50 €

Breaded schnitzel /
French fries
12,00 €

Menges' Maultaschen /
tomato sauce
9,00 €

SOUPS

Tomato soup / basil oil
8,50 € **VEGAN**

Tomato consommé / quark ravioli
12,00 € **VEGI**

Chanterelle Soup / Garden Herbs
9,50 €

Trio of dumplings (bacon, cheese and spinach) / beef consommé / fried onions
11,00 €

Shellfish bisque / tarragon / ragout of fine fish
18,50 €

VEGETARIAN & VEGAN

Potato Gnocchi stuffed with wild mushrooms / Colorful summer vegetables /
wild broccoli / peppers / onions / dried tomatoes
26,00 € - small portion 21,00 € **VEGAN**

Potato cannelloni filled with basil pesto and mozzarella /
tomato ragout / Grana Padano / arugula
24,00 € - small portion 20,00 € **VEGI**

Ricotta lasagna / Creamed chanterelles / Tomatoes / Herbs
24,00 € - small portion 20,00 € **VEGI**

OPTIONAL WITH

VEGAN

... herb mushrooms 5,00 € ... turkey strips 6,00 € ... seafood and fine fish 14,00 €

FISH

Pike-Perch Fillet fried on the skin / Mediterranean vegetables / Rosemary potatoes
34,00 € - small portion 28,00 €

Monkfish / Parmesan crust / pan-fried scampi tails / tomato sugo / vegetable bulgur
42,50 € - small portion 31,00 €

Ikharimi salmon medallion / pan-fried with aromatics / Saffron risotto
29,50 € - small portion 24,50 €

MEAT

Breaded pork schnitzel / golden-brown in butter / French fries
22,50 € - small portion 18,50 €

Menges' Winzer Saumagen, crispy fried / pan onions / sauerkraut / fried potatoes
22,50 € - small portion 18,50 €

HerrgottsbscheiBerle (Menges' Maultaschen) / onion butter / potato-cucumber salad
22,00 € - small portion 17,00 €

Young pork fillet / melted tomatoes / colorful gnocchi
29,50 €

Grilled veal chop (approx. 400 g) / Béarnaise sauce /
red wine shallot sauce / grilled vegetables / potato wedges
44,00 €

Rack of lamb / Parmesan crust / garlic caramel / green bean bundles / potato gratin
42,50 €

Roast beef from Argentine sirloin / seared Maultasche / fried onions / spätzle
32,50 €

Surf & Turf

Beef Sirloin / Lobster Prawn / Béarnaise Sauce / Summer Vegetables / Celeriac Purée
44,50 €

COLD DISHES

Sausage salad made with meat loaf /
pickles / tomato / cucumber / egg / optionally with cheese
13,50 €

Cold roast beef / remoulade sauce /
pickled vegetables / crispy fried potatoes with bacon
24,00 €

DESSERT

Almond cake / poached peach /
yogurt vineyard peach sorbet / almond tuile
14,00 €

Vanilla Panna Cotta / Cherry Ragout /
Cherry Sorbet / Butter crumble
11,50 €

Lemongrass Crème Brûlée / Apricot sorbet / White chocolate crisp
13,00 €

Café gourmand / three small pâtisserie treats / one cup of freshly brewed espresso
11,00 €

ICE CREAM AND SORBET

4 scoops mixed ice cream
7,00 € - with whipped cream 8,00 €

1 scoop 2,20 € – 2 scoops 3,80 € – 3 scoops 5,50 €

Large scoop sorbet
4,00 €

VEGAN

IN A CUP

150ml each 5,50 €

Cherry lassi white chocolate ice cream

Banana nougat ice cream

Honey lemon cake ice cream

Pineapple rosemary sorbet

VEGAN

Berry ragout sorbet

VEGAN

Strawberry daiquiri sorbet

VEGAN

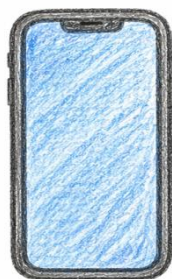
INFO: All our sorbets contain alcohol.

ALLERGENS

Please inform our service staff before placing your order. We provide an information folder detailing the composition of our dishes, ingredients used, and allergen labeling. Please note: dishes may be refined or garnished with additional ingredients (e.g. herbs in sauces, nuts in ice cream, almonds on vegetables, etc.). If allergies are not communicated when ordering, changes cannot be made afterwards and the dish will be charged.

RESERVE AGAIN NOW

Call us at



+49 6222-9520

E-Mail us at



info@winzerhof.net

Reserve
online



via our
website

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so you don't miss anything and always stay up to date.
Tip: our monthly giveaway – it's worth taking part!

