



WINZERHOF

Landhotel im Kraichgau
seit 1900

HOME & REGIONAL FLAVOURS MENU

Heaven and Earth / potato soup / black pudding / apple crisps

Roast leg of venison from local hunting / cranberry cream sauce /
sautéed pointed cabbage / Schupfnudeln

Chocolate mousse / pear ragout /
Williams pear sorbet / chocolate crisp

44,50 €

RINGHOTEL MENU

OF THE MONTH – SEPTEMBER

Beetroot-cured char / goat's cream cheese / lime gel /
beetroot salad / puffed lentils

Cappuccino of porcini mushrooms / essence / ravioli / espuma

Saddle of venison / macadamia crust /
port wine jus / black walnuts / roasted Brussels sprouts / Hokkaido pumpkin purée

Plum cake / vanilla-thyme ice cream /
plum compote / thyme crumble

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 selection of starters for two:

Pork brawn salad / Saumagen with crispy onions /
meat patties on potato and cucumber salad / black pudding wonton on sauerkraut /
small sausages on creamed potatoes / pan-fried Maultaschen with melted butter /
leaf salad with our house dressing

30,00 €

Buffalo mozzarella / pumpkin chutney / red onions /
roasted pumpkin seeds / pumpkin seed oil / rocket with vinaigrette

18,50 € **VEGI**

Beetroot-cured char / goat's cream cheese / lime gel / beetroot salad / puffed lentils

20,50 €

Charolais Beef Fillet Carpaccio / cherry tomatoes / rocket with vinaigrette /
truffle cream / toasted brioche cubes

23,50 €

MENGES' STARTER ÉTAGÈRE

Buffalo mozzarella / pumpkin chutney / red onions / roasted seeds / pumpkin seed oil
Beetroot-cured char / goat's cheese cream / lime gel / beetroot salad / puffed lentils
Beef carpaccio / cherry tomatoes / rocket / truffle cream / toasted brioche cubes

24,50 €

SALADS

AUTUMN SALAD

Leaf salad / plum vinaigrette / pomegranate / grapes / walnut crunch

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

7,00 €

Breaded schnitzel /
French fries

12,00 €

Menges' Maultaschen /
tomato sauce

9,00 €

SOUPS

Pumpkin & coconut soup /
fruity pumpkin soup with lemongrass and ginger / coconut espuma

9,50 € **VEGAN**

Cappuccino of porcini mushrooms / essence / ravioli / espuma

12,50 € **VEGI**

„Heaven and Earth“ / potato soup / black pudding / apple crisps

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

Steamed quinoa & pumpkin Maultaschen / pointed cabbage / pumpkin seed crumble

26,00 € - small portion 21,00 € **VEGAN**

Schupfnudeln / sautéed seasonal mushrooms / red onions /
garlic / herbs / dried cherry tomatoes

24,00 € - small portion 20,00 € **VEGAN**

Baked beetroot cannelloni / feta cheese filling /
glazed pears / cashew crunch / red onion marmalade

26,00 € - small portion 21,00 € **VEGI**

OPTIONAL WITH

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

FISH

Baden-style pike dumplings / dill sauce / leaf spinach / mashed potatoes

26,50 € - small portion 20,00 €

Gratin of scallops and king prawns / heritage carrot / parsley root purée

42,50 € - small portion 34,00 €

Ikarimi salmon with zander mousse / shellfish foam / pumpkin pearl barley

31,00 € - small portion 26,00 €

Grilled octopus / Mediterranean aubergine cream / grilled vegetables / potato wedges

36,00 € - small portion 27,00 €

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 €

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

Roast leg of venison from local hunting / cranberry cream sauce /
sautéed pointed cabbage / Schupfnudeln
31,00 €

US Entrecôte (approx. 300 g) / Béarnaise sauce /
red wine shallot sauce / grilled vegetables / potato wedges
39,50 €

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

Saddle of venison / macadamia crust / port wine jus /
black walnuts / roasted Brussels sprouts / Hokkaido pumpkin purée
44,50 €

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

COLD DISHES

Sausage salad made with Menges' Fleischkäse /
gherkin / tomato / cucumber / egg / optionally with cheese
13,50 €

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

DESSERT

Plum cake / vanilla-thyme ice cream /
plum compote / thyme crumble

14,00 €

Chocolate mousse / pear ragout /
Williams pear sorbet / chocolate crisp

11,50 €

Hazelnut crème brûlée /
fig and cassis sorbet / caramelised hazelnuts

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

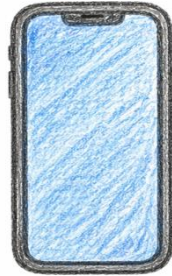
INFO: All our sorbets contain alcohol.

ALLERGENS

Please inform our service staff of any allergies before placing your order. We have an information folder available containing details of the composition of the dishes on our regular menu, the ingredients used and any additives that require labelling. Please note: Dishes may be refined, complemented, finished or garnished with additional ingredients, e.g. herbs in a sauce, nuts with ice cream, almonds on vegetables etc. If you do not inform us of your allergy when ordering your dish, subsequent changes will not be possible and we will have to charge you for the dish.

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: Enter our monthly prize draw for your chance to win a Ringhotel Menu of the Month – it's well worth taking part!

