WINZERHOF
Landhotel im Kraichgau
seit 1900

From regional free-range quality rearing

We roast fresh daily…
À la carte orders only while stocks last.

Roast goose

With potato dumpling, red cabbage, and glazed chestnuts,
baked apple stuffed with nuts, almonds, and raisins
€43,50

You're welcome to pre-order **"your personal goose"**
when you reserve your table

(at least one day in advance)

Whole goose for 5 persons
€195,00

RINGHOTELS
Echt **Heimat**Genuss erleben

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HeimatGenuss Menue

potato soup / crispy croutons / blood sausage

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fillet of young pork / morel cream sauce /
winter vegetables / spaetzle

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white chocolate mousse and speculoos / plum compote /
plum sorbet / cinnamon-butter crumble

€39,50

Anniversary Menu

December Special

black pudding-wan tan / potato espuma / apple caramel / fried onions

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porcini soup / pine kernels

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roast goose / red cabbage / potato dumplings / baked apple

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ginger bread creme brûlée /
mulled wine – ice cream / mandarin fillets

€72,00

For every HeimatGenuss or Anniversary menu sold,
we donate €1 (proportionally) to KiO – Children's Organ Transplant Aid
and the German Federation of Healthcare Clowns.

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Starters

Kraichgau Tapas

Homemade appetizer selection for two:
pan-seared Swabian ravioli with onions / pickled pork belly salad / stuffed pork belly with crispy onions /
minced meat patties on potato-cucumber salad / blood sausage wantan on sauerkraut /
mini bratwurst on creamy potatoes / leaf salad with house dressing
€30,00

caramelised goat cheese / pear–pumpkin–thyme ragout / fruit mustard sauce / lamb's lettuce / hazelnuts Vegi
€18,50

smoked trout tartare / horseradish / cucumber / dill / apple / beetroot broth / trout croquette
€18,50

black pudding-wan tan / potato espuma / apple caramel / fried onions
€18,50

carpaccio of charolais beef fillet / porcini mushrooms / lamb's lettuce in vinaigrette / grana padano / pine nuts
€21,50

Menges Starter Stand:

caramelised goat cheese / pear–pumpkin–thyme ragout / fruit mustard sauce
smoked trout tartare / beetroot broth / granny smith apple sorbet
carpaccio of charolais beef fillet / porcini mushrooms / grana padano
€26,00

Greens & Garden Delights

- lamb's lettuce -
lamb's lettuce / shallot–balsamic vinaigrette / cherry tomatoes / walnut crunch / pomegranate Vegan
€17.50 – small portion €12.00

lamb's lettuce / shallot–balsamic vinaigrette / cherry tomatoes / crispy croutons / bacon
€17.50 – small portion €12.00

- Winzerhof Salad -
Leaf salad / house dressing / red radish / Grana Padano / tomatoes / crispy croutons Vegi
€16,00 - kleine Portion €10,50

Optional Toppings:

… sautéed herb mushrooms €5,00 … grilled turkey strips €6,00
… seafood & noble fish potpourri €14,00

For the Little Ones

Swabian noodles
with creamy cream sauce
€6,50

Breaded turkey schnitzel /
French fries
€12,00

Menges' Maultaschen /
tomato sauce
€9,00

Soups

pumpkin–coconut soup / roasted pumpkin seeds Vegan
€9,00

potato soup / crispy croutons / blood sausage
€9,00

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

porcini soup / pine kernels
€ 9,50

Lobster bisque / terragon / seafood & noble fish potpourri
€19,50

Vegetarisch und Vegan

beetroot–goat cheese gnocchi / sautéed pear / artichoke / roasted nuts and seeds Vegi
€26,00 - small portion €21,00

baked potato-pumpkin dumplings / fig jam / mixed vegetables Vegan
€26,00 - small portion €21,00

mixed vegetables “asia style” / lemon grass / ginger / coconut milk / baked jasmine rice Vegan
€23,00 - small portion €18,00

… sautéed turkey stripes €6,00 … seafood & noble fish potpourri €14,00

Cold kitchen

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

Cold roast beef / remoulade sauce / mixed pickles / roast potatoes
€24,00

Fish

pike-perch fillet with porcini–herb crust /
riesling sauce / spinach / mashed potatoes
€38.00 – small portion €29.00

ikarimi salmon medallion /
beetroot–horseradish foam / autumn vegetables / pearl barley risotto
€34.00 – small portion €27.00

gilthead fillet /
mild vegetables “asia style” / baked jasmine rice
€34,00 – small portion €27.00

Meat

breaded pork schnitzel / pan-fried in butter until golden / french fries
€22.50 – small portion €18.50

crispy roasted “Menges” winemaker’s saumagen /
pan-fried onions / sauerkraut / fried potatoes
€22.50 – small portion €18.50

“Herrgottsbscheißerle” – Menges’ Swabian ravioli /
onion butter / potato–cucumber salad
€22.00 – small portion €17.00

boiled beef (tafelspitz) / horseradish sauce / vegetables / sautéed potatoes
€29.50 – small portion €24.50

premium beef fillet / truffle jus / market vegetables / potato gratin
€44.50

roast beef from argentinian sirloin /
pan-fried Swabian raviolo / crispy onions / spätzle
€32.50

fillet of young pork / morel cream sauce /
winter vegetables / spaetzle
€28.50

barbary duck breast / balsamic jus / red cabbage / bread-dumpling
€36.50

Sweet seduction

triple chocolate – chocolate brownie / white chocolate ice cream / orange segments / candied almonds
€14.00

white chocolate mousse and speculoos / plum compote / plum sorbet / cinnamon-butter crumble
€11.00

ginger bread creme brûlée / mulled wine – ice cream / mandarin fillets
€12.50

café gourmand / three small delicacies from our pâtisserie / a cup of freshly roasted espresso
€11.00

Ice cream and Sorbet

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

1 big scoop Sorbet Vegan
€4,00

in a portion cup

Raspberry chocolate cake ice cream / poppy seed white chocolate ice cream /
banana nougat ice cream / honey lemon cake ice cream
Pineapple and rosemary sorbet / berry ragout sorbet / Vegan
yoghurt vineyard peach sorbet
150ml each €5,50

Please note: All of our sorbets contain alcohol.

Allergens

Be sure to inform our service staff before placing your order. We have an information folder for you from which you can find the compositions of our basic menu, the ingredients used and the labels of the additives. Please note: Dishes can be refined, supplemented, rounded off or decorated with additional products, e.g. herbs in a sauce, nuts under an ice cream, almonds over vegetables, etc. If you do not inform us of your allergy when you order your dish, it is not possible to change it afterwards and we will have to charge you for the dish.