

STARTERS/ SMALL BITES

010	SOUP OF THE DAY	5,20
011	MARINATED OLIVES 1 IN CHILI- OIL AND GARDEN HERBS ACCOMPANIED WITH WHITE BREAD	6,20
012	COLD CUT PLATE FOR TWO 4, 2 WITH REGIONAL SAUSAGES, BLACK FOREST BACON, RED RADISHES, QUARK, HARD CHEESE, MOZZARELLA, MARINATED OLIVES, BELL PEPPER, GHERKINS, MUSTARD AND BREAD	21,50
013	FETA CHEESE PAPILLOTE MARINATED WITH OLIVE OIL AND FINE HERBS, TOMATOES AND OLIVES PACKED IN PARCHMENT WITH WHITE BREAD	12,90
	PITA BREAD	
014	WITH TOMATO SAUCE	6,50
015	WITH OLIVE OIL AND GARDEN HERBS	6,50

Beers that accompany these tasty small bites well are tangry pale ales like the unfiltered beer, as well as dark beers and strong India Pale Ales.



DINNER MENU

YOU WILL FIND MORE DELICIOUS DISHES ON OUR WEEKLY CHANGING EVENING MENU.

IN ORDER NOT TO LENGTHEN THE WAITING TIMES SIGNIFICANTLY, IT IS NOT POSSIBLE TO CHANGE ORDERS ON THE TERRACE - MANY THANKS FOR YOUR UNDERSTANDING.

ALL PRICES IN EUROS // TIP IS NOT INCLUDED



SALADS

020	SIDE SALAD MIXED LEAF SALAD, WITHOUT BREAD	5,50
021	MIXED LEAF SALAD WITH BALLS OF MOZZARELLA VARYING SALADS, E.G. LOLLO ROSSO OR BIANCO, BATAVIA, WILD HERBS, ROCKET, VINE TOMATOES, CRUDITES AND WHITE BREAD	14,50
022	SALAD WITH SHEEP CHEESE CUBES AND DRIED TOMATOES, ROASTED PINE NUTS, PUMPKIN- AND SUNFLOWER SEEDS, MIXED LEAF SALAD AND WHITE BREAD	17,90
023	SALAD TURKEY WITH TURKEY HEN MEDAILLONS, MARINATED AND ROASTED ON A SPIT, WITH ROASTED PINE NUTS, PUMPKIN- AND SUNFLOWER SEEDS, DRIED TOMATOES, MIXED LEAF SALAD AND WHITE BREAD	20,50
024	BEETROOT SALAD & GOAT CHEESE WITH SESAME SEEDS, RED ONIONS, ROASTED SEEDS, SERVED WITH CRISPY FRIED GOAT CHEESE WITH HONEY, ARUGULA SALAD AND WHITE BREAD	19,90

WE ARE SERVING ALL SALADS WITH VINEGAR AND OIL DRESSING (OUR HOUSE VINAIGRETTE). ALTERNATIVELY, WE OFFER A WHITE DRESSING WITH CREME FRAICHE, HORSERADISH AND DIJON MUSTARD.
We are recommending pale light beer with the salads, like a Pils or a „Helles“ !

FROM THE STONE BAKING OVEN

	PITA BREAD, LOOKS LIKE A PIZZA FROM SPELT AND CORN FLOUR FRESHLY MADE BY OUR BAKER	
030	PITA “MARGARETE” WITH TOMATO SAUCE AND BUFFALO MOZZARELLA	13,80
031	PITA „CARL“ WITH TOMATO SAUCE, BLACK FOREST BACON, ROCKET AND MOUNTAIN CHEESE	15,60
032	PITA „BERTA“ 3, 2 WITH TOMATO SAUCE, COARSE HOMEMADE SAUSAGE AND MOUNTAIN CHEESE	14,90
033	PITA „VEGETABLES“ WITH TOMATO SAUCE, VARIOUS VEGETABLES (CARROTS, BELL PEPPERS, ZUCCHINI, FENNEL), ROCKET AND DRIED TOMATOES, AS WELL AS “VEGAN CHEESE”	15,80

Pale and dark wheat beer goes well with it!

DESSERTS

YOUR WAITRESS WILL SHOW YOU THE DESSERT MENU

A super beer for this is a Stout!

VEGETARIAN & VEGAN

040	BOWL “MARGARETE” VEGAN MIXED LEAF SALAD WITH VINAIGRETTE, VEGETABLES (CUCUMBER, TOMATOES, CARROTS, RADISH), QUINOA - VEGETABLE SALAD, GRILLED MUSHROOMS AND BEETROOT, COMES WITH WHITE BREAD	18,80
041	SPÄTZLE MEDITERRANEAN HOMEMADE GERMAN NOODLES WITH FRESH VEGETABLES (ROCKET, CARROTS, BELL PEPPER, ZUCCHINI, FENNEL) AND TOMATOE SAUCE, SEASONED WITH HERBS TOPPED AND PARMESAN CHEESE	17,90
042	KÄSESPÄTZLE - GERMAN CHEESE NOODLES GERMAN CHEESE NOODLES FROM THE PAN, WITH “MOUNTAIN CHEESE” AND HERBS, WITH STEAMED ONIONS	17,50
043	MAULTASCHEN - SWABIAN RAVIOLIS HOMEMADE PASTA PARCELS WITH VARYING FILLINGS DEPENDING ON THE SEASON, MELTED IN BUTTER, ALWAYS VEGATARIAN, WITH SALAD	17,90
044	VEGETARIAN BURRITO SPELT FLOUR TORTILLA FILLED WITH MIXED VEGETABLES, CHEDDAR AND MOZZARELLA, COMES WITH CHICKPEA SALAD, CHILI SALSA AND SOUR CREAM	19,90
045	BEETROOT BURGER 200G (VEGAN) BEETROOT MARINATED IN SESAME WITH SAUTÉD MUSHROOMS IN SPELT FLOUR BUN, COMES WITH A DIP OF YOUR CHOICE	13,90

Pale Ales with their fine hop harmonise very well!

MEAT

050	SCHNITZEL CLASSIC FROM THE BEST PART, THE PORK BACK, WITH FRENCH FRIES AND HOMEMADE GRAVY	18,90
051	SMALL SCHNITZEL WITH FRENCH FRIES AND HOMEMADE GRAVY	13,90
052	LASAGNA IN A SALAD NEST WITH MINCED MEAT SAUCE AND EMMENTAL CHEESE, SEEN IT BEFORE AT THE CRITISIZE...	18,80
053	BACON WRAPPED PORK LOIN 2, 3 WITH WILD MUSHROOM- WINE SAUCE AND ROASTED POTATOES	22,90
054	BURRITO MEATY SPELT FLOUR TORTILLA FILLED WITH A LOT OF PULLED BRAISED, SPICY BEEF. BAKED WITH CHEDDAR AND MOZZARELLA, COMES WITH CHICKPEA SALAD, CHILI SALSA AND SOUR CREAM	20,50

Unfiltered hearty beers go well with it!

WE ARE TRYING TO AVOID INGREDIENTS THAT ARE SUBJECT TO LABELLING, BUT POINT OUT THE FOLLOWING:
1 COULOURING, 2 PRESERVATIVES, PARTLY NATURAL, 3 ANTIOXIDANTS, 4 FLAVOUR ENHANCER, 6 BLACKENED, 11 SWEETENER, 15 CONTAINS QUININE, 16 CONTAINS CAFFEINE, 98 CONTAINS ALCOHOL
THE DECLARATION IS BASED ON THE INFORMATION GIVEN BY OUR SUPPLIERS WITHOUT WARRANTY OF ANY KIND.

FROM THE BARBECUE

060	CHOP FROM KRAICHGAU COUNTRY PORK APPROX. 500 G* FROM OUR FAVORITE BUTCHER IN ALBTAL, WITH HERB BUTTER, SIDE DISHES EXTRA. WE RECOMMEND ROSEMARY POTATOES.	21,90
061	RUMPSTEAK 220G FROM THE BACK OF GRAZING CATTLE WITH A FAT STRIP FOR EVEN MORE TASTE, SERVED MEDIUM	26,50
062	CARLSBURGER 200G 1, 16 MADE FROM 100% BEEF, BUILD IT YOURSELF (PATTY & BUN), USUALLY WITH GROUND BEEF FROM OUR FAVORITE BUTCHER. WITH BBQ SAUCE, TOMATOES, CUCUMBERS, ONIONS, AND SPELT BUNS. SIDE DISHES EXTRA ALSO AVAILABLE AS A CHEESEBURGER...DELICIOUS.	14.90 +1,70
063	BRATWURST CARL 180G MADE TO OUR OWN RECIPE, EXTRA COARSE, SPICY, AND SEASONED WITH GREEN PEPPER, SERVED WITH HOMEMADE POTATO SALAD AND POWDER-FREE GRAVY	15,50

- ACCOMPANIED WELL BY -

DIPS

070	HERBAL BUTTER	1,50
071	BBQ SAUCE 1,4,98	1,50
072	QUARK WITH HERBS	1,50
073	TOMATO- CHILI SALSA	1,50
074	STEAMED ONIONS	1,00
075	KETCH-UP UND 076 MAYONNAISE	0,00

SIDE DISHES

100	SAUTÉED VEGETABLES IN GARLIC OLIVE OIL	5,90
101	POTATOE SALAD VEGAN	4,40
102	FRENCH FRIES	5,80
103	ROSEMARY POTATOES	5,10
104	DEEP FRIED SWEET POTATOES FRISE	6,80
105	QUINOA-VEGETABLE SALAD OLIVE OIL, LEMON, HERBS	5,50
106	CHICKPEAS- VEGETABLE SALAD SPICY, ORIENTAL, FRESH	5,60
107	HOMEMADE SPÄTZLE WITH GRAVY	6,90

WE CHOOSE OUR SUPPLIERS VERY THOROUGHLY. MOST VEGETABLES AND MEATS COME FROM THE AREA. STATUS 02/2025
YOU ARE AN ALLERGY SUFFERER? TALK TO US!

ENGLISH MENU // TIP IS NOT INCLUDED