

Salads

with homemade mustard dressing

“Mediterran”^{4,7}

mixed salad with Bulgarian sheep’s milk cheese, chilies and olives

13.50

Salad “Dorfschänke”⁴

mixed salad with goat’s milk cheese au gratin and honey-herbs-marinade

13.50

Salad Tofu^{4,9}

mixed salad with marinated, fried tofu, vegetables and black sesame seeds

13.50

Salad Hähnchenstreifen^{4,9}

mixed salad with marinated chicken strips

13.50

Salad Rumpsteakstreifen⁴

mixed salad with rump steak strips and parmesan

14.90

„Flammkuche“

Original Alsace Tarte flambée

“Klassisch” ¹¹

sour crème, onion and bacon

11.00

“Klassisch & Käse” ^{4, 11}

sour crème, onion, bacon and cheese

11.50

“Spinaci” ⁴

sour crème, spinach, fresh tomatoes and mozzarella

11.50

“Schinken & Champignons” ^{1, 4, 11}

sour crème, onion, cooked ham, cheese and mushrooms

12.00

“Pomodori secchi” ^{4, 10}

sour crème, dried and fresh tomatoes, peppers and chilies, rocket salad-hazelnut-pesto and

parmesan

13.00

“Greco” ^{4, 7}

sour crème, Bulgarian sheep’s milk cheese, olives, peppers, chilies and garlic

13.00

Vegetarian dishes

“Käsespätzle”

homemade German noodles with crème, cheese and onion

13.50

“Maultaschen” ⁴

pasta case filled with vegetable in light Riesling-crème-sauce, scalloped with gouda and salad

13.50

“Ratatouille” ⁴

vegetables in tomato-sauce, scalloped with Bulgarian sheep’s milk cheese and salad

13.50

Grilled Bulgarian sheep’s milk cheese ^{4, 7, 10}

with grilled vegetables and baguette

13.50

Crêpes “Epinard” ⁴

with spinach and mushrooms in crème sauce, scalloped with gorgonzola and salad

14.90

Main dishes

Our fried potatoes are traditionally prepared with onion and bacon

“Kräuterhexe”

grilled pork steak (saddle of pork) with homemade herb butter, fried potatoes and salad

14.00

“Pfeffersack”

pork steak served in casserole with crème-pepper-sauce, homemade German noodles and salad

14.50

“Hähnchenbrustfilet mit Spinat und Mozzarella”⁴

chicken steak served in casserole with spinach, crème sauce, scalloped with mozzarella, fried potatoes and salad

15.00

“Winzersteak”⁴

pork steak served in casserole with Riesling crème sauce, fresh mushrooms, scalloped with cheese, fried potatoes and salad

15.50

Cordon bleu “Dorfschänke”^{1, 4, 11}

pork breaded schnitzel filled with gorgonzola and cooked ham, fried potatoes and salad

17.00

Main dishes

Our fried potatoes are traditionally prepared with onion and bacon

“Kraichgauer Rahmgeschnetzeltes”⁴

small thin pieces of pork and beef meat with Riesling, homemade German noodles and salad

16.00

“Schweinelendchen Calvados”⁴

medaillons of pork meat with calvados crème sauce, fried potatoes and salad

17.00

“Rigoletto”⁴

medaillons of pork meat with cranberries, scalloped with gorgonzola, homemade German noodles with hazelnuts and salad

18.00

Rump steak with homemade herb butter, fried potatoes and salad

24.50

Rump steak with cognac-crème-pepper-sauce⁴, fried potatoes and salad

24.50

Rump steak with onion and gravy⁴, fried potatoes and salad

24.50

Tell us how to cook your steak:

rare medium well-done

If you don't say anything explicit we will cook it medium.

Kids and seniors

“Seniorenteller”⁴

medaillons of pork meat in crème sauce, homemade German noodles and salad

13.50

“Pumuckle”⁴

schnitzel in breadcrumbs, homemade German noodles and sauce

8.00

Desserts

“Flammkueche Calvados”¹⁰

sour crème, pieces of apple and almonds, cinnamon and sugar, raisins and a bit of calvados

small	7.50	big	13.50
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Homemade Chocolate mousse⁴

7.50

Crêpes with berries and vanilla ice crème

6.00