



APERITIFS

SCHLOSSHOTEL MONREPOS SPARKLING WINE DRY WEINGUT HERZOG VON WÜRTTEMBERG	0,1 L	6,50
TRAUBE – SPARKLING WINE ALCOHOLFREE WEINGUT HERZOG VON WÜRTTEMBERG	0,1 L	4,00
MONREPOS SPEZIAL APEROL _{1,11} , LIME JUICE, FANTA _{1,10} , ORANGE JUICE	0,2 L	8,00
MILANO CAMPARI ₁ , SPARKLING WINE, SODA	0,2 L	8,00
APEROL SPRITZ APEROL _{1,11} , SPARKLING WINE, SODA	0,2 L	8,00
CAMPARI ₁ SODA OR ORANGE JUICE	0,2 L	7,50
LUSTAU SHERRY FINO JARANA	5 cl	5,00
LUSTAU SHERRY AMONTILLADO MEDIUM DRY LOS ARCOS	5 cl	5,00
ALVES DE SOUSA TAWNY PORT	5 cl	7,00
ALVES DE SOUSA 10 YEARS WHITE PORT	5 cl	7,00

SOFTS

NIEHOFFS VAIHINGER JUICES GRAPEFRUIT ROSÈ, APPLE JUICE, PASSION FRUIT, RHUBARB, TOMATO, BLACK CURRANT	0,2 L	3,50
NIEHOFFS VAIHINGER JUICE	0,2 L	2,50
NIEHOFFS VAIHINGER JUICE	0,4 L	4,00
SPRITE, FANTA, MEZZO MIX _{1,10}	0,2 L	2,50
COCA-COLA _{1,10} , LIGHT _{1, 8,10} , ZERO _{1,8,10}	0,2 L	2,50
THOMAS HENRY BITTER LEMON _{3,11} , TONIC WATER ₁₁ , GINGER ALE ₁	0,2 L	3,50
TEINACHER GOURMET	0,50 L	4,00
MEDIUM, NATURELL, CLASSIC	0,75 L	6,50

WINE

2016 „SCHLOSS MONREPOS“ RIESLING DRY WEINGUT HERZOG VON WÜRTTEMBERG	0,2 L	5,00
2016 ATTEMPTO WEISS DRY WEINGUT HERZOG VON WÜRTTEMBERG	0,2 L	9,00
2016 SAUVIGNON BLANC DRY WEINGUT ZETER, PFALZ	0,2 L	9,00
2016 WEISSER BURGUNDER DRY WEINGUT HUBER, BADEN	0,2 L	12,00
2016 „SCHLOSS MONREPOS“ ROSÉ DRY WEINGUT HERZOG VON WÜRTTEMBERG	0,2 L	5,00
2016 „SCHLOSS MONREPOS“ TROLLINGER-LEMBERGER DRY WEINGUT HERZOG VON WÜRTTEMBERG	0,2 L	5,50
2015 MAULBRONNER EILFINGERBERG LEMBERGER DRY WEINGUT HERZOG VON WÜRTTEMBERG	0,2 L	9,50
2015 CÔTES DU RHÔNE SÉLECTION CHÂTEAU DE SAINT COSME, RHÔNE	0,2 L	8,00
2014 MERLOT DRY WEINGUT HERZOG VON WÜRTTEMBERG	0,2 L	11,00
2014 CHÂTEAU PRIEURÉ SAINTE-ANNE, BORDEAUX	0,2 L	15,00
2013 VINO NOBILE DI MONTEPULCIANO AVIGNONESI, TOSKANA	0,2 L	15,00

ALL WINES, SPARKLING WINE , SECCOS AND CHAMPAGNE INCLUDE SULFITE.

STARTERS

BEEF & ROMANA SALAD

BEEF TATAR / ROMANA SALAD / RADISH 17,00
ROASTED ALMONDS / SPRING LEEK
BUTTER MILK-LIME DRESSING

ARTIC CHAR & DIJON MUSTARD

SMOKED ARTIC CHAR / DILL-MUSTARD CRÈME 18,00
PLUCKED SALAD / PUMPERNICKEL

PORK CHEEKS & MOUNTAIN LENTIL

LUKEWARM PORK CHEEKS / MOUNTAIN LENTIL SALAD 16,00
HORSERADISH ESPUMA

GOAT CREAM CHEESE & FIG MARINATED

FLAMED GOAT CHEESE / FIGS MARINATED 15,00
CRUNCHY FARMHOUSE BREAD / WILD HERBS

CAESAR SALAD & ORGANIC EGG

ANCHOVIES / PARMESAN CHEESE / CROUTONS 9,00

WITH SPRING CHICKEN BREAST 15,00

WITH SCAMPI 17,00

SOUPS

PRIME BOILED BEEF & WATERCRESS

BREW OF PRIME BOILED BEEF / WATERCRESS FLAN 9,00
VEGETARIAN BRUNOISE / CHIVES OIL

COCONUT & SHELLFISH

COCONUT-CURRY VELOUTÉE / SHELLFISH-CROUSTILLANT / LEMON 12,00

ENTREMETS

SPAGHETTI & GAMBA

ROASTED GAMBAS / CHILI / BASIL
TOMATO SAUCE

STARTER 17,00
MAIN COURSE 26,00

RICOTTA RAVIOLI & PORCINI

PEPPER-RAGOUT / SAUTÉED PORCINI
GARDEN LOVAGE STOCK

STARTER 15,50
MAIN COURSE 19,50

60 MINUTE EGG & TOMATO

60 MINUTE EGG / GLAZED SPINACH / POTATO ESPUMA
WHITE TOMATO FOAM / GARLIC CROÛTONS

STARTER 16,00
MAIN COURSE 22,00

FISH

POT-AU-FEU & LOBSTER FUMET

POT-AU-FEU OF FISH / ZUCCHINI
LIMES / POTATO / KRITHARAKI-PASTA
LOBSTER FUMET

ENTREMETS 18,00
MAIN COURSE 27,00

COD & SPINACH

PLUCKED COD / GLACED SPINACH
CAPER-PINE NUT SALSA / RIESLING SAUCE

ENTREMETS 19,00
MAIN COURSE 29,00

MEAT

SCHWÄBISCH-HÄLLISCHES PORK & BEANS

GRILLED PORK CUTLET / BEANS CASSOULET
POTATOES / ROSMARY JUS 26,00

BEEF ROULADE & ROOT VEGETABLES

BEEF ROULADE / NUT BUTTER-POTATOMASH
ROOT VEGETABLE-RAGOUT / STEW FOND 26,00

POULARDE & SALSIFY

ROASTED POULARDE BREAST / BRAISED SALSIFY
MUSHROOMS / FREGOLA SARDA 26,00

ROSTBRATEN & SPÄTZLE

GRILLED STEAK / ONIONS / SPÄTZLE / VEAL JUS 28,00

CHEESE & DESSERT

SELECTION OF RAW MILK CHEESES BY AFFINEUR WALTMANN

WALNUT BREAD / CHUTNEYS 16,00

SORBET & FRUITS

SORBET VARIATION / MARINATED FRUITS
FRUIT PULP / BUTTER CRUMBLE 11,00

CHOCOLATE & SOUR CREAM

CHOCOLATE TARTE / PEAR
SOUR CREAM / SOUR CREAM ICE 12,00

MILLE-FEUILLE & BOSKOB APPLE

MOUSE OF CHOCOLATE / APPLE JELLY
TONKA BEAN ICE CREAM / MARZIPAN BISCUIT 12,00

4 COURSE SURPRISE MENU

68,00

SHOULD YOU HAVE ANY ALLERGIES OR FOOD INTOLERANCES,
WE ARE PLEASED TO ASSIST YOU
IN SELECTING YOUR DISHES AND CREATING YOUR MENU.

BEER

FÜRSTENBERG PREMIUM PILSENER	0,33 L	3,50
FÜRSTENBERG ALCOHOLFREE	0,33 L	3,50

HACKER PSCHORR	0,5 L	4,00
NATURALLY CLAUDY LAGER		

BEER	0,3 L	3,50
	0,5 L	4,00

PAULANER WHEAT BEER	0,5 L	4,00
WHITE, DARK, CRISTAL, ALCOHOLFREE		

COFFEE

ESPRESSO ₁₀		2,50
DOUBLE ESPRESSO ₁₀		4,00
COFFEE ₁₀		3,00
CAPPUCCINO ₁₀		4,00
MILK COFFEE ₁₀		4,00
LATTE MACCHIATO ₁₀		4,00

ALL PRICES ARE IN EURO INCLUDING VAT.

1 COLOURING AGENT, 2 PRESERVING AGENT, 3 ANTIOXIDANT,
4 FLAVOUR ENHANCER, 5 SULPHUR, 6 BLACKENED
7 WAXED, 8 SWEETNERS, 9 PHOSPHATES, 10 CAFFERINATED,
11 QUININE, 12 TAURINE