




Dear guest,

In all courses which are marked with this -Logo, the ingredients mostly originate from the local countryside. This protects not only the environment, in that only short distances have to be taken into account, but the unique culture of the countryside can be used by the farmers and preserved. This is regionality, which can be seen over the edge of the plate. In Baden-Württemberg there are excellent wines growing and thriving. These superb wines are produced by plenty of excellent wine-growers in Baden and Württemberg and offer such a variety that new kinds can be found every day. With the decoration "Haus der Württemberger-Weine" we can show our guests our wine competence. The DEHOGA Baden-Württemberg, together with the Badischen and the Württembergischen Weinbauverband inspects the quality standards and distinguishes the various businesses.

Yours family Vogt


regional • saisonal • kreativ



WINZER VON BADEN eG  
Kraichgauer Auxerrois  
2022

WINZER  
VON  
BADEN



 We bring home to your plate! A juicy piece of meat, fresh vegetables and crunchy fruit or freshly caught fish - we endeavour to use only products from the region for every dish.

Regional cultivation, short transport routes and therefore fresh raw materials: these are the key points of our philosophy. Regional cuisine is seasonal cuisine: whatever is in season is served - prepared with a lot of creativity. Enjoy your meal



**Cream of asparagus soup**  
made from strong asparagus stock with asparagus from Schulze asparagus farm from Weisenheim am Sand, refined with cream from the Black Forest  
€ 7,90

**Asparagus wrap with white and green asparagus, radishes and rocket, refined with savoury sour cream with a small salad garnish**  
€ 19,50

**Asparagus toast, the savoury - recent grey bread with smoked meat from the ham factory Wein from Freudenstadt-Musbach and asparagus spears from the Schulze asparagus farm topped with cheese from the Black Forest and baked with hollandaise sauce**  
€ 22,90

**Pasta pockets with cream cheese filling, melted cherry tomatoes and fried green asparagus, with foamed butter sauce**  
€ 20,90

**Portion of fresh asparagus spears from the Schulze asparagus farm in Weisenheim am Sand with homemade hollandaise sauce made from real butter from the Black Forest and fresh eggs from Hagenauer Hof or melted butter, served with pancakes or boiled potatoes from the Hemminger vegetable farm**  
€ 27,90

we recommend

- a ham platter with Black Forest smoked ham and cooked ham € 7.90
- a small, butter-fried, breaded veal escalope € 11.90
- one tender, juicy rump steak from Staufener beef € 15.50
- a fried salmon medallion wrapped in bacon € 17.90

**Our wine recommendation:**  
2022 Auxerrois from the "Winzer von Baden", Wiesloch  
Yellowish white wine with silver reflections, reminiscent of pear, mirabelle reminiscent of pear, mirabelle plum and grapefruit. The restrained acidity typical of the variety makes it the perfect accompaniment to our local asparagus

0,1l € 4,70    0,25l € 7,30

## Hot soups

- 🐾 Homemade hearty beef broth with Swabian ravioli (Maultasche) € 7,50
- 🐾 Barley soup with bacon, fresh vegetable cubes and potatoes, flavored with a dash of beer € 7,00
- 🐾 Sweet potato soup made from sweet potatoes from the vegetable farm Hemminger, refined with fresh ginger and coriander € 7,90

## Vegetarian & fish:

- 🐾 Swabian cheese noodles, from homemade Swabian noodles in cream, with cheese from the local Albhof and roasted onions € 13,90
- 🐾 Two vegetarian ravioli, spicily filled with spinach, ricotta, tomato and a little chili on tomato sugo and green salad € 15,50
- Pasta pockets with cream cheese filling, melted cherry tomatoes and fried green asparagus, foamed butter sauce € 20,90
- Baked potatoes filled with pulled salmon, on a coleslaw salad, with cream sour and lettuce from the farmer Hemminger € 19,90
- Fried trout - boneless - from the Körsch valley, with sautéed cherry tomatoes, shrimps and spinach leaves, served with parsley potatoes € 29,90

## Salads:

All our salad variations are available both as Hors d'oeuvres and as main dishes. Our salad dressings are mainly sweetened with Vogts blossom honey from our own harvest. As a supplement to our salads, we also serve our hearty homemade stone-oven bread, which consists of different kinds of flour, sour dough, salt, water and yeast. Completely free from colouring and preserving agents.

- Colourful salad bowl "Brie", with colourful mixed salads, breaded and baked Brie tips, cranberries served with our stone-baked bread €14,60
- 🐾 Salad „homemade“, colorfully mixed lettuces, marinated in sour cream, with freshly fried strips of the breast of turkey-hen €15,50
- 🐾 "Schnitzel" salad bowl - various salads with fried strips of schnitzel, balsamic cream, roasted sesame and onion rings € 17,90
- 🐾 Salad plate "OX" with salads from farmer Hemminger well as slices from medium roasted beef steak, sesame and balsamic glaze € 25,50

Together with our salads we recommend a 2021 Blanc de Noir, dry, from the Collegium Wirtemberg, light, mild, fruity.

0,25l € 8,30      0,1l € 5,30



🐾 Ripe crops, colourful deciduous trees and the last beautiful sunny days of the third season. Autumn, as the start of the cold season, is the harvest time for many popular vegetables that make their culinary mark on winter: Black salsify, pumpkin, cabbage, leeks, carrots and parsnips. In short, our root vegetables. Fruits such as plums and pears are also products of this season.

So it's time to let the regional menu spoil you with typical BadenWürttemberg autumn and winter delights. 🐾

If you like you can  
order a small portion



## Savoury specialities from our countryside:

-  Tureen "Gaisburger Marsch" (Swabian speciality),  
soup with meat boiled in broth with diced potatoes and  
homemade Swabian noodles € 13,90
-  Two Swabian ravioli, with melting onions,  
lukewarm potato and lettuce salad € 15,80
-  Maiers-Hit - breaded pork cutlet with roasted  
onions and a fried egg, with savory fried potatoes,  
served in a frying pan € 19,90
- the German classic „Schnitzel“ with French fries € 17,70
-  Stewed cheeks of Staufer pigs in a Trollinger wine  
sauce, with our Swabian noodles with free-range eggs from  
the Hagenauer farm € 19,50
-  Finely cut strips of the turkey-hen, in a creamy  
pepper-mustard-cream, with the delicate taste of Vogts  
honey, with our homemade potato-rösti € 19,90
-  Crown chop of pork (approx. 350g)  
lightly grilled pink, with homemade herb butter and  
fresh summer vegetables from the farmer Hemminger € 25,80
-  "Swabian pan", loin of Staufer pork in a  
nest of Swabian noodles overbaked with creamy  
mushrooms € 23,20
-  Savoury roasted beef slice from the Staufer cattle,  
with freshly fried onions out of the frying pan and homemade  
Swabian noodles € 26,10
-  „Württembergischer pan“ with homemade cheese noodles,  
small rump steak with onions, sauerkraut, a Swabian ravioli,  
slice of grilled bacon and braised ox cheek € 31,00
-  Fillet steak -low carb- also known as tenderloin  
lean and juicy, the finest of beef,  
on pan-fresh summer vegetables € 36,60

## For all dishes we recommend:

- Salad from the buffet, freshly prepared (plate 20cm) € 6,80
- small plate (14 cm) € 4,90
- or or a portion of summer vegetables, fresh from the pan, with  
carrots, courgettes, mushrooms, broccoli & peppers € 6.60

## Light refreshments:

Sour kidneys from Staufer pigs in a Remstaler Trollinger wine sauce with fried potatoes from the local Hemminger farm	€ 16,60
Sour sliced cattle stomach a Remstaler Trollinger wine sauce with fried potatoes from the local Hemminger farm	€ 16,10
Well fried Fleischkase (a type of meatloaf popular in Germany and Austria) on our homemade country bread with roasted onions and one fried egg from the hens of the Hagenauer farm	€ 10,60
or with this we recommend a portion of fried	€ 16,00
Swiss or Swabian sausage salad, from Fleischkase (a type of meatloaf popular in Germany and Austria), cheese, gherkins and onions, spicily marinated with vinegar and oil, country bread	€ 12,10
or with this we recommend a portion of fried potatoes	€ 17,50

## Our small sweet delicacies to finish off with:

### Tiramipresso

One scoop of softly melting Tiramisu-ice-cream, served with one Espresso

€ 5,50

**Apricot dumplings** in quark dough with cinnamon sugar on vanilla sauce and a scoop of vanilla ice cream

€ 7,20

**Apple muffin** in cinnamon-sugar with one scoop of vanilla ice-cream

€ 7,20

Small homemade **Creme Brulee**, with one scoop of vanilla ice-cream and salty caramel

€ 7,90

Our „Sweetie“, homemade **Swabian ravioli** with fruity apple filling, flavored with almond and vanilla, as well as a touch of cinnamon. Served on vanilla-sauce and sweet buttered crumbs



€ 8,80

Lukewarm **chocolate souffle** with Hazelnut ice cream

€ 9,50

regional • saisonal • lecker



 "Taste the South" - restaurateurs bring home to the plate. A juicy piece of meat, fresh vegetables and crunchy fruit. This means: regional cultivation, short transport routes and fresh products, the core points of our philosophy. Everything is prepared with love. 





## Homemade "deie"

### description

Hearty cake made from yeast dough and topped with e.g. cream, bacon and chives.

### origin story

The Deie has existed for a very long time. As early as the beginning of the 20th century, women were baking them in the bakery on certain days. This is attributed to the long tradition of making a special pastry on the baking day, so to speak.

### DEIE "Gratinée"

-with sour cream, bacon, onion & Alb cheese

€ 11,20

### DEIE "Asparagus"

-with sour cream, asparagus pieces, tomatoes, chopped leek and Alb cheese

€ 12,70

### DEIE "Country"

-with sour cream, chicken meat, diced pepper, red onion onion and Alb cheese

€ 12,50

### DEIE "Salmon"

- with sour cream, pulled salmon, onions and cheese

€ 14,90

## Our special features 2024

### Wednesdays from 6 p.m. in the even calendar weeks fresh from the rotisserie

Every 14 days on Wednesdays from 6:00 p.m. to around 8:30 p.m., fresh Grill knuckle & rotisserie chicken.

Grilled knuckle, mustard and bread

€13,20

Grilled knuckle, with French fries

€16,90

½ grilled chicken with homemade potato salad or French fries

€11,70



... every Saturday from 6 pm to 8.30 pm  
flame salmon



Norwegian salmon fillet, rich in omega-3 fatty acids, directly on the wooden plank over open beech wood fire cooked with different Supplements of your choice. Especially recommended is the variant for up to 4 persons. Here we serve you a whole page Norwegian salmon fillet (about 1200g heavy) directly on the wooden plank to the table. To garnishing side dishes as a 0,75l bottle of 2020er Gray burgundy (white wine) from Achkarren.

**Our flamed salmon dishes are only available by pre-order**

Portion of flame salmon (about 250g) with a dip by choice and oven-fresh garlic baguette € 28,80

Portion of flame salmon (about 250g) with a baked Potato & Sour Cream, as well as Dip of your choice € 31,00

"Flammlachs meets asparagus" Portion flammlachs (approx. 250g) with fresh German asparagus and hollandaise sauce € 41,90

**Variant for up to four persons:**








We serve you a whole page Norwegian Salmon fillet (about 1200g heavy) directly on the wooden plank at the table. Garlic baguette, 3 different dips, baked potato with sour cream, as well as a 0,75l-bottle 2022er Gray burgundy (white wine) from Achkarren € 151,10

As a dip to our Flammlachs portions you can choose between our homemade

- **Garlic dip**
- **Lemon celery dip**
- **Honey mustard dill dip**

All dips are homemade and without preservatives

**In addition we recommend:**

-  Portion of dip of your choice € 2,80
-  Portion of fried potatoes € 5,40
-  Baked potato with Sour Cream € 5,80
-  Garlic baguette € 5,00
-  Portion of leaf spinach in cream € 5,40
-  Side dishes salad € 6,80
-  Portion of summer vegetables € 6,60

Flamed salmon is a unique Finnish specialty. The fish becomes on a board as it used to be, cooked directly on the flame of the fire. A salmon prepared in this way is juicy, delicate and has a pleasant smoke aroma. Whole salmon sides are in a honey and herb Pickled marinade and cooked over an open fire. A pleasure for the senses! Let yourself be surprised!