






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 only short distances have to be taken into account, but the unique culture of the countryside can be used by the farmer 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 of 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 Badische and the Württembergischen Weinbauverband inspects the quality standards and distinguishes the various businesses.



Yours family Vogt

## Hot soups

-  Homemade hearty beef broth with homemade Swabian ravioli € 8,50
-  Barley soup with bacon, fresh vegetable cubes and potatoes, flavored with a dash of beer € 8,50
-  Fruity tomato soup with cap of milk foam € 8,50



## Vegetarian & fish:


- Vegetarian chilli sin carne in a jacket potato with sour cream sour cream and mixed leaf salad from the farmer Hemminger from Denkendorf (also available vegan) € 18,90
-  Swabian cheese noodles, from homemade Swabian noodles in cream, with cheese from the local Albhof, roasted onions € 16,50
-  Two vegetarian ravioli, spicily filled with spinach, ricotta, tomato and a little chili on tomato sugo and salads € 16,50
- Pasta pockets filled with cream cheese and sundried tomato, sautéed with zucchini, fresh cherry tomatoes and pine nuts with fresh parmesan and rocket € 21,90




## Salads:

- Salad „homemade “**, colorfully mixed lettuces, marinated in sour cream, with freshly fried strips of the breast of the Stettener turkey-hen € 17,90
- Salad bowl "Champignon"**, mixed salad salads from the farmer Hemminger from Denkendorf, with breaded, baked mushrooms, garnished with shepherd's cheese, served with our homemade Sour Cream for dipping € 17,90
- Large colorful **salad bowl "Nice"** with various leaf salads, garnished with tuna, olives, onion rings, tomatoes – and egg slices € 19,90
- "Dorade" salad bowl** featuring lettuces from Farmer Hemminger in a tangy sour cream dressing, served with two sea bream fillets pan-fried skin-side down, garnished with tomato and egg, accompanied by our homemade aioli € 23,90
- "Country salad"** - colorful salads in spicy sour cream with fried and in Vogt`s honey glazed roast chicken meat € 17,90
- "Schnitzel" salad bowl** - colorful salads in spicy sour cream with strips of freshly fried Schnitzel with balsamic vinegar ice cream and roasted sesame € 18,90
- Salad bowl "OX"** made from lettuce from the farmer Hemminger from Denkendorf with discs from the pink roasted rump steak, sesame and Balsamic cream € 26,90
- Salad from the buffet with various made raw and delicatessen salads, selection various homemade dressings without Preservatives, as well as seeds and kernels**

-Plate (20 cm) €7.50  
 -Small bowl (12.5 cm) €5.90

 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 Baden-Württemberg autumn and winter delights.

Help yourself! 

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 € 15,90
-  Two Swabian ravioli, with melting onions,  
lukewarm potato and lettuce salad € 16,90
-  Freshly breaded butter schnitzel, pork loin with  
French fries € 18.90
-  Freshly breaded schnitzel from the saddle of pork with salad  
from the buffet € 20.90
-  Maiers-Hit - breaded pork cutlet with roasted  
onions and a fried egg, with savory fried potatoes,  
served in a frying pan € 22,90
-  Stewed cheeks of Staufer pigs in a Trollinger wine  
sauce, with our Swabian noodles with free-range eggs from  
the Hagenauer farm € 21,90
-  Finely cut strips of the turkey-hen, in a creamy  
pepper-mustard-cream, with the delicate taste of Vogts  
honey, with our homemade potato-pumpkin rösti € 21,90
-  "Swabian pan", loin of Staufer pork in a  
nest of Swabian noodles overbaked with creamy  
mushrooms € 26,90
-  Savoury roasted beef slice from the Staufer cattle,  
with freshly fried onions out of the frying pan, homemade  
Swabian noodles € 31,50
-  Württemberger Pfännle with cheese spaetzle in cream,  
small roast beef with onions from Staufen on Kimmich's  
sauerkraut, a homemade Maultäschle "the real thing", a slice of grilled bacon  
a slice of grilled bacon and braised ox cheek in a strong  
ox cheek in a strong red wine jus € 35,90

**We recommend a salad from the buffet with all dishes  
from the buffet, freshly prepared**

- plate with 20cm € 7,50
- small glass bowl with 12,5cm € 5,90

**We have to charge €2 for order changes!**



## Summer is Steak time:

**Crown cutlet** from the Stauferico Gourmet pork with a rim of fat, crispy grilled, approx. 350g heavy € 18,90

**Secreto Stauferico** - Secreto Stauferico - is a delicate muscle with very strong marbling. The muscle area is barely visible between the layers of fat when the cut is transversely. However, if the knife is inserted lengthwise through the meat, the muscle is immediately visible. The term "secreto" refers to This is where the term "secreto" or "secret "secret fillet".

After roasting, our secreto is sprinkled with brown sugar and sugar and caramelised with the help of a burner. caramelised. approx. 220g-250g heavy € 23,90

**Prime rib eye steak "Delmonico"** or entrecote is considered to be the steak of the connoisseurs. A characteristic feature of the entrecote is the clearly visible fat eye. The marbled rib-eye steak is more fat-covered than the rump steak fatter than the rump steak and is therefore particularly particularly juicy and tasty. approx. 230g heavy € 28,90

**Rump steak** from pasture beef aged for 27 days. approx. 250g-300g heavy € 31,90

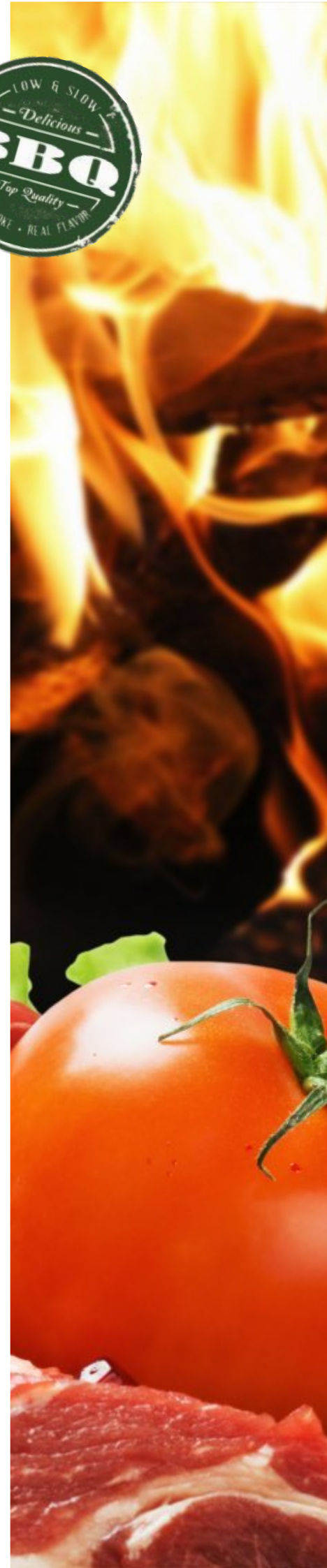
**Fillet steak** from Staufen beef, -also as Tenderloin means lean and juicy Finest beef, approx. 200g heavy € 35,90

**Norwegian salmon fillet steak** Bacon wrapped with sesame pepper finely rounds, rich in omega-3 fatty acids, approx. 220g heavy € 22,90

**All steaks are served with our homemade herb butter refined with olive oil and our BBQ sauce "Hot & smokey" or our homemade garlic dip, without preservatives.**

### Choose from the following side dishes:

Portion of French fries	€ 5,50
Portion of fried potatoes	€ 5,90
Baked potatoes with sour cream	€ 6,90
Portion of fresh summer vegetables	€ 6,90
Salad from the buffet	€ 7,50
Additional dip of your choice	€ 2,80



## 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.

...daily fresh from the oven from 6 pm

### DEIE "Gratinée"

-with sour cream, bacon, onion & Alb cheese

€ 12,90

### DEIE "rustic"

-with sour cream, potatoes, bacon, onions & Alb cheese

€ 13,50

### DEIE "vegetarian"

-with sour cream, tomatoes, chives and Alb cheese

€ 12,90

### DEIE „Salmone“

with sour cream, pulled salmon, onion & Alb cheese


€ 15,50



## Light refreshments:

### Loaded fries, crispy fries, creatively 'loaded'

with cheese cream, pickled peppers, gherkin and red onion cubes  
red onion cubes from the farmer Hemminger € 9,90

 Well fried Fleischkäse (a type of meat loaf popular in Germany and Austria) on our homemade country bread with roasted onions and one fried egg from the hens of the Hagenauer farm  
with bread € 12,90 or with fried potatoes € 18,80

Homemade aspic of pork, with onion rings, vinaigrette sauce  
and bread € 13,90 with fried potatoes € 19,80

Jagstfelder ox mouth salad with fresh onion rings and country  
bread € 13,90 with fried potatoes € 19,80

Swiss (with cheese) or Swabian sausage salad, from Fleischkäse,  
(a type of meat loaf popular in Germany and Austria), gherkins and onions,  
spicily dressed with vinegar and oil with  
bread € 13,90 or with fried potatoes € 19,80

Two tender matjes fillets "housewife style" with sour cream, apple, onion  
and pickle, plus our fried potatoes €19,90

Baked jacket potato filled with homemade Pulled Salmon  
on Coleslaw salad, garnished with a light Sour Cream and  
crisp lettuce from farmer Hemminger from Denkendorf € 20,90


## 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 € 13,90

Additional portion of French fries € 18,20

 ½ grilled chicken with homemade potato  
salad or French fries € 12,90

regional • seasonal • delicious



 "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. 



## ...every Thursday and Friday – Swabian tapas

### Swabian tapas evenings at the Zeidlerstuben

#### Swabian. Share. Savour.



Some culinary moments simply taste better when shared. That's exactly what our Swabian tapas evenings are all about. As regional culinary experts, we combine the diversity of Swabian cuisine with a modern sharing concept – simple, sociable and full of flavour.

**Every Thursday and Friday**, we serve lovingly prepared small dishes to share, sample and enjoy together. Look forward to traditional classics, creative reinterpretations and plenty of regional ingredients with character.

Whether in a cosy get-together with friends, family or simply for a delightful evening for two – here, time, togetherness and genuine enjoyment take centre stage.

Take your time, discover new favourite dishes and experience Swabian cuisine in a whole new way.



 A strong red wine, dark red and heavy. Just like our Acolon. Or a fruity, elegant white wine. Wine is not only an ideal accompaniment to our poultry dishes, it is also an important component of first-class cuisine. The wines of Baden and Württemberg have long been among the elite of international wines. The wine variety of our excellent winegrowers in Baden-Württemberg always offers something new and quality at the highest level. Local wines and regional products are at the heart of the regional menu. 



## Our small sweet delicacies to finish off with:

### **Tiramipresso**

One scoop of softly melting Tiramisu-ice-cream, served with one Espresso € 5,90

**Apple muffin** in cinnamon-sugar with one scoop of vanilla ice-cream € 7,20

Small homemade **Crème Brûlée**, with one scoop of vanilla ice-cream and salty caramel € 7,90

Lukewarm **chocolate soufflé** with hazelnut ice cream € 9,90

### **Kessler** sparkling wine rose on ice

A scoop of strawberry sorbet in Kessler Rosé Brut with fresh mint € 8,90

**Iced coffee or iced chocolate**, Chocolate drink or flavored coffee with bourbon vanilla ice cream and whipped cream € 8,90

An XXL scoop of **homemade Black Forest cherry ice cream** on a fresh, lukewarm butter waffle with shaded Morellen <sup>(a,c,e,g)</sup> € 9,90

### **Nut ice cream cup**

Chocolate and nut ice cream with chopped walnuts, eggnog and cream € 9,50

### **Hot on ice...** but please with cream

Bourbon vanilla ice cream with hot raspberries and cream € 9,50

### **Coupe Denmark**

Bourbon vanilla ice cream with whipped cream and hot Chocolate sauce € 9,20

### **Colorful children's ice cream cup**

Bourbon vanilla ice cream and strawberry sorbet with cream, colorful sprinkles, Smarties and a waffle hat € 6,90

One XXL scoop of ice cream or sorbet of your choice from our ice cream parlour:

-Vanilla ice cream

-Chocolate ice cream with real couverture chocolate

-Tiramisu ice cream with maraschino and amarettini

-Hazelnut ice cream with nut nougat varigato

-Black Forest cherry ice cream with kirsch and chocolate

-Strawberry sorbet

-Orange sorbet

-€ 3.70 per XXL scoop

Extra portion of cream

€1.80