








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





Hot soups

-  Homemade hearty beef broth with Swabian ravioli (Maultasche) € 8.50
-  Barley soup with bacon, fresh vegetable cubes and potatoes, flavored with a dash of beer € 8.50
-  Wild garlic cream soup topped with a layer of milk foam, wild garlic oil and croutons € 8.20
-  Cream of Asparagus Soup made with a rich asparagus stock and asparagus from the Schulze Asparagus Farm in Weisenheim am Sand, finished with cream € 8.90



Vegetarian & fish:

-  Swabian cheese noodles, from homemade Swabian noodles in cream, with cheese and roasted onions € 16.50
-  Two vegetarian ravioli, spicily filled with spinach, ricotta, tomato and a little chili on tomato sugo and green salad € 16.50
-  Vegetarian chili sin carne served in a baked potato with sour cream and mixed leaf salads from farmer Hemminger in Denkendorf € 16.90
-  Pasta pockets filled with cream cheese and asparagus, melted cherry tomatoes and pan-fried green asparagus, served with a foamy butter sauce € 21.90
- Baked potatoes filled with pulled salmon, on a coleslaw salad, with cream sour and lettuce from the farmer Hemminger € 20.90
-  Roasted trout -without bones- from the Körsch-valley, with sautéed tomatoe, shrimps and spinach, served with parsley potatoes € 29.90

Salads:

-  A colourful "Champignon" salad bowl with baked, breaded mushrooms, sheep's cheese, crème fraîche as a dip, served with our stone-baked bread € 17.90
-  Salad „homemade“, colorfully mixed lettuces, marinated in sour cream, with freshly fried strips of the breast of turkey-hen € 17.90
-  Salad bowl „schnitzel“ - various salads with fried strips of schnitzel, balsamic cream, roasted sesame and onion rings € 18.90
-  Salad plate "OX" with salads from farmer Hemminger well as slices from medium roasted beef steak, sesame and balsamic glaze € 26.90



 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. 

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
-  Maiers-Hit - breaded pork cutlet (Schnitzel)
with roasted onions and a fried egg,
with savory fried potatoes, served in a frying pan € 22.90
- the German classic „Schnitzel“ with French fries € 18.90
-  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-rösti € 21.90
-  Tender veal liver "Berlin style" with apple, bacon,
onion, served with a Calvados sauce and mashed potatoes € 24.90
-  Chop from Staufen pigs (approx. 350g) with
homemade herb butter, and French fries € 26.90
-  "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 and homemade
Swabian noodles € 31.50
-  „Württembergischer pan“ with homemade cheese noodles,
small rump steak with onions, sauerkraut, a Swabian ravioli,
slice of grilled bacon and braised ox cheek € 35.90
-  Two small veal schnitzels
served with pan-fried potatoes and cranberries € 26.90

For all dishes we recommend:

- Salad from the buffet, freshly prepared € 7.50
or a small salad from the buffet € 5.90
or wintry vegetables (carrots, parsnips, ringlets, turnips etc.)
pan-fried fresh prepared € 6.90

Light refreshments:

-  Sour kidneys from Staufer pigs in a Remstaler Trollinger wine sauce with fried potatoes from the local Hemminger farm € 17.90
-  Sour sliced cattle stomach a Remstaler Trollinger wine sauce with fried potatoes from the local Hemminger farm € 17.90
-  Well fried Fleischkäse (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 € 12.90
or with this we recommend a portion of fried potatoes € 18.80
-  Swiss or Swabian sausage salad, from Fleischkäse (a type of meatloaf popular in Germany and Austria), cheese, gherkins and onions, spicily marinated with vinegar and oil, country bread € 13.90
or with this we recommend a portion of fried potatoes € 18.40



Our small sweet delicacies to finish off with:

Tiramipresso

- One scoop of softly melting Tiramisu-ice-cream, served with one Espresso € 5.90
- An XXL scoop of homemade orange cake ice cream - where the taste of orange cake meets a delicate hint of rum € 3.70
- 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 Crème Brûlée, with one scoop of vanilla ice-cream and salty caramel € 7.90
- A generous scoop of homemade Black Forest cherry ice cream on a fresh, warm butter waffle with morello cherries € 9.90
- Lukewarm chocolate soufflé with Hazelnut ice cream € 9.90

regional • saisonal • lecker



 We as “regional enjoyment experts“ 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

€ 12.90

DEIE "vegetarian"

-with sour cream, tomatoes, chives and Alb cheese

€ 12.90

DEIE "Salmon"

-with sour cream, pulled salmon, onions and cheese

€ 14.90

DEIE "Asparagus"

-with sour cream, pieces of asparagus, tomatoes, spring onions and Alb cheese

€ 15.90

Our special features 2026



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



Grilled knuckle with French fries

€18.20

½ grilled chicken with homemade potato salad or French fries

€12.90

... every Thursday & Friday 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 ur persons. Here we serve you a whole page Norwegian salmon fillet (about heavy) directly on the wooden plank to the table. To garnishing side dishes as a 0,75l bottle of 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 € 29.90

Portion of flame salmon (about 250g) with a baked Potato & Sour Cream, as well as Dip of your choice € 31.90

“Flammlachs meets asparagus” – a portion of Flammlachs (approx. 250g) served with fresh German asparagus and homemade Hollandaise sauce made with real butter € 42.90

Variant for up to four persons:








We serve you a whole page Norwegian Salmon fillet (about 1200g heavy) directly on the wooden naked at the table. Garlic baguette, 3 different dips, baked potato with sour cream, as well as a 0,75l-bottle Gray burgundy (white wine) from Achkarren € 152.00

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

- Garlic dip
- Avocado-Chili 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 € 5.90
-  Baked potato with Sour Cream € 6.90
-  Garlic baguette € 5.00
-  Portion of asparagus as a side dish €16.90
-  Portion of winter vegetables € 6.90
-  Side dishes salad € 5.90 (small) € 7.50

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!