

Restaurant Consulat des Weins

Opening hours (warm kitchen)

Monday - Saturday

18:00 - 21:00

Welcome

All our dishes are housemade – they are all freshly prepared.
As far as possible, we use seasonal and regional products.

Enjoy your meal.

APERITIFS

SPARKLING WINES & SECCO

Riesling Sekt, dry	10 cl	5,00 €
Spätburgunder Rosé-Sekt, dry	10 cl	5,50 €
Sauvignon-Blanc Sekt, extra dry	10 cl	5,50 €
Gewürztraminer Sekt, dry	10 cl	6,00 €
Secco white or rosé	10 cl	4,00 €
Secco white – non alcoholic -	10 cl	4,00 €

INTERNATIONAL APERITIFS

Aperol Spritz with Rieslingsekt 2 7	20 cl	6,50 €
Campari Soda or Orange 2	4 cl	5,00 €
Martini Bianco	5 cl	5,00 €


MANDEL MENU

Goat's cream cheese pralines wrapped in pumpernickel	16 €
Roman salad hearts almond blossom honey mustard dressing Grape and almond chutney Orange and almond gel	
or	
Home-pickled Norwegian salmon	16 €
Roman salad hearts almond blossom honey mustard dressing Grape and almond chutney Orange and almond gel	
Medallions of Schwäbisch Häll country pork fillet	27 € 
Apricot-vinegar sauce pointed cabbage colorful beetroot allsorts Potato and almond fritters	
or	
Potato and almond strudel pistou sauce almond foam	23 €
Pointed cabbage colorful beets	
"Almond variation"	15 €
Semolina flummery with rhubarb jelly Dark chocolate and amaretto parfait Creme brûlée with almond milk and rose water, roasted almond ice cream Apple and almond compote, almond brittle	
Menu price complete with pork medallion	55 €
Menu price complete with potato strudel	52 €

Aperitif recommendation

Almond blossom liqueur with Riesling sparkling wine 0,1L from the Göring distillery in Edenkoben	6,50€
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You are also welcome to order the dishes on the menu individually.
We do not offer an exchange of the individual dishes.

Our main courses, which are marked with ,
are also available as half portions (minus 5 €

COLD STARTERS

Two roasted quail breasts and chicken roulade Wild garlic quinoa rhubarb chutney Cumberland sauce Salad bouquet raspberry vinegar vinaigrette	16 €
Three pieces of saltwater king prawns fried in herb butter Cocktail sauce leaf salad sherry vinegar vinaigrette	18 €
San Daniele ham white and green asparagus Artichokes à la Barigoule green olives pickled tomatoes Truffle mayonnaise	20 €
Vitello Tonnato pink veal tuna sauce caper berries rocket salad balsamic vinaigrette	17 €
Carpaccio of Hohenlohe beef loin Parmesan espuma old sherry vinegar lime oil pickled red and white beetroot pine nuts rocket salad	18 €
Side salad	8 €


SOUPS

Asparagus cream soup	10 €
Pieces of asparagus Beef boiled ham cookie	
Asparagus essence	8,50 €
pieces of asparagus diced tomatoes	
Wild garlic cream soup	9,50 €
Smoked salmon strips apple chutney flaked almonds	

WARM STARTERS


Small queen pâté with a choice of	
Ragout Fin	12,50 €
Creamed vegetables	11,50 €

VEGETARIAN



Ravioli with wild garlic filling tomato vinegar espuma	22.50 € 
Mountain lentil and leek vegetables romanescos mango chutney	
Surcharge with three pieces of saltwater king prawns	11 €

PALATINATE ASPARAGUS FROM DUDENHOFEN FROM ASPARAGUS FARM SCHMIDT

Portion of Palatinate asparagus spears new potatoes	
Hollandaise sauce or melted butter	27,50 €
we recommend	
Riesling ham and Black Forest bacon	11 €
San Daniele ham, matured for 21 months	12 €
breaded veal escalope	13,50 €
Three saltwater king prawns	11 €

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MAIN COURSES

"Fisherman's plate" -- Medallion of monkfish, char fillet and king prawn -- saffron sauce spinach leaves red radish almond romanesco Roll shrimp cookies	38 €
Palatinate rump steak from the German beef heifer Braised onions and Dornfeldersauce or herb butter fried potatoes	33 €
Medallions of French veal fillet Cognac-pepper cream sauce king oyster mushrooms spaetzle	37.50 € 
Cordon bleu of veal rump -- filled with cooked ham and Allgäu hay milk Emmental cheese French fries cranberries lemon	27 €
Palatinate stuffed pig's stomach from the butcher's shop Vogt in Hassloch red wine sauce wine sauerkraut fried potato	21 € 
Braised pork cheeks red wine sauce Parsley root mashed potatoes carrots white turnips	26 €
Braised lamb shank rosemary sauce Spring vegetables white bean puree Baked potato and wild garlic fritters	33 €
Pink roast Barbarie duck breast rosehip sauce Rhubarb and sugar snap peas almond broccoli potato gratin Potato gratin	33.50 €
Palatinate trinity of wild boar Saumagen, bratwurst and liver dumplings from Jäger Rück from Hochstadt Cassis sauce fried onions pointed cabbage parsley root mashed potatoe	27 €

DESSERTS

Rostiger Ritter [pickled, breaded milk roll] Cinnamon sugar vanilla sauce pear parfait - Preparation time approx. 15 min.	13,50 €
Pavlova [small meringue tart] mascarpone and vanilla cream Rhubarb compote chocolate crumble Lime and chervil sorbet Strawberry gel	14,50 €
Bell bell pepper and raspberry sorbet with sparkling wine	9,50 €
Sorbet plate [raspberry mango cassis 	12.50 €
Ice cream - 2 scoops of your choice: Dark chocolate Hazelnut Vanilla roasted almond	7,50 €
"Ladies' dessert" Espresso sweet surprise	10 €
"Men's dessert" Espresso 2cl high-proof	8 €
Cheese platter from the Geifertshofen village cheese dairy - Swabian Trollingerkäse, Pfefferkäse and Camembert - Ticino fig mustard Ticino fig mustard honey nuts	14.50 €

NON-ALCOHOLIC BEVERAGES

	0,2 ltr.	0,4 ltr.
Coca Cola Cola light Fanta Cola Lemonade Mix 2 3 4 6	2,80 €	4,40 €
Lemonade 6	2,80 €	4,40 €
Apple juice / -spritzer	2,80 €	4,40 €
Blackcurrant juice spritzer	2,80 €	4,40 €
Grape juice / -spritzer white red	3,30 €	4,80 €

	0,25 ltr.	0,75 ltr.
Bellaris mineral water sparkling / still	3,30 €	6,50 €
Bellaris mineral water medium		6,50 €

BOTTLES OF BEER

	0,33 ltr.	0,5 ltr.
Bellheimer Lord Premium Pils	4,00 €	
Bellheimer Lord Premium Pils – non-alcoholic -	4,00 €	
Bellheimer beer with lemonade	4,00 €	
Valentins Premium wheat beer		5,00 €
Valentins Premium wheat beer – non-alcoholic -		5,00 €

SPRITZER

	0,25 ltr.	0,5 ltr.
Weißherbst spritzer	3,00 €	5,50 €
Riesling spritzer	3,00 €	5,50 €

HOT BEVERAGES

Coffee 4	Tasse	3,20 €
Deaffeinated coffee	Tasse	3,20 €
Espresso 4	einfach	2,20 €
	doppelt	3,80 €
Espresso macchiato 4		2,70 €
Cappuccino 4	Tasse	3,80 €
Milky coffee 4	Tasse	3,80 €
Latte Macchiato 4	Tasse	3,80 €
Tea (black, peppermint, camomile, green)	Glas	2,70 €

DIGESTIFS

From our own production

Ortega Beerenauslese – sweet wine	10 cl	6,00 €
Grape brandy	2 cl	5,00 €
Palatine grappa from Gewürztraminer grapes	2 cl	5,00 €
Palatine yeast brandy white	2 cl	4,00 €
Grapes liqueur red or white	2 cl	5,00 €

Regional from the awarded high quality distillery Stern at Hochstadt

Fruit brandy	2 cl	5,00 €
Mirabelle brandy	2 cl	5,00 €
Cherry brandy	2 cl	5,00 €
Williams Christ pear brandy	2 cl	5,00 €
Plum brandy	2 cl	5,00 €
Old wine brandy- Réserve -	2 cl	6,00 €

Ramazotti	4 cl	5,00 €
Herb liqueur „Saumagen“	2 cl	4,00 €

Additives:

- 1 = with phosphate / Nitrate curing salt
- 2 = with dye
- 3 = with antioxidants
- 4 = containing caffeine
- 5 = with preservatives
- 6 = with sweetener / a source of phenylalanin
- 7 = with quinine

All our sauces get deglazed with wine, so they contain alcohol.
Please ask our staff for the menu containing the allergenic ingredients.