



Welcome

To



Restaurant und Hotel \*\*\*Superior

Where the table is always set festively making this a great place to celebrate.

Our restaurant is a popular place for all family celebrations.

Enjoy the relaxing ambience of our cozy restaurant with your guests.

We serve you a light, local cuisine, that is modernly refined.

The Mayer Family and the Waldhorn Team

Dear guests, if you suffer from food allergies, please let us know. We will gladly give you a separate card with information about the allergenic ingredients contained in our food. In our kitchen, we work with 14 food allergens. Despite our most careful preparation, there's a slight possibility of cross-contact. The origin, freshness and quality of our products are very important to us, but unfortunately, it is not possible to publish short-term changes immediately.

**All prices include service charge and statutory VAT.**

## Aperitif

„Balsam“ – Aperitifessig vom Weinessigut Doktorenhof in Venningen (alkoholfrei)	2 cl	3,50 €
<b>Erdbeer Sprizz</b> (Erdbeer Lime, Sekt, Soda, Erdbeeren)		7,50 €
<b>Negroni</b> <sup>h,k</sup> (Martini Rosso, Campari, Gin, Orange)		7,20 €
<b>Lemon-Martini</b> <sup>h,k</sup> (Martini Bianco, Lime Juice, Bitter lemon, Soda, Limette)		7,20 €
<b>White Port-Tonic</b> <sup>h</sup> (Weißer Port, Tonic Water, Soda, Zitrone)		7,20 €
<b>Lillet Wild Berry</b> <sup>h,k</sup> (Lillet Blanc, Schweppes Wild Berry, Himbeeren)		6,90 €
<b>Hugo</b> <sup>m</sup> (Elderflower syrup, sparkling wine, soda, lime, mint) - alternatively with non-alcoholic sparkling wine)		6,90 €
<b>Aperol Sprizz</b> <sup>c,h,m</sup> (Aperol, Sekt, Soda, Orange)		6,90 €
<b>Prisecco Nr. 23</b> – Rhabarber, Apfel, Blüten, Manufaktur Jörg Geiger-Schlat (alkoholfrei)	0,1 ltr.	6,00 €

## New in the range

	0,1 litre	0,2 litre	0,75 litre
<b>ViSecco Sauvignon Blanc</b> , Jörg Geiger-Schlat manufactory (non-alcoholic) Refined with meadow fruit, herbs and flowers, the fragrance is reminiscent of fresh grasses, tropical fruits, citrus and flowers	6,50 €	8,50 €	28,00 €
<b>ViSecco Pinot Meunier</b> , Jörg Geiger-Schlat manufactory (non-alcoholic) Refined with meadow fruit, herbs and flowers, the flavour is berry-fruity with red berries and grapes, subtly tart notes	6,50 €	8,50 €	28,00 €
<b>Organic meadow fruit cider rosé</b> , Jörg Geiger-Schlat manufactory (non-alcoholic) In addition to old apple varieties, tart wine pears characterise the unique character of Swabian cider		0,33 litre	5,00 €

## Special Wine Offer (All Wines Contain Suphites)

	0,1 ltr.	0,2 ltr.	0,75 ltr.
„Jung & Wild“, Cuvée aus Sauvignonc Blanc, Scheurebe und Auxerois, Martin Waßmer, Markgäflerland, Baden	6,50 €	8,50 €	24,00 €
<b>Maikammer</b> , Weissburgunder Ortswein trocken, VdP-Weingut Faubel, Rheinpfalz	6,50 €	8,50 €	28,00 €
<b>Bechthemer Gewürztraminer</b> , Spätlese feinherb, Weingut Geil I. Erben, Rheinhessen	7,50 €	9,50 €	27,00 €
<b>Grüner Veltliner</b> , Ried Kreuzkapelle, QbA trocken, Weingut Gebrüder Nittnaus, Burgenland, Österreich	5,50 €	7,50 €	21,00 €
<b>Gelber Muskateller Exquisit</b> , QbA trocken, Weingut Gebrüder Nittnaus, Burgenland, Österreich	5,50 €	7,50 €	21,00 €
<b>Governo IGT.</b> , Rebsorten Canaiolo & Sangiovese, Conti Sani, Toskana, Italien	6,00 €	8,00 €	23,00 €

All other open wines and drinks can be found on our drinks menu

## ***Mayers After-Work-Evening***

Every Wednesday from 17:30 to 19:30  
from 26 June to 18 September 2024

### ***Champagner & Currywurst – a great pairing!***

- as much as you like.

Admittedly, the combination is a little unusual,  
but that's exactly why it's an extraordinary experience!



Choose between:

Classic currywurst sauce or  
chilli curry sauce or mango curry sauce  
with chips

Served with iced champagne\*!

\*We also have a non-alcoholic version available

Per person 39,90 €

## ***Mayers Prawns-Festival***

Every Thursday

from 27 June to 19 September 2024

### ***Prawns***

- as much as you like,

served with oven-fresh baguette and savoury dips!



A culinary-communicative offer

for the whole family, couples, friends, colleagues and clubs.

Per person 33,00 €

## ***Appetizers***

Salmon Tartare   Sour cream   potato rösti	16,00 €
Carpaccio of beef fillet   fried chanterelles   rocket (rucola)   Baguette	16,00 €

## ***Soups***

Swabian pancake soup   Beef broth & herbal pancakes	6,20 €
„Maultaschen“ soup   Beef broth & homemade „Maultaschen“	7,50 €
Chanterelle Cream Soup   fried Chanterelles	8,50€

## ***Salads***

Mixed Salad   Raw Vegetables, Potato and Leaf Salad (veg.)	6,80 €
Small Swabian Potato and Cucumber Salad (veg.)	6,50 €

## ***Vegetarian/Vegan***

Cream Chanterelles   Home-made Bread Dumpling (vegt.)	19,00 €
Risotto   fried chanterelles   caramelised fresh goat's cheese   rocket (vegt.)	19,00 €
Chickpea Quinoa Patty   spice sauce   Ratatouille   Cauliflower puree (vegan)	19,00 €
Cauliflower steak in panko   spice sauce   cherry tomatoes   risotto (vegetated)	19,00 €
Cheese Spatzle Noodles   Caramelized Onions   Green Salad (veg.)	15,00 €
Lifestyle Burger   Beyond Patty   fried Chanterelles   leaf lettuce   Tomato   Mayonnaise   French fries (vegan)	18,00 €

## **Main Course**

Whole sea bream   Lemon herb sauce   fried zucchini   Rosemary Potatoes	25,00 €
Cod fillet   Pommery mustard sauce   Tomatoes & Onion Leeks   Liguine	27,00 €
“Waldhorn platter”   Pork fillet   Mushroom cream sauce   small sirloin steak   Mähringer minced meat snail   Herb butter   Schupfnudeln   spaetzle	26,50 €
Onion roast roast   Gravy   fried onions   Spätzle or fried potatoes	29,00 €
Pork loin   Fresh Chanterelles   Cream Sauce   Schupfnudeln	25,00€
Wiener Schnitzel (Breaded Veal)   Slice of Lemon   cranberries   French Fries or Swabian Potato-Cucumber Salad	26,00 €
Cordon bleu from pork loin   Mountain cheese & ham   Creamed kohlrabi   French fries	22,00€
Bacon Burger   Beef Patty   Lettuce   Tomato   Cheese   Bacon   Onions   BBQ-Sauce   French Fries	18,00 €
Home-made Maultaschen Pasta Squares   Caramelized Onions with Bacon <sup>a</sup>   Potato and Green Salad	17,50 €
Mayer’s Hearty Wurstsalad <sup>a,b,e</sup> (Sausage Salad)   Cheese   Peppers   Onions   Gherkin Pickles  Bread   Butter	13,00 €
Market-Fresh Salads   Raspberry Dressing...	
...with fried Turkey Breast Strips   Fruit   Baguette	17,50 €
...with Beef Tagliata   Parmesan   Baguette	22,00 €
...with goat’s cream cheese   mushrooms   baguette (vegt.)	17,50 €
...with fried chanterelles   black forest ham	18,50 €
<b>Only With A Main Course:</b>	
Sauce Extra – Gravy, Cream Sauce or Mushroom Cream Sauce	3,00 €
Extra Side Dish – Spaetzle, Fries, Schupfnudeln or Fried Potatoes	5,00 €
Vegetables extra - market vegetables, creamed kohlrabi or ratatouillee	5,00 €

## Sweets and Ice Cream

Lemon mousse   Rhubarb ragout   crispy sponge cake	7,50 €
Warm Chocolate Cake   Raspberry Sorbet   Cream	8,80 €
Baked Apple Fritters   Bourbon Vanilla Ice Cream   Cream	8,80 €
Chocolate mousse   Espresso-Brittle Ice Cream   Vanilla Sauce	8,00 €
"Endless Summer"   3 kinds of sorbets   fruit sauces	8,20 €
"Raspberry Dream"   Bourbon Vanilla Ice Cream   Hot Raspberries   Whipped Cream	7,50 €
"Nutcracker"   Chocolate, Espresso and Caramel Ice Cream   Coffee Liqueur <sup>i</sup>   Mixed Nuts   Whipped Cream	8,50 €
Affogato   Hot Espresso   Bourbon Vanilla Ice Cream	5,20 €

## ...or put together your own ice cream (Mövenpick Brand)

Bourbon-Vanilla	Chocolate Chips	Walnut	Strawberry	
Espresso-Brittle <sup>i</sup>	Caramel	Passion Fruit Sorbet	Raspberry Sorbet	Lemon Sorbet
1 Big Gourmet's Scoop of Your Choice				2,50 €
Portion of Whipped cream				1,00 €
Egg-liqueur (eggnog)   Baileys <sup>c,g</sup>   Coffee Liqueur <sup>i,c</sup>				1,50 €

## Hot Delights

Coffee "Antwerpen"   Hot Coffee <sup>i</sup>   Egg-Liqueur (Eggnog)  Whipped Cream	5,80 €
Coffee "Paris"   Hot Coffee <sup>i</sup>   Cointreau   Whipped Cream	5,80 €
Coffee "Baileys"   Hot Coffee <sup>i</sup>   Baileys Irish Cream  Whipped Cream	5,80 €
Latte Macchiato "Baileys", Hot Coffee <sup>i</sup> with Baileys Irish Cream   Milk Foam	5,80 €
Large "Mexican" Coffee <sup>i</sup> , Hot Coffee With Milk Chocolate And Milk Foam	5,10 €
Big Hot Chocolate "Florentine", Hot Milk Chocolate   Amaretto   Whipped Cream	5,80 €

## Digestive – a Small Selection of our Treasures

Williamine of Morand, Switzerland	2cl	4,10 €	Cognac Hennesey XO	2cl	7,20 €
Old Zwetschge a.d. Barrique, Vallendar/Mosel	2cl	4,80 €	Moskovskaya,Russian Vodka	2cl	2,50 €
Zibartenbrand (Wild Plum), Vallendar/Mosel	2cl	4,80 €	Three Sixty Vodka, deutscher Vodka	2cl	3,80 €
Hazelnut, Vallendar/Mosel <sup>7.2</sup>	2cl	4,80 €	Maltese Cross Aquavit, Iced	2cl	2,50 €
Orange Spirit, Vallendar/Mosel	2cl	4,80 €	Linie Aquavit, Iced	2cl	3,50 €
Quince, Vallendar/Mosel	2cl	4,10 €	Fernet Branca or Fernet Menta	2cl	2,50 €
Mirabelle, J. Nusbaumer, France	2cl	4,10 €	Underberg/Jägermeister	2cl	2,50 €
Cherry, J. Nusbaumer, France	2cl	4,10 €	Averna or Ramazotti on Ice	2cl	4,00 €
Raspberry, J. Nusbaumer, France	2cl	4,10 €	Ammertal-Whisky, V. Theurer (70% Single-Malt, 30% Single-Grain)	4cl	4,60 €
Obstler	2cl	2,10 €	Jim Beam, Bourbon Whiskey	4cl	4,90 €
Calvados Pays d 'Auge Boulard V.S.O.P.	2cl	4,10 €	Tullamore Dew, Blended Pot Still Irish Whiskey	4cl	4,90 €
Grappa di Prosecco, Andrea da Ponte, Italy	2cl	4,80 €	Glenmorangie 10 Years Highland Single-Malt Scotch Whiskey	2cl	4,20 €
Grappa di Amarone, Marzadro, Italy	2cl	6,50 €	Bushmills 10 Years, Single-Malt Irish Whiskey	2cl	3,50 €
Cognac Otard V.S.O.P.	2cl	4,10 €			

## Longdrinks (4 cl auf 0,2 ltr.)

Gin & Tonic	7,50 €	Rum & Cola	7,50 €
Vodka Lemon	7,50 €	Whiskey Cola	8,50 €

### Additives

(a) with phosphate (b) with flavor enhancer (c) with dyes (d) with antioxidant (s) with preservative  
(f) with stabilizer (g) with emulsifier (h) with quinine (i) with caffeine (k) with acidifier (m) waxed