LDC October 28th 2025
Dinner @ Wagenhalle

BEERS FROM THE DINKELACKER FAMILY BREWERY

Schwaben Bräu Original (swing-top bottle) | Naturradler | Freibier (non-alcoholic)

WEINGUT ALDINGER & Kessler

White
Riesling Rebhuhn, dry

Red
Cuvée dry

Kessler Brut | Kessler Rosé | Prisecco (non-alcoholic)

SOFT DRINKS

Fritz Kola & Kola Zero | Spezi | Fritz Orange | Organic apple spritzer | Rhubarb juice spritzer

Mineral water classic & still

Espresso | Espresso macchiato

Cappuccino | Americano

Tea variations

Bar drinks

(from 9.00pm - 12.00am only)

Aperol Spritz

Sarti Spritz

Lillet Wild Berry

Crodino Spritz

Voda Soda | Lemon

Gin Tonic

Virgin Gin Tonic (non-alcoholic)

Moscow Mule

Whiskey Sour

Ipanema (non-alcoholic)

Appetizer

Warm Potato Foam with Porcini Crumble | Chives

Mini Leek Quiche with Gruyère | Crème Fraîche

Bruschetta with Tomato | Parmesan | Basil

Pita Bread with Spiced Hummus | Turmeric | Orange

Baked Smoked Fish Praline with Cucumber | Sour Cream | Dill

Main course

The best from field, forest and meadow

Assorted Green Salads with Homemade Granola | Goat's Cream Cheese from Schönbuch | Raw Vegetables | Sautéed Mushrooms | Croutons | Vinaigrette and Sprouts

Selection of Breads from the Albbäckerei Beckabeck Bakery

Italy

Arugula with fresh Goat Cheese from Schönbuch | Figs | Pine Nuts

Roast Beef with Truffle Vinaigrette | Arugula | Parmesan Cheese

Octopus Carpaccio with Artichokes | Confit Tomatoes | Celery | Pine Nuts

Homemade Vegetarian Ravioli with Sage Butter

Odenwald Salmon Trout Poached in Summer Tomatoes with Riviera Olives | Artichokes | Lemon | Rosemary Potatoes

France

Braised Pasture-Raised Beef with Roasted Colorful Carrots | Gratin Dauphinois

India

Vegan Curry with Chickpeas | Carrots | Pointed Peppers | Broccoli | Green Beans | Rice

Homemade Samosas with Dip

Levante

Beetroot Hummus with Braised Celeriac | Quinoa

Roasted Cauliflower with Tahini | Capers | Raisins | Pine Nuts

Avocado Cream with Smoked Pointed Peppers | Spring Onion | Black Garlic | Sourdough Bread

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Desserts

Baked Apple in a Glass

Chestnut Tartlet with Pear | Chocolate

Mango-Chia Pudding with Passion Fruit