



### **STARTERS**

Carpaccio of beef fillet in a basil marinade with grated Parmesan, served with fresh baguette 18.90

Marinated green and white asparagus on a bed of white asparagus cream with cherry tomatoes and sesame dressing 18,90

### **SOUP**

Pancake soup (clear broth with strips of savory pancake) 6.50

Asparagus cream soup 8.90

### **VEGETARIAN**

Large bowl of salad from our buffet 13.50

Käsespätzle with salad ("cheese noodles") 16.90

Filled wild garlic ravioli on wild garlic foam with cherry tomatoes and spring onions 19.90

### **VEGAN**

Fregola Sarda pasta with cherry tomatoes and porcini mushrooms 18,90

Green and white asparagus on herb foam with chickpea falafel 18,90



### **Asparagus season in Paulas Alb**

Asparagus spears with hollandaise sauce or melted butter Served with new potatoes	22.90
Asparagus spears with venison schnitzel in herb breading, served with hollandaise sauce and new potatoes	29.90
Asparagus "Paulas Alb" - Asparagus spears with hollandaise sauce and cooked ham in herb crepe, gratinated with cheese	25.90
Asparagus spears with Viennese Schnitzel, served with hollandaise sauce and new potatoes	34.90
Asparagus spears with pan-fried salmon trout fillet, served with hollandaise sauce and new potatoes	32.90
Asparagus spears with pink-roasted beef fillet, served with Béarnaise sauce and new potatoes	44.90
Pink-roasted lamb loin under an herb crust with rosemary sauce, green asparagus and potato gratin	39.90



## FISH

Wild garlic pappardelle with shrimp 29,90

## MEAT

Paula's Alb Burger (beef patty, burger sauce, tomato, lettuce and cheese) with fries 18.90

Hunter's Schnitzel with fresh regional Mushrooms, served with spätzle (Swabian noodles) 20.90

Viennese Schnitzel (from veal loin) with cranberries and fried potatoes 28.90

Roast beef with fried onions and gravy, served with spätzle 29.90

## STEAKS

All steaks come with a served with vegetable garnish and fries.

Rump steak (Argentinian Angus) 200 g   300 g	29.90   34.90
Fillet of beef (Argentinian Angus) 200 g   300 g	36.90   43.90
Veal steak 200 g	30,50

### Extras

**+1.70 € each**

Homemade herb butter

Homemade sauce Bearnaise Rice

Barbecue sauce (cold)

Swabian Pepper sauce



**FOR THE SMALL APPETITE**

Small salad from the buffet	6.50
Cold meat salad with pickles, onions, and bread with fried Potatoes + 5,00	12.50
Swiss cold meat salad with cucumber, onions, and bread with fried Potatoes + 5,00	12.50



## DESSERT

3 scoops of ice cream locally made from the Ice cream factory Lieblingseis	6.50
3 scoops of ice cream locally made from the Ice cream factory Lieblingseis with whipped cream	7.50
Vanilla ice cream locally made from the Ice cream factory Lieblingseis with hot chocolate	8.50
Vanilla ice cream from the Ice cream factory Lieblingseis with hot raspberries	8.90
Nut cup with eggnog and whipped cream	9.50
Scoop of Homemade Sorbet (vegan)	3.50
Strawberry cup (vanilla and strawberry ice cream) with marinated strawberries and whipped cream	9.90
Tonka bean panna cotta with rhubarb coulis and fresh rhubarb	10.90

Dear guests,  
if you have any allergies, please contact our team.  
We will give you information about the allergenic ingredients contained in our meals.



### NON-ALCOHOLIC BEVERAGES

Carbonated mineral water	0,2   2.50 0,4   3.50
Krumbacher naturel mineral water	0,5   5.50
Krumbacher medium mineral water	0,5   5.50
Cola-mix   Orange Lemonade <sup>2</sup>   Cola <sup>1,2,11</sup>   Sprite <sup>3</sup>	0,2   3.50 0,4   4.10
Apple-   Orange-   Currant- <sup>3</sup>   Passion fruit juice spritzer	0,2   3.70 0,4   4.30
Orange juice	0,2   4.00
Bitter Lemon <sup>3, 11a</sup>	0,2   3.90

### BEERS

Home brewed	
Goldene Adler (Ehingers first draught wheat beer)	0,3   3.60 0,5   4.30
Specialities from the Berg Brewery	
Original barreled larger	0,3   3.80 0,5   4.50
Brewers pils from the barrel	0,3   4.30
Ulrich beer on tap	0,3   4.20 0,5   4.90
Crystal Wheat beer	0,5   4.70
3-grain wheat beer	0,5   4.70



Promotional beer on tap	0,3   4.20
(Our Service Team will gladly assist)	0,5   4,90

Paula's Tasting Trio Taste through our selection with 3 0,1l samples of our draft beer specialities	5.90
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**Non-alcoholic**

Non-alcoholic wheat beer	0,5   4.70
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Cyriac alcohol free larger	0,33   3.90
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**MIXED DRINKS**

Jacky Cola <sup>11</sup>	7.90
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Havana Cola <sup>11</sup>	7.50
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Vodka Lemon <sup>11a</sup>	7.50
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Gin and tonic <sup>11a</sup>	7.50
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**DIGESTIF RECOMMENDATIONS**

COGNAC

Cognac Hennessy Fine de Cognac V.S.O.P.	8.50
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Cognac Hennessy XO	18.90
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GIN & RUM

Inspired. From primeval times. Tonic <sup>11a</sup> Homo saGINens takes you on a journey into the mysterious Depths of the Neolithic period. Regional gin with raspberries from the Swabian Alb.	9.90
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The Illusionist with Tonic <sup>11a</sup>	
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Experience Paula's illusion with a discolouring gin Botanicals: Blue flower from the other side of the world, lavender, Juniper, nutmeg, liquorice, rosemary, lemon, orange Brockman's Intensely Smooth Premium Gin with Tonic <sup>11a</sup>	10.90
Botanicals: blueberry, blackberry, cassia-cinnamon, liquorice, Lemon, orange, coriander, angelica, almonds, iris root	8.90
Barbados Rum Plantation XO 20th Anniversary Rum	9.50

#### **WHISKY**

Jack Daniel's Tennessee Bourbon Whiskey	6.50
Glenfiddich, Pure Malt, 12 years	8.00

#### **SPIRITS**

Grappa di Chardonnay	4.50
Grappa Poli Barrique 1998 Jacopo Poli Bassano del Grappa	11.00

#### **CLEAR FRUIT SCHNAPPS**

Armbruster's Williams Christ Gold (pear schnapps)	5.50
Prince Old Apricot Brandy - matured in wooden barrel	7.00

#### **LIQUERS**

Butter Scotch liqueur	5.00
Prince Zirberla (Swiss stone pine liqueur)	4.50
Fassbind vielle Framboise- old raspberry	8,00

#### **Local - Regional - Regiogenial from the Swabian Alb**

Finch Swabian Highland Whisky Classic 40% vol. 5 years storage in wine casks with a warm, clear vanilla note and fine wine notes	13.90
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Albfink - Fine Plum Cigar Brandy 46,5 % vol. Aged in plum wood barrels from dark blue, ripe and pureed damsons - sweet and aromatic

8.90

Albfink - Fine cherry

6.50

Albfink - The nut 34% vol.

Sweet, roasted hazelnuts combine with incredibly intense, but mild taste experience of chocolaty nut flavour

5.00

#### **WARM BEVERAGES**

Cup of coffee

3.00

Cappuccino

3.50

Cafe au lait

3.50

Latte Macchiato

3.70

Espresso

2.50

Espresso Macchiato

2.60

Hazelnut macchiato / milk

4.30

Vanilla macchiato / milk

4.30

Hot chocolate

3.60

Paula's chocolate dream

3.90

Cup of tea

2.90