

Höfle



Das Gute genießen

ENJOY

Aperitif of the month

Hugo or Aperol sprizz

Prosecco | Soda | Orange
0,2 glas Euro 8,20

Lillet blanc sprizz

Seasonal berries
dash of Prosecco | Soda
Schweppes Wild Berry
glas Euro 8,50

Gin sprizz

Gin Mare | Prosecco
Wild berry 0,2glas Euro 9,80

Catch of the day

Pike-perch fillet
Beetroot
Saffron barley risotto
Euro 34

APPETIZERS

MIXED SALAD

potato- | raw vegetable
salad | lettuce
Euro 8,70

CREAM SOUP

of the day
Euro 8,00

BRAIN SOUP

“Grandma style”
Euro 8,90

PANCAKE SOUP or LIVER DUMPLING SOUP

Euro 8,70

BEEF CARPACCIO & creamy Linguine Euro 19,00

SALAD of

fennel|orange| pomegranate
marinated Burratina-cheese
from Italy | olive oil
Balsamico
Euro 14,00

Appetizer

CHARCUTERIE PLATE:

enjoy with friends
specialties from our
butcher shop
Euro 26,80 for 2...

FROM OUR BUTCHERSHOP

BEEF TARTAR (220g)
pickles | onions | caper
egg yolk | cognac | salt
pepper | mustard sorbet
farmhouse bread
Euro 25,90

DRY AGED BEEF NEW YORK CUT

...for 2 persons
parmesan fries
green beans
Euro 69,00

....add it with

herb butter | red pepper
sauce | red wine sauce
2024 WM BBQ Sauce 1.Platz
à Euro 2,80

KITCHEN HOURS

Dinner

Tuesday – Saturday
6pm to 9pm

Lunch

Wednesday | Thursday Friday
12am to 2pm

MAIN DISHES

FILLET OF PORK

-sous vide cooked-
red pepper sauce
mushrooms
homemade "Spätzle"
Euro 25,80

Glazed

SHOULDER of LAMB

Caponata | Polenta
Euro 33,00

SCHNITZEL

pork loin

or

chicken breast
homemade „Spätzle“
Euro 19,00

Braised venison escalope
cranberry-elderberry |
red cabbage | potatoe
dumplings
Euro 29,80

SPECIALITIES from the REGION

2pieces of

MAULTASCHEN

piled with butter and onions
baked with egg potato salad
Euro 14,50

SMOKED BRISKET from the
Mehrstetter Beef | apple
horseradish | potatoe-celery
puree | creamy cabbage | red
onion marmelade | World
Best WM 1 Place BBQ Sauce
Euro 29,90

MAULTASCHEN Trio

piled with butter and onions;
baked with egg; gratinated
with cheese & ham

Euro 16,00

...join with potato salat
Euro 4,80

VEGETARIAN Food

Eggplant piccata

Linguine from the



parmesan wheel |
parmesan velouté

Euro 19,90

Swabian

CHEESE SPÄTZLE

served in a pan
butter & onions | green salad
Euro 17,80



Saffron barley RISOTTO

chanterelles & king oyster
mushrooms

Euro 21,50

..add with salami from
our butcher shop
Euro 23,00

SWEETS

Warm CHOCOLATE
SOUFFLÉ | liquid core

mango | maracuja |
sour cream ice

Euro 12,80

SWABIAN Apple cakes with
cinnamon and sugar |

vanilla ice cream

whipped cream

Euro 11,00

DETTINGER cherry cup

Vanilla – and chocolate ice
cream | cherries | cream

Euro 10,80

Cottage cheese DUMPLINGS

apricot roaster | nut parfait
vanilla cream

Euro 13,00

CHEESE SELECTION

from the Swabian Alb

Walnuts | fruit mustard
bread selection

Euro 9,80

Certain ingredients, substances or products that are used in food production might remain in the food and may cause allergies or food intolerance in some people, potentially putting their health at risk. Please ask our staff for further informations

ENJOY the time

Menue

creamy pumpkin soup

Lactose | Gluten

**

Sous vide barbery duck breast

Apple red cabbage | Swabian “Bubaspitzle”

Gluten | Lactose

Plum tarte

nuts | pistachio ice cream | whipped cream

Lactose | almonds

Menu Euro 39



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