



Deutsches Haus

... unverschämt schwäbisch



Menu

Come in
Enjoy
Feel Good



Welcome



Family Riexinger

Elke and Karlheinz Riexinger

Michael and Annika Riexinger, Mats and Ella

Matthias Riexinger and Sven Riexinger

Dear guests,

Nice to have you here!

Welcome to our traditional swabian restaurant.

Our house has been an integral part of the region since 1872.

Initially the focus was on agriculture. A small vespers room was part of the

German Court. Today the focus is on the catering and hotel industry.

We attach great importance to making our guests feel at home with us and

offer you a warm welcome with our team.

We are pleased that our house has been a place of hospitality and enjoyment
for so many years. We wish you a pleasant stay in the German House.

Your family Riexinger and team



Wirtshaus

Welcome to our Swabian restaurant, tradition lives here. Enjoy the unique panorama of the Three Emperors Mountains, discover the various rooms and treat yourself to culinary delights. The inn is open six days a week with hot food served all day.

Biergarten

One of the most beautiful beer gardens in the region

Relax by the lake and enjoy your time with us – our beer garden is the perfect stop for hikers and cyclists alike.

Current opening hours can be found on our website.



Hotel

Our cosy country hotel offers 21 comfortably furnished double rooms – perfect for both business travellers and holiday guests. Whether you're here to relax or explore the region, you'll find peace and comfort with us. On our website, we've put together a selection of leisure activities for your stay on the Swabian Alb.

Shop

Swabian specialties to take home

From Tuesday to Sunday, during our opening hours, you can purchase a wide selection of homemade regional delicacies: Finest meat and sausage products by master butcher Karlheinz Riexinger, as well as freshly baked bread, cakes and pastries from Elke Riexinger's bakery – every day.

Traditional craftsmanship to enjoy at home.





Aperitif

Deutsches Haus Spritz	0,2l 7,50€
Aperol Spritz	0,2l 7,50€
Campari Orange	0,2l 7,50€
Martini bianco	0,1l 5,50€
"Riexingers Nommer Ois" Sparkling wine	0,1l 4,20€

non - alcoholic

Sanbitter Orange	0,2l 6,50€
Prisecco non alcoholic Manufaktur Jörg Geiger, Schlat	0,2l 6,00€
Sparkling Wine Collection O non alcoholic, Oberkricher Winzer	0,1l 4,20€



Starters

Smoked Salmon	14,50€
dill and mustard sauce with salad garnish and bread	
1a,4,10	
Breaded mushrooms	12,00€
remoulade sauce	
1a,3,7,9,10	
Caprese- tomato and mozzarella	12,00€
1a,7	
Mixed starter variation	14,50€
with bread	
1a,2,3,4,7,10	
Mixed starter platter to share from 2 people	p.P. 14,00€

Soups

Flädlesuppe (bouillon with pancake strips)	6,00€
1a,3,7,9	
Liver dumpling soup	6,50€
1a,3,9	
Maultaschensuppe (bouillon with meat dumplings)	6,50€
1a,9	



Traditional dishes from southern Germany

Tureen Gaisburger Marsch beef broth

18,50€

Terrine Gaisburger Marsch

1a,3,7,9

Plate Gaisburger Marsch beef broth

13,50€

1a,3,7,9



Maultaschen (traditional meat filled pasta)

17,50€

in broth with potato salad

Maultaschen in der Brühe

1a,9,10



Maultaschen (traditional meat filled pasta)

18,00€

roasted with eggs, mixed salad

Maultaschen geröstet

1a,3,7,9,10

Sausage dumplings

15,50€

in broth with potato salad

Wurstknöpfle

1a,3,9,10, A,B

Lentils

16,50€

homemade Spätzle and sausage

Linsen mit Spätzle und Saitenwürstle

1a,3,9, A, B



Beef dishes

Shoulder Roast of Norland Beef* 24,50€

served with homemade Spätzle (German egg noodles) and a mixed side salad.

*Norland heifers are a special crossbreed of Holstein heifers and Ayrshire bulls, raised in Germany, Poland, and Denmark. The beef is renowned for its consistently high quality.

Scheufelebraten vom Norland Rind

1a,3,7,9,10

Beef fillet 38,00€

with herbs and garlic butter, fried potatoes and seasonal vegetables

Rinderfilet mit Kräuterbutter, Bratkartoffel und Gemüse

3,7

Rumpsteak with pepper gravy 33,00€

with Dauphine potatoes

Rumpsteak Pfeffersoße

1a,7,9,10

Steak with fried onions 32,00€

homemade Spätzle and mixed salad

Zwiebelrostbraten mit Spätzle und Salat

1a,7,9,10

Steak with fried onions and Dumpling 34,00€

homemade Spätzle, one Maultasche, mixed salad

Schwäbischer Zwiebelrostbraten

1a,3,7,9,10

Beef & Pork

beef and pork fillet 31,50€

with herbs and garlic butter, fried potatoes and mixed salad

Dialog vom Schwein und Rind mit Kräuterbutter, Bratkartoffel und Salat

7,9,10

Kaltenwanger Duo 21,50€

braised beef and roast pork with homemade Spätzle and mixed salad

1a,3,7,9,10



pork dishes

Roast pork

20,50€

with bread dumplings and a mixed salad

Schweinebraten mit Semmelknödel

1a,3,7,9,10

Roast pork "Jäger Art"

21,00€

with mushroom gravy, homemade Spätzle and a mixed salad

Jägerbraten mit Spätzle und Salat

1a,7,9,10

Breaded Schnitzel

19,50€

with french fries and a mixed salad

Paniertes Schnitzel mit Pommes Frites und Salat

1a,3,7,9,10

Jägerschnitzel

21,50€

Schnitzel with mushroom gravy, homemade Spätzle and salad

1a,7,9,10

Pork fillet

25,00€

with a creamy sauce, croquettes and a mixed salad

Schweinemedallions mit Kroketten und Salat

1a,3,7,9

Cordon bleu

22,50€

breaded schnitzel stuffed with cheese and ham, french fries and a mixed salad

1a,3,9,10, A, B

veal

Original Wiener Schnitzel (veal)

33,50€

French Fries and a mixed salad

Kalbsschnitzel mit Pommes Frites und Salat

1a,3,7,9,10



Vegetarian dishes

Mixed vegetable platter

16,00€

fresh and seasonal vegetables with roasted potatoes and sauce hollandaise

Gemüseteller

7,9

Cheese Spätzle

17,50€

with fried onions and a mixed salad

Käsespätzle

1a,7,9,10



Spaghetti and lentil bolognese (vegan)

14,50€

Spaghetti mit Linsenbolognese

1a,9

Salads

Big mixed salad platter

12,00€

Große Salatplatte

7,9,10

Toppings:

- grilled Turkey meat 8,00€
- grilled Mushrooms 6,50€
- Ham, Cheese, Egg 7,50€

Greek Salad

18,00€

Feta cheese, Onions, Tomato, Cucumber, Salad

Griechischer Salat



Side dishes

Mixed salad
Gemischter Salat
7,9,10

6,50€

French Fries
Pommes Frites

5,50€

Croquettes
Kroketten
1a,3

5,50€

homemade Spätzle
1a,3

5,00€

roasted potatoes
Bratkartoffeln
7,9

5,00€

Dauphine- potatoes
1a,3

5,50€

Bread dumplings
Semmelknödel
1a,3,7

5,00€

Mixed vegetables
Gemüse
3,7,9

5,50€



Children 's Menu

Small breaded Schnitzel with french fries Kinderschnitzel 1a,3,7,9,10	9,00€
Spaghetti Bolognese 1a	7,50€
Breaded fish fillet with potato salad Gebackenes Fischfilet mit Kartoffelsalat 1a,3,4,9,10	9,00€
Spätzle with gravy Spätzle mit Soße 1a,3,7,10	6,00€
French fries Portion Pommes Frites	6,00€
Homemade Sausage and Fries 8,00€ Saitenwürstle mit Pommes	

Only for children up to 10 years



Hot Snacks

homemade in our own butcher 's shop

Steak with fried onions with bread Tellerrostbraten mit Brot 1a,9	21,50€
Breaded Schnitzel with bread Tellerschnitzel mit Brot 1a,3,7,9	14,00€
Meat loaf with fried onions Fleischkäse mit Röstzwiebel 1a,9,A,B	13,50€
Meat loaf with egg Fleischkäse mit Ei A,B	13,50€
Strammer Max (Sandwich with ham and egg) 1a,3,7,A,B	12,00€
Bratwurst 7,9,A,B	12,00€
Bratwurst with mixed salad 7,9,A,B	16,00€



Gold Snacks

homemade in our own butcher 's shop

Homemade Sausage platter

13,50€

Liver- blood- and other sausages with bread

Hausmacher Platte

1a,9,A,B

Kaltenwanger Vesperbrett

16,00€

Smoked ham, smoked sausages, chees and butter with bread

1a,7,B

Salad of cutted sausage with blood sausage

13,00€

Schwäbischer Wurstsalat

1a,A,B

Salad of cutted sausage with cheese

13,50€

Schweizer Wurstsalat

1a,A,B

Lumpensupp

14,00€

Limburger cheese, red brawn, white brawn, onions, oil and vinegar

7,B

Limburger cheese with butter

12,50€

1a,7

All snacks are served with our homemade bread



Drinks

Cola / Cola- Mix / Orange

0,2l 3,20€

0,4l 4,20€

A,C,D,E,F

Afri cola zero

0,3l 3,70€

A,C,D,E,F

Mineral water

0,2l 2,20€

0,4l 3,00€

BOLLER apple spritz/
orange spritz

0,2l 3,20€

0,4l 4,20€

Apfelschorle/ Orangenschorle

BOLLER grape juice/
black currant juice

0,2l 3,20€

Trauben-/ Johannisbeernektar

Teinacher Gourmet medium
Bottled sparkling water

0,5l 3,70€

0,75l 5,50€

Teinacher Gourmet still
Bottled still water

0,5l 3,70€

0,75l 5,50€

Bitter Lemon

0,4l 4,20€

A,G



Beer

Gruibinger Bier Export draft beer	0,3l 3,60€ 0,5l 4,40€
Gruibinger Bier Stiefelpils draft beer	0,2l 3,40€ 0,3l 4,00€
Gruibinger Bier Brunnenbier draft beer	0,2l 3,60€ 0,4l 4,40€
Kaltenwanger Hochzeitsbier only available at our restaurant	0,3l 3,60€ 0,5l 4,60€
SCHIMPF Kronenbrauerei Hefeweizen draft beer	0,3l 3,70€ 0,5l 4,70€
SCHIMPF Kronenbrauerei Kristallweizen	0,5l 4,70€
SCHIMPF Kronenbrauerei Dunkles Hefeweizen	0,5l 4,70€
SCHIMPF Kronenbrauerei Hefeweizen non- alcoholic	0,5l 4,70€
SCHIMPF Kronenbrauerei Bio Höpfle non alcoholic	0,5l 4,70€



Wine

Our recommendation - our exclusive cuvée

Riexingers Nommer Ois white

quality wine, cuvée, dry
Collegium Wirtemberg

0,25l 8,00€
0,75l 24,00€

Riexingers Nommer Ois rosé

quality wine, cuvée, dry
Collegium Wirtemberg

0,25l 8,00€
0,75l 24,00€

Riexingers Nommer Ois red

quality wine, cuvée, dry
Collegium Wirtemberg

0,25l 9,00€
0,75l 27,00€

White wines

by glass

Riesling, QbA, dry,
Collegium Wirtemberg

0,25l 7,00€

Müller. Thurgau, QbA, semi-dry
WG Oberkirch

0,25l 6,50€



White wines

by bottle

Riesling, Stettener Brotwasser, VDP, erste Lage, dry 0,75l 35,10€

Sauvignon blanc, Hex vom Dasenstein
QbA, dry 0,75l 28,50€

Organic Pinot gris, QbA, VDP, dry, Graf Adelman 0,75l 42,20€

Rosé wine

Spätburgunder Weißherbst
QbA, dry, WG Oberkirch 0,25l 7,20€

Sparkling wines

Riexingers Nommer Ois Sparkling wine 0,1l 4,20€
Cuvée, dry, Schloss Affaltrach 0,75l 28,00€

Chardonnay brut, Kessler 0,75l 36,00€



Red wines

by glass

Spätburgunder

QbA, semi- dry, WG Oberkirch

0,25l 7,50€

Trollinger

QbA, suave, Collegium Wirtemberg

0,25l 6,80€

by bottle

Merlot Barrique "Hex vom Dasenstein"

QbA, dry

0,75l 38,00€

St. Laurent Villa Heynburg

QbA, dry, Baden

0,75l 44,00€

Trollinger Alte Reben Collegium Wirtemberg

QbA, suave

0,75l 24,00€

Wine spritzer

red or white

0,25l 3,90€

Apple wine

0,25l 2,30€

0,5l 3,80€

1,0l 7,20€



Digestif

From our local distillery Glass

Obstwasser (fruits)	2cl	3,60€
Kirschwasser (cherry)	2cl	3,80€
Williams Christ mit Birne (pear)	2cl	4,20€
Zwetschgenwasser (plum)	2cl	3,80€
Palmisch Birne (palmisch pear)	2cl	3,80€
Haselnussschnaps (hazelnut)	2cl	4,80€

Scheibel Distillery in the black forest region

Altes Pflümle (plum)	2cl	5,20€
Nussler (nuts)	2cl	5,20€
Moor- Birne (pear)	2cl	5,20€
Williams- Christ Birnen Brand (pear)	2cl	5,20€

Liqueurs

Fernet Branca	2cl	3,80€
Ramazotti	2cl	3,80€



Hot drinks

Cup of coffee	3,20€
Mug of coffee	3,80€
Cappuccino H	3,80€
Espresso	2,80€
Latte Macchiato H	3,80€
Tea - different varieties Eilles	3,40€
Hot chocolate- Lindt H	3,20€
Espresso Surprise Espresso with a small dessert H	5,20€

Oatmilk: +0,50€

Please ask for our daily changing cakes.



Get a gift card as a present at the reception





List of allergens

- 1 Gluten containing cereals
 - 1a Wheat | 1b Rye | 1b Barley | 1c Oats | 1d Spelt
- 2 Crustaceans and crustacean products
- 3 Eggs and egg products
- 4 Fish and fish products
- 5 Peanuts and peanut products
- 6 Soy and soy products
- 7 Milk and milk products
 - 8a Almond | 8b Hazelnut | 8c Walnut | 8d Cashew |
 - 8e Pecanuts 8f Paranut | 8g Pistaccio | 8h Macadamianut |
 - 8j Queenslandnut
- 9 Celery and celery products
- 10 Mustard and mustard products
- 11 Sesame seeds and sesame products
- 12 Sulfur dioxid and sulphides in a concentration of
> 10 mg/kg or 10 mg/l declared as SO₂
- 13 Lupins and lupin products
- 14 Molluscs and mollusc products

List of additives

- A contains phosphate
- B contains flavour enhancers
- C with colouring
- D contains antioxidants
- E contains phenylalanine
- F contains sweeteners
- G contains Chinin
- H contains milk and lactose