



Dear guests,

we welcome you to our restaurant „BrunnenStube“.

We wish you a pleasant evening and would be glad if you recommend us .

*Yours family Schwaninger, chef Mr. Petrovic
and the team of the BrunnenStube*

Soups

Consommé with steamed vegetables and noodles 4,20 €

Tomato soup with croutons and basil oil 4,50 €



Starters

(small and vegetarian dish)

<i>grilled sheep cheese with fresh tomatoes, olives, chilies, onions, garlic and herbs</i>	<i>7,80 €</i>
<i>caramelized goat cheese on tomato- carpaccio and fresh herbs</i>	<i>7,90 €</i>
<i>smoked salmon with potato wedges and creamy horseradish</i>	<i>8,90 €</i>
<i>„Wurstsalat“ (sausage salad)</i>	
<i>... served with bread</i>	<i>7,50 €</i>
<i>... served with french fries</i>	<i>9,80 €</i>



Salads

- „Mediterran“: mixed salad with balsamic vinegar,
fresh herbs, marinated and grilled sheep cheese
olives, chillies and egg 9,20 €*
- „Brunnenstube“: a selection of salads of the season
with stripes of grilled chicken breast and
mushrooms served with french dressing 10,80 €*
- „Prawns“: a selection of salads with balsamic vinegar
and roast prawns in garlic-oil 11,90 €*
- „Beef“: mixed salad with herb dressing, grilled
strips of roast beef and pumpkin seeds 12,40 €*
- „Salmon“: a selection of salads of the season with
french dressing, smoked salmon and vegetables 11,50 €*
- Available only when ordering a main course:*
*a side salad with selected green and raw salads
served with yogurt dressing 4,50 €*



Pasta

- Tagliatelle (noodles) with spicy tomato basil sauce,
mediterranean vegetables and grades
cheese* 9,50 €
- Tagliatelle (noodles) with cream sauce, grilled strips
of roast beef and fresh mushrooms* 11,80 €
- Tagliatelle (noodles) with grilled prawns and
vegetables* 11,80 €



Main course

<i>Grilled chicken breast with vegetables, tomato sauce, herbs and potato wedges</i>	<i>12,50 €</i>
<i>„Schnitzel Wiener Art“ breaded pork schnitzel with french fries and a side salad</i>	<i>12,80 €</i>
<i>Grilled pork steak with creamy mushroom sauce, „Spätzle“ (noodles) and vegetables</i>	<i>13,50 €</i>
<i>„Boef Stroganoff“ grilled strips of roast beef with mustard sauce, gherkins, mushrooms, noodles and broccoli</i>	<i>16,50 €</i>
<i>Argentinian black-angus rump steak with herb butter and french fries</i>	<i>18,90 €</i>
<i>Argentinian black-angus rump steak with pepper cognac sauce and potato wedges</i>	<i>18,90 €</i>
<i>Grilled pike-perch (white fish) filet with lobster sauce, rice and vegetables</i>	<i>17,90 €</i>



Dessert

- Variation of home-made amarettini and
espresso parfait with wildberries* 6,90 €
- Warm apple strudels with vanilla ice-cream and
whipped cream* 6,50 €
- Vanilla and chocolate ice-cream with wildberries
and whipped cream* 5,90 €
- Sundae of vanilla, strawberry and chocolate ice-cream
with whipped cream* 4,50 €



Kids Menu

<i>Noodles with tomato sauce</i>	<i>4,90 €</i>
<i>grilled sausages with french fries</i>	<i>5,50 €</i>
<i>„Schnitzel Wiener Art“ (breaded pork schnitzel) with french fries</i>	<i>6,50 €</i>
<i>a plate to share with mum and dad</i>	<i>0,00 €</i>



White wines by the glass

<i>Heidelberger Burg</i> <i>Riesling, 2016, Qualitätswein, dry</i> <i>Weingut Adam Müller, Leimen/Baden</i>	<i>0,2 l</i>	<i>4,90 €</i>
<i>Deidesheimer Hofstück</i> <i>Riesling, 2017, Qualitätswein, dry</i> <i>Winzervereinigung Deidesheim, Deidesheim/Pfalz</i>	<i>0,2 l</i>	<i>4,60 €</i>
<i>Pinot Gris</i> <i>Qualitätswein, 2017, dry</i> <i>Weingut Georg Nägele, Schlossbergkellerei, Hambach/Pfalz</i>	<i>0,2l</i>	<i>5,40 €</i>
<i>Gewürztraminer</i> <i>Gewürztraminer, Kabinett, 2014, sweet</i> <i>Winzergenossenschaft Laumersheim/Pfalz</i>	<i>0,2 l</i>	<i>4,80 €</i>
<i>Chardonnay</i> <i>Vin de Pays D'OC, 2017, dry</i> <i>Caves Lineran à Sète, France</i>	<i>0,2 l</i>	<i>5,20 €</i>
<i>Ruppertsberger Reiterpfad</i> <i>Riesling, 2016, Qualitätswein, medium-dry</i> <i>Winzerverein Deidesheim e.G., Deidesheim/Pfalz</i>	<i>0,2 l</i>	<i>4,60 €</i>



Rosé wines by the glass

<i>Hambacher Schlossberg</i>	<i>0,2 l</i>	<i>5,20 €</i>
<i>Portugieser Weißherbst, 2016, Qualitätswein, dry</i>		
<i>Weingut Schäffer, Hambach/Pfalz</i>		
<i>Sasbachwaldener</i>	<i>0,2 l</i>	<i>5,80 €</i>
<i>Pinot Noir Weißherbst, 2016, Qualitätswein, dry</i>		
<i>Alde Gott Winzer Schwarzwald eG, Sasbachwalden/Baden</i>		

Red wines by the glass

<i>Sasbachwaldener</i>	<i>0,2 l</i>	<i>5,80 €</i>
<i>Pinot Noir, 2016, Qualitätswein, dry</i>		
<i>Alde Gott Winzer Schwarzwald eG, Sasbachwalden/Baden</i>		
<i>Heidelberger Dormenacker</i>	<i>0,2l</i>	<i>5,40 €</i>
<i>Pinot Noir, 2017, Qualitätswein, dry,</i>		
<i>Weingut Clauer, Heidelberg/Baden</i>		
<i>Haberschlachter Heuchelberg</i>	<i>0,2 l</i>	<i>4,50 €</i>
<i>Red wine Cuvée, 2016, Qualitätswein, medium-dry</i>		
<i>Weingärtner Stromberg-Zabergäu eG/Württemberg</i>		
<i>Tempranillo</i>	<i>0,2 l</i>	<i>5,20 €</i>
<i>Donominacion de Origen Seleccionado, 2015, dry</i>		
<i>Vinedos y Bodegas Muñoz, Noblejas/Spainien</i>		
<i>Merlot delle Venezie</i>	<i>0,2 l</i>	<i>4,90 €</i>
<i>Indicazione Geografica Tipica, 2016, dry,</i>		
<i>Weingut Villa Castella, Venezien, Italien</i>		

Wine vintage changes reserved. Wine and sparkling wine may contain sulfites.



Bottled white wines

<i>Neuweierer Mauerberg</i>	<i>0,5 l</i>	<i>12,80 €</i>
<i>Riesling, 2014, Qualitätswein, dry</i>		
<i>Winzergenossenschaft Baden-Baden, Baden</i>		
<i>Heidelberger Herrenberg</i>	<i>0,75 l</i>	<i>21,80 €</i>
<i>Riesling, 2015, Kabinett, dry</i>		
<i>Winzergilde Adam Müller, Baden</i>		
<i>Hambacher Schlossberg</i>	<i>0,75 l</i>	<i>21,90 €</i>
<i>Riesling, 2012, Kabinett, dry</i>		
<i>Weingut Schäffer, Hambach, Pfalz</i>		
<i>Pinot Gris 2015, Kabinett, dry</i>		
<i>Weingut Clauer, Heidelberg, Baden</i>		
<i>Silvaner</i>	<i>0,75 l</i>	<i>19,80 €</i>
<i>2017, dry, Weingut Adam-Müller, Baden</i>		

Bottled rosé wines

<i>Hambacher Schloßberg „Ajooh“</i>	<i>0,75 l</i>	<i>19,80 €</i>
<i>Cuvée aus Pinot Noir und Syrah, 2015, Qualitätswein, dry</i>		
<i>Weingut Schäffer, Hambach, Pfalz</i>		
<i>Heidelberger Burg</i>	<i>0,75 l</i>	<i>21,90 €</i>
<i>Pinot Noir Rosé, 2015, Kabinett, dry</i>		
<i>Weingilde Adam Müller, Baden</i>		

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Bottled red wines

<i>Baden-Badener</i>	<i>0,5 l</i>	<i>13,80 €</i>
<i>Pinot Noir, Qualitätswein, 2012, dry</i>		
<i>Winzergenossenschaft Baden-Baden, Baden</i>		
<i>Baden-Badener</i>	<i>0,75 l</i>	<i>22,90 €</i>
<i>Regent, 2010, Qualitätswein, dry</i>		
<i>Winzergen. Baden-Baden-Neuweier, eG, Baden</i>		
<i>Hambacher Schlossberg „Zartbitter“</i>	<i>0,75 l</i>	<i>21,80 €</i>
<i>Cuvée aus Cabernet Sauvignon, Syrah und Merlot, 2013, Qualitätswein, dry</i>		
<i>Weingut Schäffer, Pfalz</i>		
<i>Anselmann</i>	<i>0,75 l</i>	<i>26,80 €</i>
<i>Dornfelder Classic, 2011, dry</i>		
<i>Gebrüder Anselmann, Edesheim, Pfalz</i>		
<i>Heidelberger Herrenberg - „Tief-Schwarz“</i>	<i>0,75 l</i>	<i>28,50 €</i>
<i>Komposition aus Dornfelder und Lemberger Trauben,</i>		
<i>2014, Qualitätswein, dry, im Barrique gereift</i>		
<i>Weingut Adam Müller, Leimen/Baden</i>		
<i>Twin Oaks by Robert Mondavi</i>	<i>0,75 l</i>	<i>23,50 €</i>
<i>Zinfandel, 2012</i>		
<i>Winery Woodbridge, California, USA</i>		
<i>Finca Antigua</i>	<i>0,75 l</i>	<i>21,80 €</i>
<i>Tempranillo, 2011</i>		
<i>Familia Martinez-Bujanda, La Mancha, Spain</i>		
<i>Barbera D'Asti</i>	<i>0,75 l</i>	<i>24,60 €</i>
<i>Barbera, D.O.C., 2013</i>		
<i>Icardi Cav. Pierino, Piemont, Italy</i>		
<i>Château De Lisse</i>	<i>0,75 l</i>	<i>36,50 €</i>
<i>Saint-Émilion Grand Cru, 2007</i>		
<i>Saint-Émilion, Bordeaux, France,</i>		

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Non-alcoholic drinks

<i>Apple juice</i>	0,2 l	2,20 €	0,4 l	3,80 €
<i>Apple juice spritzer</i>	0,2 l	2,10 €	0,4 l	3,60 €
<i>Orange juice</i>	0,2 l	2,30 €	0,4 l	3,95 €
<i>Orange juice spritzer</i>	0,2 l	2,20 €	0,4 l	3,80 €
<i>Currant juice spritzer</i>	0,2 l	2,20 €	0,4 l	3,80 €
<i>Bionade</i>	0,3 l	3,20 €		
<i>Coca -Cola</i>	0,2 l	2,30 €	0,4 l	3,90 €
<i>Coca -Cola light</i>	0,2 l	2,30 €	0,4 l	3,90 €
<i>Orange soda / lemonade</i>	0,2 l	2,20 €	0,4 l	3,80 €
<i>Schweppes Bitter Lemon</i>	0,2 l	2,70 €		
<i>Schweppes Tonic Water</i>	0,2 l	2,70 €		

Water

<i>Alwa Life classic</i>	0,25 l	2,60 €	0,75 l	4,95 €
<i>Alwa Life medium</i>	0,25 l	2,60 €	0,75 l	4,95 €
<i>Alwa Life naturell</i>	0,25 l	2,60 €	0,75 l	4,95 €
<i>Soda water</i>	0,20 l	1,75 €	0,4 l	3,20 €



Coffee

<i>Coffee</i>	2,40 €
<i>Coffee jug</i>	4,30 €
<i>decaffeinated Coffee</i>	2,60 €
<i>Cappuccino/Chococino</i>	3,40 €
<i>Espresso</i>	2,40 €
<i>Latte Macchiato</i>	3,90 €
<i>Hot chocolate with cream</i>	3,60 €

Tea

<i>Cup of black tea</i>	2,30 €
<i>Cup of green tea</i>	2,30 €
<i>Cup of mint tea</i>	2,30 €
<i>Cup of camomile tea</i>	2,30 €
<i>Cup of friut tea</i>	2,30 €
<i>Cup of herb tea</i>	2,30 €

More teas are available on request.



Beer on tap

<i>Rothaus Pilsener - Tannenzäpfle</i>	0,3 l	2,70 €	0,5 l	4,00 €
<i>Heidelberger wheat beer</i>			0,5 l	4,00 €
<i>Radler (beer and lemonade)</i>			0,4 l	3,50 €

Bottled beer

<i>Paulaner wheat beer</i>	0,5 l	4,00 €
<i>Paulaner wheat beer dark</i>	0,5 l	4,00 €
<i>Paulaner crystal wheat beer</i>	0,5 l	4,00 €
<i>Paulaner wheat beer (non-alcoholic)</i>	0,5 l	4,00 €
<i>König Pilsener (non-alcoholic)</i>	0,3 l	2,70 €

Wine spritzer

<i>White wine spritzer</i>	0,2 l	2,60 €	0,4 l	4,80 €
<i>Riesling spritzer</i>	0,2 l	2,80 €	0,4 l	4,95 €
<i>Weissherbst spritzer</i>	0,2 l	2,80 €	0,4 l	4,95 €
<i>Red wine spritzer</i>	0,2 l	2,80 €	0,4 l	4,95 €



Aperitif

<i>Martini Bianco oder Rosso</i>	5 cl	3,90 €
<i>Sherry</i>	5 cl	3,90 €
<i>Portwein von Sandemann</i>	5 cl	3,90 €
<i>Campari Soda³</i>	4 cl	6,50 €
<i>Campari Orange³</i>	4 cl	6,90 €
<i>Pernod</i>	2 cl	3,90 €
<i>Riesling sparkling wine - dry⁷</i>	0,1 l	4,00 €
<i>Pêcher Royal (sparkling wine with peach syrup)⁷</i>	0,1 l	4,70 €
<i>Kir Royal (sparkling wine with cassis)⁷</i>	0,1 l	4,70 €
<i>Aperol Sprizz⁷</i>	0,2 l	5,90 €
<i>Hugo⁷</i>	0,2 l	5,90 €

Sparkling wine and champagnes

<i>Piccolo⁷</i>	0,2 l	6,90 €
<i>Sparkling wine, dry⁷</i>	0,75 l	19,90 €
<i>Riesling Sparkling wine, dry⁷, Weingut Schäffer, Hambach/Pfalz</i>	0,75 l	29,50 €
<i>Veuve Clicquot⁷, champagnes</i>	0,75 l	69,00 €

Wine and sparkling wine may contain sulfites.



Liquors/Spirits

<i>Amaretto</i>	<i>2 cl</i>	<i>2,90 €</i>
<i>Asbach uralt</i>	<i>2 cl</i>	<i>3,50 €</i>
<i>Calvados</i>	<i>2 cl</i>	<i>2,90 €</i>
<i>Cointreau</i>	<i>2 cl</i>	<i>3,50 €</i>
<i>Fernet Branca</i>	<i>2 cl</i>	<i>2,90 €</i>
<i>Gin</i>	<i>2 cl</i>	<i>2,90 €</i>
<i>Grand Marnier</i>	<i>2 cl</i>	<i>3,50 €</i>
<i>Grappa</i>	<i>2 cl</i>	<i>2,90 €</i>
<i>Himbeergeist</i>	<i>2 cl</i>	<i>2,90 €</i>
<i>Jägermeister</i>	<i>2 cl</i>	<i>2,90 €</i>
<i>Kirschwasser</i>	<i>2 cl</i>	<i>2,90 €</i>
<i>Linie</i>	<i>2 cl</i>	<i>2,90 €</i>
<i>Malteser</i>	<i>2 cl</i>	<i>2,90 €</i>
<i>Metaxa</i>	<i>2 cl</i>	<i>2,90 €</i>
<i>Mirabellenbrand</i>	<i>2 cl</i>	<i>2,90 €</i>
<i>Obstler</i>	<i>2 cl</i>	<i>2,50 €</i>
<i>Ouzo</i>	<i>2 cl</i>	<i>2,90 €</i>
<i>Ramazotti</i>	<i>4 cl</i>	<i>5,80 €</i>
<i>Sambucca</i>	<i>2 cl</i>	<i>2,90 €</i>
<i>Williams Birne</i>	<i>2 cl</i>	<i>2,90 €</i>
<i>Wodka</i>	<i>2 cl</i>	<i>2,90 €</i>



Long Drinks

<i>Bacardi Cola</i>	<i>2 cl*</i>	<i>5,90 €</i>
<i>Bacardi Orange</i>	<i>2 cl*</i>	<i>5,90 €</i>
<i>Wodka Lemon</i>	<i>2 cl*</i>	<i>5,90 €</i>
<i>Wodka Orange</i>	<i>2 cl*</i>	<i>5,90 €</i>
<i>Batida Cherry</i>	<i>2 cl*</i>	<i>5,60 €</i>
<i>Whisky Cola</i>	<i>2 cl*</i>	<i>5,90 €</i>
<i>Havanna Cola</i>	<i>2 cl*</i>	<i>5,90 €</i>
<i>Gin Tonic</i>	<i>2 cl*</i>	<i>5,60 €</i>
<i>Gin Orange</i>	<i>2 cl*</i>	<i>5,90 €</i>
<i>Campari Soda</i>	<i>4 cl*</i>	<i>6,50 €</i>
<i>Campari Orange</i>	<i>4 cl*</i>	<i>6,90 €</i>
<i>Batida de Côco</i>	<i>4 cl</i>	<i>4,90 €</i>
<i>Baileys Irish Cream</i>	<i>4 cl</i>	<i>4,90 €</i>