

## COOLING DRINKS

Teinacher gourmet mineral water  
medium / non sparkling  
0.25l 2.90€  
0.75l 5.90€

Coca-Cola / Fanta / Sprite / Spezi  
0.2l 2.70€  
0.4l 4.00€

Juice  
apple / orange / red cluster / currant / maracuja  
0.25l 3.20€  
0.5l 5.20€

Juice spritzer  
0.25l 3.20€  
0.5l 5.20€

Bitter Lemon / Ginger Ale / Tonic water  
0,2l 3.20€

## LEMONADE & ICE TEA

Teinacher Genuss – Lemonade  
Mango-maracuja-orange  
0.33l 3.90€

Teinacher Genuss – Lemonade  
cluster-elderberries  
0.33l 3.90€

Burkhardt Ice-Tea  
lemon / peach  
0.33l 3.90€

## HOT DRINKS

Cup of coffee  
3.00€

Espresso  
2.70€

Double espresso  
3.90€

Cappuccino  
3.50€

Café au lait  
3.50€

Latte macchiato  
4.10€

Hot chocolate  
3.50€

Cup of tea  
3.00€

## APERITIVE

Hugo  
Sparkling wine, elderflower sirup, mineral water, peppermint  
0.25l 6.90€

Aperol-Spritz  
Sparkling wine, Aperol, mineral water, slice of orange  
0.25l 6.90€

Lillet  
Lillet blanc, Wild-Berry, mineral water, fruits  
0.25l 6.90€

## BAR SPECIALS

Mojito  
White rum, brown sugar, limes, mineral water, peppermint  
0.3l 6.90€

Strawberrie-Mojito  
White rum, brown sugar, strawberry, limes, mineral water, peppermint  
0.3l 6.90€

Caipirinha  
Rum, brown sugar, limes, peppermint  
0.3l 6.90€

Gin-Tonic  
Bombay - Gin, tonic water, lime  
0.3l 6.90€

## BEER FROM THE TAP

Bayreuther light  
0.3l 3.60€  
0.5l 4.80€

Landbier Franconien - dark  
0.3l 3.60€  
0.5l 4.80€

Radler sweet / sour  
0.3l 3.20€  
0.5l 4.50€

## BEER FROM THE BOTTLE

Maisel's wheat beer  
light / dark / crystal / nonalcoholic  
0.5l 4.80€

Wheat beer radler  
lemon / coca cola / maracuja  
0.5l 4.60€

Hacker Pschorr Export  
0.33l 3.60€

Tannenzäpfle / Rothaus  
0.33l 3.60€

Waldhaus – Schwarzwald  
nonalcoholic  
0.33l 3.60€

## SPARKLING WINE

Sparkling wine dry  
Home brand, Riesling, Adam Müller, Baden  
0.1l 3.90€

Bottle of sparkling wine dry  
Home brand, Riesling Adam Müller, Baden  
0.75l 25.20€

## DIGESTIFS

Baileys Irish Cream  
4cl 4.10€

Jägermeister  
2cl 2.90€

Ramazotti  
4cl 4.20€

Williams Christ  
2cl 3.00€

Obstler  
2cl 2.70€

Wodka Absolut  
2cl 3.00€

Ouzo  
2cl 3.00€

Tequila white / brown  
2cl 3.00€

Grappa  
2cl 3.30€

Calvados  
2cl 3.30€

## COGNAC & BRANDY

Asbach Uralt  
2cl 3.00€

Remy Martin V.S.O.P  
2cl 4.50€

## WHISKY

Jack Daniels  
4cl 4.90€

The Glenlivet  
Single Malt Scotch  
4cl 7.90€

The Glenrothes  
Single Malt Scotch  
4cl 7.90€

## WHITE WINE

Müller-Thurgau semidry  
Heidelberger Dachs buckel, Winzerkeller Wiesloch, Baden 2022  
0.25l 5.40€  
1.0l 21.00€

Riesling dry  
Sausenheimer Höllenpfad, Weingut Schenk-Siebert, Pfalz 2022  
0.25l 6.10€  
1.0l 23.50€

Elbling dry  
Nitteler Leiterchen, Weingut Matthias Dostert, Mosel 2022  
0.25l 6.10€  
1.0l 23.50€

Weißer Burgunder dry  
Kirchheimer Römerstraße, Weingut Schenk-Siebert, Pfalz 2022  
0.25l 6.10€  
0.75l 18.00€

Grauer Burgunder dry  
Sausenheimer Höllenpfad, Weingut Schenk-Siebert, Pfalz 2022  
0.25l 6.10€  
0.75l 18.00€

Sauvignon Blanc dry  
Sausenheimer Höllenpfad, Weingut Schenk-Siebert, Pfalz 2021  
0.25l 6.80€  
0.75l 20.00€

## ROSÉ WINE

Spätburgunder Rosé dry  
Weingut Schenk-Siebert, Pfalz 2022  
0.25l 6.10€  
0.75l 18.00€

## RED WINE

Trollinger-Lemberger semidry  
Wieslocher Mannenberg, Winzerkeller Wiesloch, Baden 2021  
0.25l 5.40€  
1.0l 21.00€

Dornfelder dry  
Weingut Schenk-Siebert, Pfalz 2020  
0.25l 5.80€  
0.75l 17.00€

Tempranillo dry  
Bodegas Valdemar, Camino Viejo, Spanien 2021  
0.25l 6.20€  
0.75l 18.00€

Spätburgunder dry  
Sausenheimer Höllenpfad, Weingut Schenk-Siebert, Pfalz 2020  
0.25l 6.00€  
0.75l 17.50€

Dadá No. 1 Vintage dry  
Finca Las Moras, San Juan, Argentinien 2020  
0.25l 6.20€  
0.75l 18.00€

## WINE SPRITZER

sweet / sour / white / red  
0.25l 3.90€  
0.5l 5.90€

Dear guests,

Welcome to our hotel. Built in the Bauhaus spirit, it features generous, light-flooded hotel rooms with large balconies, facing lush green slopes and nearby forest or overlooking the panoramic Rhine River Valley with unforgettable sunsets.

Our restaurant guests enjoy delicious cuisine throughout the seasons or simply, rain or blizzard, a cozy bar atmosphere.

We serve our delicious breakfast buffet to internal and external guests from  
Monday to Saturday 6.30 till 10.00 am  
on sun- and holidays from 7.00 till 11.00 am.

You are planning an event?  
Whether large or small, birthday party, anniversary or conference, our team will create a bespoke package to meet your expectations.

It is our concern to provide a pleasant and enjoyable stay to our guests.

You are having questions or suggestions?  
Please do not hesitate to contact us!

We look forward to starting into a new season with you as our guests wishing you a pleasant stay.

Yours Hotel ISG - Team



### APPETIZERS

Bruschetta ●  
with tomatoes and ramson  
7.90€

Goat cheese au gratin ●●  
served in a small pan  
with figs, onions and pied tomatoes  
10.90€

Quiche ●●  
with muenster cheese and edible wild herbs salad  
12.90€

Beef carpaccio ●●  
with arugula and parmesan cheese  
12.90€

### SOUPS

Herb soup ●  
served with baguette  
5.90€

Creamed mushroom soup ●  
served with baguette  
6.50€

### GREEN GARDEN

Side salad ●  
leaf and raw vegetable salad, homemade dressing  
and baguette  
5.10€

Salad "Edible wild herbs" ●●  
Edible wild herbs, tomato, cucumber  
and baguette  
13.90€

Salad „Mushrooms“ ●  
Leaf and raw vegetable salad, tomato, cucumber, in  
butter sauteed mushrooms, homemade dressing  
and baguette  
14.90€

Salad „Pasta squares“  
Leaf and raw vegetable salad, tomatoes, cucumber,  
homemade pasta squares, homemade dressing  
and baguette  
14.90€

Salad „Caesar“  
Romana salad, tomatoes, cucumber, anchovies,  
shaved parmesan cheese, brioche croutons, fried  
chicken stripes, homemade dressing and baguette  
16.90€

### FEATHERY

Gnocchi ●  
with sage butter, parmesan cheese and a  
small salad  
14.90€

Spaghetti Primavera ●  
with spring vegetables, garlic, parmesan cheese  
and a small salad  
14.90€

### FROM THE OVEN

Flammkuchen „Classic“  
with bacon and onions  
11.90€

Flammkuchen „Three Cheese“ ●  
with Brie, Reblochon, blue cheese, sour cream and onions  
11.90€

Flammkuchen „Vegetarian“ ●  
with peperoni and feta cheese  
11.90€

Flammkuchen „Braumeister“  
with rye dough, smoked ham, leek, onions and sour  
cream  
11.90€

### HEFTY

Original Thuringian Bratwurst ●  
with dark beer sauce, sourcroust and  
mashed potatoes  
14.90€

„Pfälzer Saumagen“ ●  
Pork meat dish  
served with dark beer sauce, sourcroust and mashed  
potatoes  
15.90€

Cabbage spaetzle ●  
with creamed cabbage, cheese and a small salad  
16.90€

Escalope Viennese style  
Pork meal dish with potato-cucumber-salad  
16.90€

Beef stew  
served with Spaetzle  
16.90€

„Tafelspitz“ ●  
Calf meat dish  
served with horseradish sauce and parsley potatoes  
18.90€

Surcharge for French fries 1.00€ ●●

### SWEETS

Blueberry mascarpone ●  
with chocolate biscuit  
4.90€

Apple Strudel ●  
with a scoop of vanilla ice cream  
and whipped cream  
7.90€

Caramelized „Kaiserschmarrn“ ●  
sugared pancake with raisins, a scoop of  
vanilla ice cream and whipped cream  
7.90€

Scoop of ice cream ●  
1 scoop 2.50€ / 2 scoops 4.00€ / 3 scoops 6.00€

● Vegetarian ● Vegan ● Gluten-free ● Lactose-free

If you might have a gluten or lactose intolerance,  
please inform our service staff.

All prices include the VAT of 19% for food and beverages.  
Please also take a note of our daily specials.

You can get further information regarding ingredients that may cause allergies or intolerances from our service staff.