

## WELCOME TO BURGRESTAURANT „OIFACH ANDERSCH“

Hygiene concept at the highest level

Due to the current situation, we would like to inform you that our hygiene concept has been expanded and that we can start the season without any problems. All interior areas are ventilated according to the latest standards. Our centralized ventilation system has been serviced, cleaned and checked by experts. A constant exchange of fresh air is thus guaranteed.

The latest Ozonos Aircleaner is used in the restaurants, which has been proven to eliminate coronaviruses (100% from the air and > 90% from surfaces) and thus significantly reduce the risk of infection. Nothing stands in the way of a relaxed visit to Burg Staufeneck.

As a welcome we serve you Swabian bread rolls, spreads and vegetables. For the culinary welcome and additional hygiene measures, we charge € 2.20 per person (from 12 years).

We wish you enjoyable moments among friends.

Your families

Straubinger & Schurr  
with team „Staufeneck“

### We recommend an aperitif

Champagne	0,1l	12,00 €
"House aperitif" lime-thyme extract filled with sparkling wine	0,1l	7,50 €
Sparkling wine privatcuvée „Burg Staufeneck“	0,1l	7,50 €
Prisecco „Burg Staufeneck“ Jörg Geiger (non alcoholic)	0,1l	7,50 €

### Home made Limonade und ICE Tea

Lemon Fresh Ice Tea - Elderberry, lime, lemon fresh tea	0,5l	6,80 €
Pink Pomegranate - Pomegranate, cranberry, lemon	0,5l	6,80 €
Staufenecker Isodrink	0,5l	6,80 €

### Draft beer recommendations

Singhbräu Helles, Weilheim an der Teck – <i>regional and sustainable</i>	0,33l	4,00 €
Kaiser Keller Pils	0,33l	3,80 €
Kaiser Export Halbe	0,5l	4,50 €
Kaiser Export Radler	0,5l	4,20 €
Radeberger Pils	0,33l	4,00 €

## STARTER

<b>Oven-fresh tarte flambée - also in the middle of the table "to share"</b>	
Alsatian style - cheese, bacon, onion, chives	9,80 €
Vegetarian - cherry tomatoes, arugula, olives, pine nuts, olive oil (v)	10,50 €
"Oifach andersch" - confectioned autumn truffles, beef ham, mountain cheese	13,50 €

#### HOME – 100% SWABIAN

<b>Swabian ravioli</b>	8,80 €
Staufenecker spinach ravioli, boiled beef broth, boiled beef, roasted onions, chives	
Staufenecker spinach ravioli, potato-cucumber salad, radish, sauce, fried onions	11,80 €
<b>Inner Values</b>	9,80 €
Veal tripe cooked in milk and diced veal knuckle "black - sour" - as a stew, crispy potatoes, chives	
<b>Bloody sausage</b>	13,00 €
Staufenecker black pudding - fried crispy, celery puree, Swabian Hokkaido pumpkin, glazed plum, roasted onion, veal jus	

#### STAUFENECKER CLASSICS - ALMOST ALL THE YEAR

<b>Sent of curry (v)</b>	9,00 €
Tomato-curry-ginger soup, colored lentils, coriander, Indian bread crunch	
<b>Vitamines (v)</b>	10,80 €
Crunchy lettuce hearts, pick salads and cucumber from the Rems Valley, colorful cherry tomatoes, vegetable strips, radishes, sprouts, Swabian vinaigrette	
<b>Raw</b>	
Beef tartare, fried quail egg, wild garlic capers - harvest 2021, red onion pickles, wood-fired bread, salted butter	
120g	14,80 €
240g	25,00 €
<b>Signature Dish</b>	32,00 €
Bouillabaisse, fish fillet, red gamba, octopus, vegetables, tomato, milk aoli, bread croutons	
small portion	25,00 €

## NEWS

<b>Orient Express (v)</b> Salad of colored lentils, harissa, oriental lentil falafel, vegetables stripes tomato oil majonnaise, carrot saffron vinaigrette	14,00 €
<b>Caprese in early autumn (v)</b> Hand-scooped burrata from Buffalo Bill in Konstanz, fried Hokkaido pumpkin, tomato jam, pine nuts, balsamic tapioca, salad riffle, ciabatta breakfast	17,50 €
<b>Sporty goat (v)</b> Golf ball of mild goat cream cheese, salad of colorful organic beets, mustard seeds, spinach salad, roasted cereals, peach gel	18,80 €
<b>Plated Sushi</b> Saku tuna, Glen Douglas salmon, ginger ebi shrimp, avocado, cucumber, carrot, soy lime stock, wasabi, sushi rice	25,00 €
<b>Surf &amp; Turf</b> Sweetbreads, red wild prawns, pickled saffron - cauliflower, radish, charcoal oil mayonnaise	28,00 €

## MAIN COURSE

### HOME – 100% SWABIAN

<b>Refined cheese spaetzle (v)</b> Hand-scraped spaetzle, mountain cheese sauce, grated mountain cheese, our confit truffles, chives, roasted onions with a multicoloured side salad	20,50 €
<b>28h are worth it</b> Braised beef (28h at 68 ° C), celery, orchard apple, spaetzle from the board small portion	25,00 € 18,50 €
<b>Boiled meat cult</b> Veal fillet, vegetable strips, horseradish, roasted potatoes, beetroot, mustard seeds, cranberries	24,50 €
<b>Roast beef - matured for 6 weeks</b> Dry Aged piece 240g with lid and fat rim, trio of onions, veal jus, chives, potato salad rösti, wood oven bread	26,50 €
with spaetzle	30,50 €
with roasted potatoes	31,50 €

## STAUFENECKER CLASSICS - ALMOST ALL THE YEAR

<b>Our sausage salad</b>	14,80 €
Regional ham sausage, mountain cheese, mustard seeds, pickled cucumbers, red onions, salad hearts, wood oven bread, butter	
additional	
small portion of roasted potatoes	4,00 €
<b>Wiener Schnitzel</b>	25,00 €
Wiener schnitzel fried in clarified butter, potato and cucumber salad, cranberries according to a house recipe, veal jus	
<b>Pasta „Frutti di Mare“ picante</b>	26,00 €
Linguine "Premium", Atlantic fish, red prawns, octopus, seafood tomato sauce, vegetables, pesto	
<b>Waidmannsheil <i>NEW</i></b>	29,50 €
Roe deer biscuits, mushroom duxelle, marinated beech mushrooms, gelled plums, green moss, spaetzle from the board	

## NEWS

<b>Wheat meets corn (v)</b>	24,50 €
Ravioli, made of polenta, parmesan cream, sage butter, fried corn, wild broccoli, oven tomatoes, parmesan crunch	
<b>Fillet tips &amp; Pretzel</b>	28,50 €
Beef fillet strips with red onions, green beans, marinated beech mushrooms in Pommery mustard sauce, pretzel dumplings	
<b>Gambas „Go Wok“ sweet and sour</b>	30,00 €
Red wild prawns, stir-fried vegetables, fried egg noodles, colored sesame, carrot-curry sauce "sweet and sour", coriander	
<b>Halibut in early autumn</b>	37,00 €
Flamed halibut slices, lemon pepper, minestrone with pumpkin, red onion, pumpkin foam and pumpkin pistou	
<b>Fiery steak</b>	39,50 €
Fillet of Staufer beef 220g, green pepper sauce, tuffalo fries with parmesan, Caesar salad	

## DESSERTS & CHEESE

### CHEESE

**Italian Connection** 12,50 €  
Gorgonzola with pear chutney and black walnut, broken parmesan, balsamic pearls, sun-dried tomatoes, toasted baguette

### HIP GOLD

**Blueberry and coffee** 10,00 €  
Fluffy polenta flammerie, blueberry mousse, espresso ice cream

**Fresh** 12,50 €  
Triology of sorbet on exotic fruit with mint pesto

**Pina Colada** 12,80 €  
Pickled honeymoon pineapple, pina colada cream, coconut sorbet

**A Gspusi** 13,00 €  
Three kinds of chocolate mousse, whiff of chocolate and chilli ice cream, sea buckthorn and orange ragout

**Der Kaiserliche** (from 2 people in the middle of the table) per person 14,00 €  
Caramelized Kaiserschmarrn, homemade vanilla ice cream,  
Compote of cherries, caramelized nuts and seeds  
*20 minutes preparation time / order acceptance until 9.30 p.m.*