SALINE 1822
Hotel | Bad Rappenau

SOUP

Pumpkin soup
Pumpkin seeds | pumpkin seed oil
9,5

STARTERS

Goat cheese
Honey & thyme crumble | fennel | orange dressing | frisée
14,5

Lamb's lettuce
Potato dressing | bacon | croûtons
15,5

Colorful seasonal salad
Leaf salads | raw vegetable salads | sprouts | roasted kernels
8,5

CLASSICS

Caesar salad "Salzwerk style"
Romaine lettuce | caesar dressing | pollo fino | anchovy-caper tartare | ciabatta chips | grana padano
19,5

Salzwerk's wild boar burger
Brioche bun from bakery "Hirth" | wild boar patty | mushroom cream | pumpkin pickles | lingonberry mayonnaise | caramelized onions | baby spinach | homestyle fries
26,5

Prices in euros including 19% VAT = vegan = vegetarian

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MAIN DISHES

Red beet dumplings
Goat cheese | brown butter | kale
23,5

Pumpkin & potato fritters
Lamb's lettuce | pomegranate | vegan feta | pistachios | tahini | dill
24,5

Game ragout
Pear | caramelized red cabbage | bohemian dumplings
34

Wiener Schnitzel from calf
Lingonberries | chive mayonnaise | potato fritters
32,5

Filet of salmon trout
Beurre blanc | pumpkin | kale | beluga lentils
32

"Regionally inspired. Elegantly served."

Swabian onion roast beef
Jus | two kinds of onion | spätzle
31

Lentils & spätzle
Sausage from butcher „Bräunling"
19

Boiled beef & horseradish
Lingonberries | bouillon potatoes
24,5

DESSERTS

Chocolate crème brûlée
7,5

Vanilla ice cream
Rum-soaked plums
12,5

Grilled christmas stollen
Mascarpone & tonka bean ice cream | spiced cherries
7,5

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