

**Authentic local cuisine since 1955**  
**Restaurant recommended by Slow Food since 2007**  
**Awarded the Green Star of the Michelin Guide 2024**



**The Reussenstein promise**

- 100% regional ingredients from within a 60 mile radius**
- 100% genuine Swabian and South German traditions**
- 100% master craftsmanship and attention to detail**
- 100% quality and respect for our environment**

**TV & MasterChef Timo Böckle welcomes you to the best  
hotel-restaurant in town!**

# UNIQUE REGIONAL APERITIFS

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## FOREST& MEADOW COCKTAIL®

Our refreshing palate-pleaser for local patriots (syrup made from freshly picked spruce tips, woodruff, mint, Reussenstein honey, juniper distillate, beet sugar & Lake Constance ginger) 0,25 l 8,90

## KESSLER SPARKLING WINE

Bottle of Hochgewaechs Rosè 0,375 l 39,00

## TSCHIN TONIC

Our sparkling regional aperitif with Swabian tonic water, wood sorrel dust, rosemary and GINSTR Dry Gin 0,33 l 8,70

## KIR REGIONAL

Reussenstein "Cuvée" Edition sparkling wine on crushed ice, refined with Swabian wild blackberry liqueur 0,2 l 7,80

## PRIGGLWINE

A glass of our delicious edition sparkling wine, either pure or with blossom syrup from the local elderberry bush 0,1 l 6,90

## NON-ALCOHOLIC APERITIF CREATIONS

### FRUSÄGDLE ©

Our classic non-alcoholic house aperitif, multi-fruit juice (apple, pear, berry) "red", sparkling 0,1 l 6,60

### HOMELAND APERITIF

Our refreshing palate-pleaser for local patriots (syrup of freshly picked spruce tips, woodruff, mint, Reussenstein honey, beet sugar & Lake Constance ginger) 0,25 l 7,80

# STARTERS & SOUPS



## REUSSENSTEINER STARTER VARIATION

Braised pork cheek from the mustard pot, cream cheese from smoked rainbow trout, fermented vegetables, veal liver praline wrapped in brown bread, apple and fir wood ham, beef fillet tartare with baked egg yolk, oven-fresh organic grain bread

Variation of starters for two people 29,00

## VEGETARIAN WILD HERB CREAM SOUP

Cream soup of freshly picked wild herbs with roasted flower seeds and pollen 8,50



## SWABIAN STARTER SALAD

Finely marinated raw vegetable, grain and leaf salads of the season in a Reussenstein bee honey dressing with grandmother Böckle's potato salad 9,00

## TRADITIONAL VENISON BROTH

Game broth with hearty pancake strips made from nettles and wild garlic 9,80

### **Did you know that?**

*„100% Swabian“ - was the first and most comprehensive gastronomic regional concept in Germany. All food and beverages used at Reussenstein have been sourced from Württemberg since time immemorial. You will find a list of all products, ingredients and suppliers on the last page of this menu.*



*Some of our dishes we also prepare vegetarian on request. You can recognize the option by the green heart next to the dish in the menu. Passes who eat vegan, you can find more information at the following link: [www.reussenstein.com/vegan](http://www.reussenstein.com/vegan)*



# MAIN DISHES

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## SWABIAN HOMELAND VARIATION

Roast beef with braised onion strips and baked potato straw, organic Lentils with smoked farmer's sausage, traditional beef ravioli on baked onion hollandaise 41,00

We serve our home-land variation with Swabian spaetzle

## VEGGIE VARIATION

Vegetarian lasagna made from mildly salted Filderkraut - whipped cream and matured hay milk cheese, grilled wild vegetables with roasted onion puree, mushroom ravioli in a root vegetable sauce 39,00



## VARIATION OF VEAL

Schnitzel of veal loin with hearty cranberry jam, veal "pink" - from the leg - in a cream sauce, fine veal ravioli on chive potato salad 42,00

We serve hand-cut pasta shreds with our veal variation

### Did you know that?



The Boeckle family has been living in this area since the year 1228 and have always been very closely connected with hunting and the processing of game meat. At the end of the 18th century, the "Waldmeister Böckle" was the highest district forester of our last king. Today, our family owns the sole hunting rights for the forests around the Böblingen Panzer Kaserne.

### Sauce lovers?



At the Reussenstein - as it should be in Swabia - we serve an extra small bowl with the matching sauce for every main course.

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# MAIN DISHES

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## VARIATION FROM LOCAL VENISON

Roasted medallion of saddle of venison in a wild herb butter crust, ragout of venison leg braised in Hubertus sauce, pomace schnitzel of wild boar with blackberry horseradish, our traditional hunter's maultasche (game ravioli) in mushroom cream sauce 44,00

We serve forest herb spaetzle with our game variation

## VARIATION OF BLACK FOREST SALMON TROUT

Salmon trout fillet fried on the skin, leafy vegetables in a smoked fish sauce, trout ravioli with lemongrass from Lake Constance, a tartare of smoked Black Forest trout 40,00

We serve fried jacket potatoes with our trout variation

## **Eat better - sleep better**

Welcome to the most sustainable hotel in the region.  
Further Information at [www.reussenstein.com/en](http://www.reussenstein.com/en)



## **Did you already know that?**

Craftsmanship, quality and consistency make the difference!  
We Böckles have been butchers and cooks with passion in the Reussenstein for over 70 years. Our dishes are lovingly prepared by hand by professional chefs in the traditional way.



## **Take a look at our kitchen**

You are welcome to take a look at our chefs and our glass production from the beer bar.



# NON-ALCOHOLIC BEVERAGES



|   |                 |              |
|---|-----------------|--------------|
| <b>HONEY ICED TEA WITH GINGER FROM LAKE CONSTANCE</b> | 0,4 l           | 7,00         |
| <b>STILL RASPBERRY LEMONADE ALLA REUSSENSTEIN</b>     | 0,4 l           | 7,00         |
| <b>ORCHARD SPRITZER „APPLE“</b>                       | 0,2 l<br>0,4 l  | 2,50<br>4,60 |
| <b>BERRY SPRITZER „JOHANNISBEER“</b>                  | 0,2 l<br>0,4 l  | 2,50<br>4,60 |
| <b>ORCHARD SPRITZER „QUINCE“</b>                      | 0,2 l<br>0,4 l  | 2,50<br>4,60 |
| <b>VEGETABLE GARDEN SPRITZER „ORGANIC RHUBARB“</b>    | 0,2 l<br>0,4 l  | 2,50<br>4,60 |
| <b>SWABIAN COLA / SWABIAN COLA SUGAR-FREE</b>         | 0,2 l<br>0,4 l  | 2,50<br>4,60 |
| <b>SWABIAN ORANGE LEMONADE</b>                        | 0,2 l<br>0,4 l  | 2,50<br>4,60 |
| <b>CARBONATED WATER / NON-CARBONATED WATER</b>        | 0,2 l<br>0,75 l | 3,00<br>7,90 |

## ***Did you already know that?***

*The ingredients for our delicious lemonades and all juices for aromatic fruit and vegetable spritzers are - of course also - exclusively from regional producers.*



# OUR REUSSENSTEIN WINES



## WEISSLING CUVÉE © REUSSENSTEIN

White wine made from Gewürztraminer, Kerner and Riesling grapes 0,1 l 4,10  
QbA - medium dry - fresh - floral Edition wine 0,2 l 7,70

## GUNDERLEIN © REUSSENSTEIN EDITION

Weisswein - Pinot Gris - QbA 0,1 l 4,40  
dry - rich in extract - fruity finesse 0,2 l 8,00

## THADDÄUS © REUSSENSTEIN EDITION

White wine from red trolinger grapes „blanc de noir“ 0,1 l 4,10  
QbA - semi-dry - named after Thaddäus Troll 0,2 l 7,70

## HUBERTUS © CUVÉE REUSSENSTEIN

Red wine from the grape varieties Dornfelder, Merlot and Cabernet QbA - dry - cherry - meadow 0,1 l 4,40  
0,2 l 8,00

## CABERNETTLE © REUSSENSTEIN EDITION

Red wine of the grape variety Cabernet MitoS - QbA 0,1 l 4,40  
dry - hearty - sustainable 0,2 l 8,00

## RÖSLEIN © CUVÉE REUSSENSTEIN

Rosé wine from the grape varieties Schwarzriesling & Spätburgunder QbA - feinherb sparkling 0,1 l 4,10  
0,2 l 7,70



### Did you know that?

Our wine cellar - and we attach great importance - houses exclusively wines from the southern German wine-growing region „Württemberg“. Together with our sommeliers we have put together a wine selection that is absolutely unique. No restaurant offers a larger selection of Swabian wineries.



# SCHÖNBUCH MANUFACTORY BEERS



## JÄGER SPEZIAL

*The Jäger Spezial impresses with its strong, slightly sweet spiciness and the balance of hop and malt flavors.*

0,5 l 5,50

## SCHÖNBUCH PILS

*Finely tuned, unmistakable hop aroma combines with the malt to create a balanced, finely tart character.*

0,3 l 3,60  
0,5 l 5,50

## HEFEWEIZEN LIGHT

*Tangy, fresh wheat beer with fine top-fermenting yeast and a lasting fruity-aromatic note.*

0,3 l 3,60  
0,5 l 5,50

## NON-ALCOHOLIC HEFEWEIZEN

*Sparkling fresh, dealcoholized Hefeweizen, gently cold dealcoholized, isotonic, full flavor, without alcohol.*

0,5 l 5,50

## NON-ALCOHOLIC BEER

*Fine spicy beer taste in the light way, gently cold dealcoholized, vitamin-rich, calorie-reduced and without alcohol.*

0,33 l 3,70

### **Did you know that?**

*Our award-winning beers are all brewed - just 800 feet from your table. For over 70 years, we - as Böblingen's oldest family-run restaurant - have sourced our beer exclusively from our neighbor, Schönbuch Braumanufaktur.*

