

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



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 6,80

PRIGGLWINE

A glass of our delicious edition sparkling wine, either pure or with blossom syrup from the local elderberry bush.

0,1 l 5,90

NON-ALCOHOLIC APERITIF CREATIONS

FRUSÄGDLE ©

Our classic non-alcoholic house aperitif, multi-fruit juice (apple, pear, berry) "red", sparkling.

0,1 l 5,60

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

A taster of our most popular starters for those who don't want to decide. Braised pork cheek from the mustard pot / cream cheese cream of smoked rainbow trout / fermented vegetables / veal liver praline wrapped in brown bread / apple and fir wood ham / Lentilsalad with farmer's sausage rolls / oven-fresh organic grain bread

Variation of starters for two people

28,00

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



MAIN DISHES



HOMELAND VARIATION OF SWABIAN PASTURE BEEF

Roast beef loin with braised onion strips and baked potato straw,
Beef ravioli on porcini mushroom hollandaise,
Tartare of beef fillet - baked egg yolk

We serve Swabian spaetzle noodles with our homeland variation

41,00

THE MEATLESS THREESOME FROM THE COUNTRYSIDE

Swabian mushroom ravioli in a root vegetable sauce with potato
and roasted onion puree, herb spaetzle noodles on regional miso lentils,
vegetarian lasagne - made from mildly salted cabbage, cream and
matured hay milk cheese



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

We serve hand-cut pasta shreds with our veal variation

42,00



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.

MAIN DISHES



VARIATION OF LOCAL GAME

Roasted medallion of venison rump in a wild herb butter crust,
Ragout of leg of venison braised in Hubertus sauce,
Schnitzel of wild boar with blackberry horseradish, hunter's ravioli

We serve forest herb spaetzle with our game variation

44,0

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

We serve fried jacket potatoes with our trout variation

40,00

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 produc-
tion from the beer bar.*



DESSERTS



REUSSENSTEIN DESSERT VARIATION

A selection of different delicacies from our ice cream & dessert kitchen. Hand-stirred chocolate mousse made from master chocolate, Swabian pretzel ice cream on foamed egg liqueur, Lukewarm red wine and plum compote, Conifer yoghurt ice cream made from spruce tips from our forest, caramelized cream

Variation of desserts for two people



28,00

MEDIUM BAKED CHOCOLATE CAKE

made from Ritter Sport Chocolate with roasted hazelnut ice cream and refreshing raspberry cream ice cream



16,00

SORBET VARIATION

Blueberry fruit sorbet, elderflower milk sorbet, apple, pear and quince fruit sorbet with a dusting of cold-smoked wild boar bacon

12,00

THE UNIQUE REUSSENSTEIN ICE CREAM

Our ice cream is made for you in the traditional way in our in-house ice cream kitchen from Swabian milk, hand-picked fruit and the best raw materials by master craftsman.

ALLERGY INFORMATION

In our kitchen we still cook and produce properly. We are the only restaurant in Böblingen that is managed by a master chef and we are very proud of the fact that we also employ excellently trained professional staff in the service area. Nevertheless, our service staff - are not chefs - and do not know all the ingredients of our recipes. We therefore ask for your understanding that a binding advice by our service staff is unfortunately not possible due to the countless ingredients that we process in our kitchen. Instead, you can obtain detailed information at www.reussenstein.com/allergie.

NON-ALCOHOLIC BEVERAGES



HONEY ICED TEA WITH GINGER FROM LAKE CONSTANCE	0,4 l	7,00
STILL RASPBERRY LEMONADE ALLA REUSSENSTEIN	0,4 l	7,00
ORCHARD SPRITZER „APPLE“	0,2 l 0,4 l	2,50 4,60
BERRY SPRITZER „JOHANNISBEER“	0,2 l 0,4 l	2,50 4,60
ORCHARD SPRITZER „QUINCE“	0,2 l 0,4 l	2,50 4,60
VEGETABLE GARDEN SPRITZER „ORGANIC RHUBARB“	0,2 l 0,4 l	2,50 4,60
SWABIAN COLA / SWABIAN COLA SUGAR-FREE	0,2 l 0,4 l	2,50 4,60
SWABIAN ORANGE LEMONADE	0,2 l 0,4 l	2,50 4,60
CARBONATED WATER / NON-CARBONATED WATER	0,2 l 0,75 l	2,10 6,90

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 Trollinger 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 0,1 l 4,40
QbA - dry - cherry - meadow 0,2 l 8,00

CABERNETTLE © REUSSENSTEIN EDITION

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

RÖSLEIN © CUVÉE REUSSENSTEIN

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



COFFEE AND HOT DRINKS



HOCHLAND COFFEE STUTTGART

A cup of the most famous Swabian manufactory coffee

3,00

SWABIAN SPOTTED MILK

Latte macchiato of Hohenlohe milk and freshly roasted Stuttgarter Espresso

4,20

CHOCOLATCCINO

Delicious drinking chocolate with a shot of espresso

4,60

MILK COFFEE

A cup of milk frothed manufactory coffee

4,20

DRINKING CHOCOLATE

A cup of our fine Swabian drinking chocolate

4,30

CAPUCCINO

A double espresso with a dash of fresh milk under a foamy hood

3,90

ESPRESSO

The popular small coffee drink

2,80

ORGANIC CERTIFIED TEA SELECTION

Organic Darling Darjeeling, Organic Inspiring Sencha, Organic Herbal Harmony, Organic Peppermint, Organic Rooibos Cuba Orange, Organic Red Symphony

3,90