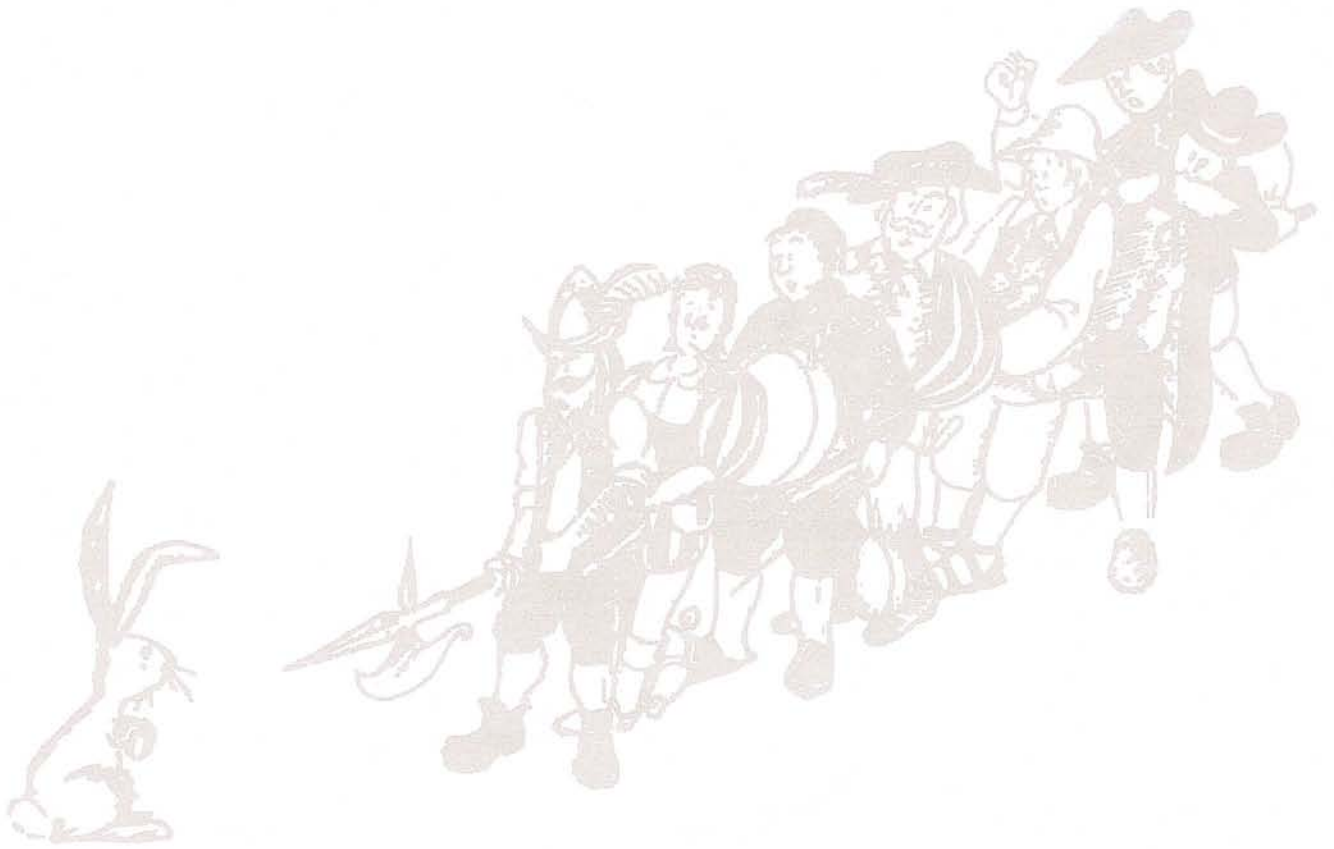


Zum Raichlebeck



Dear customers,

Most of our meals have two prices, because we experienced that not everybody shares the landlord's appetite. And since this phenomenon goes with every age we offer small portions, not only for children and elderly citizens. This means everybody can indulge in our meals without any gluttony. For meals on which small portions aren't possible, we are well willing to serve an extra plate so that you can share a meal. You may also have an extra plate to share with smaller children

All prices are inclusive of service and German VAT

Explanations for better understanding:

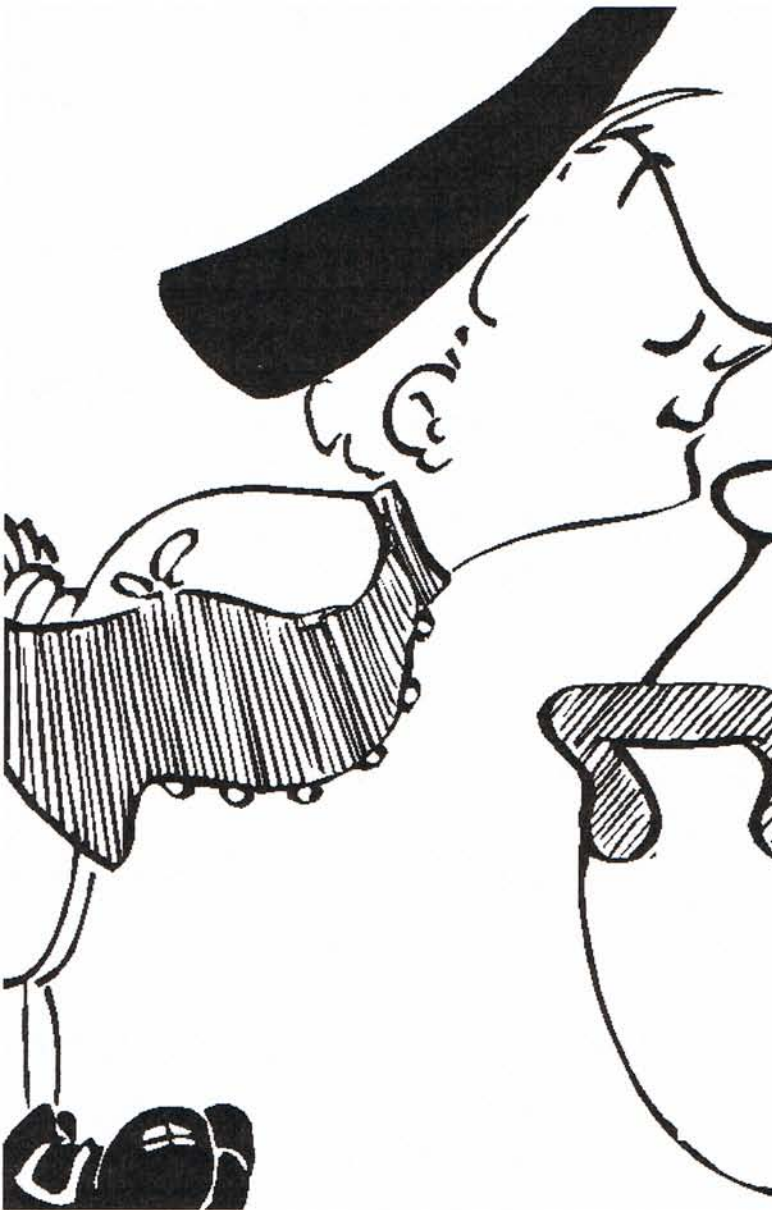
Swabian dialect and Swabian cuisine have a lot of features which need to be explained. We are only mentioning the most obvious linguistic features here:

...le: Ending as in "Spätzle", "Schätzle" (sweetheart), "Mädle" (girl), etc. It doesn't imply a derogation or even a belittlement as the German ending "...lein" or "...chen" does. It only signifies a kind of familiarity the Swabian people have with said object. It can be found in almost every noun of the Swabian dialect, though. This in turn means the Swabian people are familiar with everything!!!

"Liabs Herrgöttle vo Biberach." (My Lord of Biberach)

The most basic ideas of our cuisine:

- | | |
|-----------------------|---|
| Spätzle: | aka spaetzle; Swabian pastry; the staple food of Swabian people, not replaceable by anything. |
| Kraut: | Sauerkraut made of white-cabbage only |
| Krautspätzle: | Sauerkraut and Spätzle put together in equal shares and fried;
Comparable to a happy marriage. |
| Spinatspätzle: | Sieved spinach is added to the dough of Spätzle, so they are changed in terms of colour and taste. Have a try you will not regret it and say it does make a difference. |
| Flädle: | Flat cake made of milk, flour and eggs; also known as pancake or crêpe, but then it is not nearly as tasty |
| Maultasche: | Perfection of Italian Ravioli |
| Bödele: | Pork belly; cooked or salted and smoked |
| Saubuckel: | Back, i.e. the upper dorsal vertebral area of a pig; lightly smoked pork loin |
| Siedfleisch: | Boiled beef |
| Fleischküchle: | Rissole |
| Ochsenaug: | Fried egg |



Some soup first

(if you brought enough hunger)

In broth:

- *Flädle* (pancake stripes)
- *Maultasche* sliced
- *Leberspätzle* (Spätzle -like pastry made of liver)
- *Brätstrudel* (minced meat wrapped in pancake)

thicker soups (meant to be a meal of its own, not as a starter):

- *Potato soup*
- *Bread soup*
- *Tomato cream soup*

"Schwäbischer Eintopf"

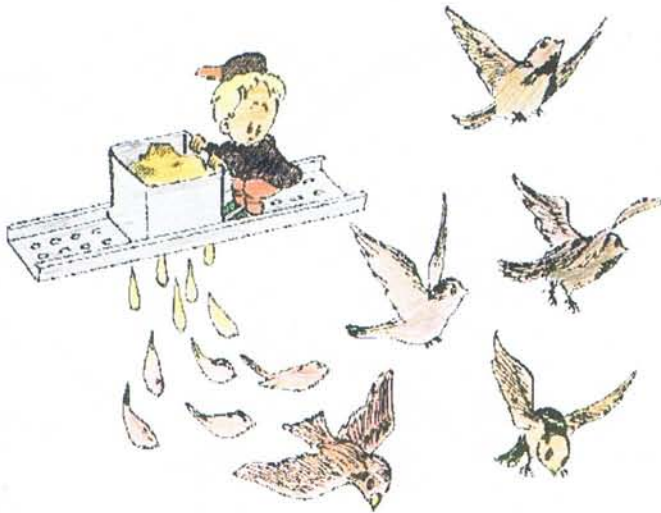
Stew with Spätzle and beef -- served on a plate as it does not fit into a bowl

Maultaschen:

- *with spinach and fried egg*
- *au gratin*
- *with ham stripes and onions*
- *with vegetable stripes*
- *with potato salad*
- *cut and fried with egg, served with a green side salad*
- *in chive cream sauce*
- *Terzett: here you can choose three of the above*



Simple meals with Spätzle



- *Kässpätzle: Spätzle mixed with cheese*
 - *Krautspätzle: Spätzle mixed with sauerkraut*
 - *Spinatkässpätzle: spinach Spätzle mixed with cheese*
 - *Spätzle with lentils and wiener sausages*
-
- *Spinach-Spätzle in mushroom cream sauce, with ham stripes, au gratin*
 - *Spinach-Spätzle in mushroom cream sauce, with rissoles*
 - *Sauerkraut-Spätzle with fried sausages and onions*
 - *Sauerkraut-Spätzle with slightly smoked pork loin*
 - *Spinach-Spätzle in gorgonzola cream sauce, with turkey-ham stripes*

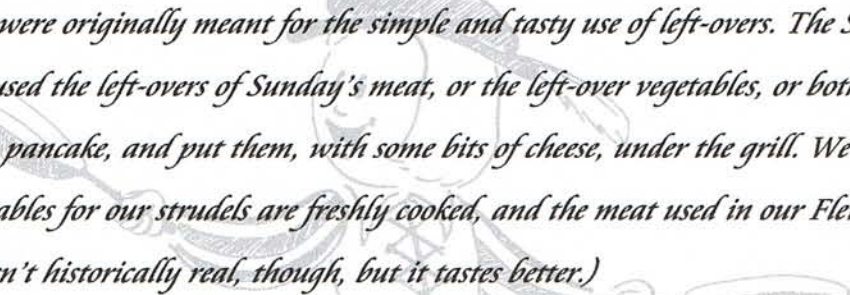
Buabespitzle

(literally translated this would mean "little boys' penises", but please don't be scared, it's some kind of croquettes)



- *with sauerkraut and fried onions*
- *with sauerkraut, fried onions and slightly smoked pork loin*
- *with cinnamon flavoured sugar, custard and apple sauce*

Strudel



(Swabian strudels were originally meant for the simple and tasty use of left-overs. The Swabian housewife simply used the left-overs of Sunday's meat, or the left-over vegetables, or both together, and put them into pancake, and put them, with some bits of cheese, under the grill. We don't use left-over, the vegetables for our strudels are freshly cooked, and the meat used in our Fleischstrudel is fresh, too; this isn't historically real, though, but it tastes better.)

- **Bohnenstrudel:**
beans wrapped in pancake, au gratin, with capers
- **Blaukrautstrudel:**
red cabbage wrapped in pancake, with boiled beef, au gratin
- **Linsenstrudel:**
lentils wrapped in pancake, with smoked pork belly, au gratin
- **Spinatstrudel:**
spinach wrapped in pancake, with sliced egg, au gratin
- **Wirsingstrudel:**
savoy cabbage wrapped in pancake, with boiled pork belly, au gratin
- **Fleischstrudel:**
minced meat wrapped in pancake, au gratin, on spinach-Spätzle



If you already got this far in the menu and still haven't decided on what to choose, then why not order a
"Schwäbisches Gemälde"

(Swabian Painting)?

These are two rissoles, a Maultasche, some Buabespitzle (croquettes) and sauerkraut-Spätzle, served with a side salad.

Other meals with meat

- **"Schwäbischer Linsenteller":**

lentils with Spätzle, and two sorts of salted and smoked pork, and a wiener sausage

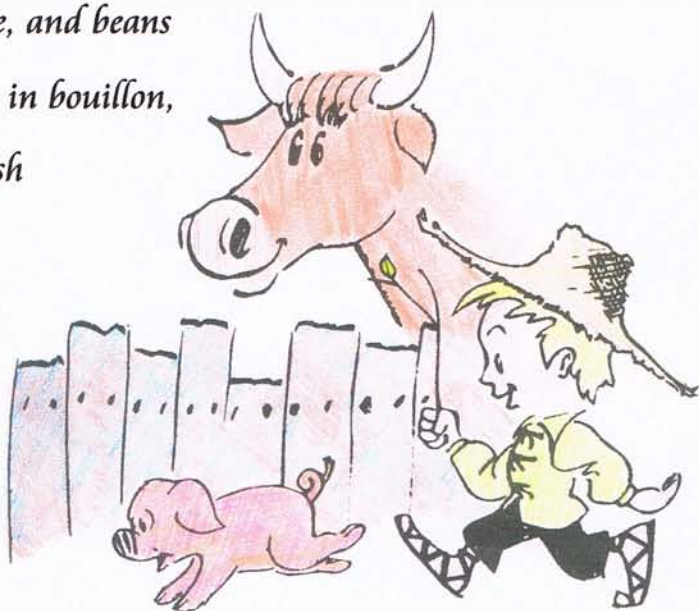
- **"Schwäbisches Schlachtpfännle":**

everything that belongs to a butcher's meal: black pudding, liver sausage, boiled pork belly, some slightly fried liver-Spätzle, with sauerkraut-Spätzle

- **"Schwäbischer Zwiebelrostbraten":**

a slim slice of well-done roast beef, served on sauerkraut-Spätzle, with fried onions

- pork steak of back, served with cheese-Spätzle with onions, and herb butter
- pork steak of neck, served with Buabespitzle, beans, and herb butter
- joint of pork, served with Spätzle, and beans
- boiled beef with vegetable stripes in bouillon, served with bread and horseradish



Salads:

- *big mixed salad with ham and egg*
- *big mixed salad*
- *big green salad*
- *mixed salad*
- *green salad*



Hot drinks:

- *coffee, cup*
- *espresso*
- *milk coffee, cup*
- *cappuccino, cup*
- *hot chocolate, cup*
- *tea*
- *camomile, peppermint, or rose-hip tea*

see also our tea assortment

Soft Drinks and Juices

- *Coke, Fanta, cola mix, lemonade*
- *Cola mix*
- *Apple spritzer (apple juice with mineral water)*
- *Sweet apple spritzer (apple juice with lemonade)*
- *Teinacher mineral water medium sparkling*
- *Überkingen mineral water*
- *Blackcurrant nectar*
- *Bitter Lemon, Tonic Water*
- *Apple-Cherry spritzer*

Something Swabian: Most (Swabian cider)

It is well known that the Fall of Man wouldn't have happened if Adam had been a Swabian; He would have made Most out of the apple, instead of eating it.

- *Most*
- *Most spritzer*

Beer:

- Pilsener
- Shandy (Pilsener with lemonade)
- Lager
- non-alcoholic Lager
- dark Lager (the original beer in Bavaria is the dark beer. This was the beer meant, when, on April 24 1516, Duke William IV enacted the Beer Purity Law on the Estate Diet of Ingolstadt, world's oldest food purity law.)
- Wheat beer
- non-alcoholic wheat beer – don't drink and drive!
- wheat beer low in alcohol
- dark wheat beer
- wheat beer crystal clear

Appetizer and Digestive drinks:

- Swabian aperitif (Most with Williams pear)
- Noilly Prat (dry French Vermouth)
- Fruit schnapps
- Pear schnapps
- Mirabelle schnapps
- Plum schnapps
- Averna bitter

Wine

Wine-spritzer, red or white, sour (with mineral water)

Wine-spritzer, red or white, sweet (with lemonade)

White Wine

Italy

Valmerone Soave DOC, dry

Rhineland Palatinate

Pfälzer Landwein, dry

Edenkobener Heidegarten Müller-Thurgau, dry, QbA

Edenkobener Schloss Ludwigshöhe Müller-Thurgau Kabinett

Wuerttemberg

Verrenberger Goldberg Rießling dry

Lake of Constance

Lindauer Spitalhalde Müller-Thurgau dry QbA

Birnauer Kirchhalde Müller-Thurgau dry

Birnauer Kirchhalde Rivaner dry

Red Wine

Italy

Predella Montepulciano d'Abruzzo dry DOC

Rhineland Palantine

Edenkobener Schloß Ludwigshöhe Dornfelder dry

Wuerttemberg

Michelbacher Lindelberg Trollinger with Lemberger QbA

Verrenberger Lindelberg Trollinger dry QbA

Verrenberger Goldberg Lemberger dry QbA

Lake of Constance

Lindauer Spitalhalde Spätburgunder QbA