

VEGETARIAN MENU

FINE DINING APEROS AMUSE GUEULE



TOMATO

FENNEL • SUDACHI • KIMIZU
DAIKON • MISO • PONZU VINAIGRETTE



KOMBU-LEMONGRASS RAMEN

SHOYU-CHAWANMUSHI • NOODLES
TSUKEMONO • NORI ALGAE • EDAMAME



KOSHIHIKARI RICE

KOHLRABI • GREEN ASPARAGUS
UMEBOSHI • PEA • DILL



MUSHROOM RAVIOLI

KIMCHI • BURNED LEEK • EGG YOLK
SMOKED SHIITAKE MUSHROOM DASHI



RED BEET • OKONOMIYAKI

CHANTERELLES • GOAT CHEESE
JAPANESE MOUNTAIN PEPPER JUS



ROQUEFORT • HAY MILK CHEESE

CHARENTAIS MELON • PECAN NUT • PARSLEY ROOT
SHISO SORBET • FRUITBREAD

OR

BLACKBERRY

YUZU • COCONUT
MATCHA DASHI

6 COURSE MENU 180€

WINE PAIRING 89€

5 COURSE MENU 160€ WITHOUT MUSHROOM RAVIOLI

WINE PAIRING 79€

MENU „ZUR WEINSTEIGE“

FINE DINING APEROS AMUSE GUEULE



HAMACHI

FENNEL • SUDACHI • KIMIZU • DAIKON • IMPERIAL CAVIAR
MISO • SMOKED TOSAZU VINAIGRETTE



BLACK FOREST BROWN TROUT FROM THE EYACH VALLEY

AMANATSU • CHIVES
KOSHIHIKARI • UMAMI BEURRE BLANC



LANGOUSTINE

FINE DE CLAIR • PUMPKIN KIMCHI
YUZU • SEA BUCKTHORN • GREEN APPLE • FURIKAKE



STUFFED IBERICO PORK BELLY

MYOGA • GREEN BEAN
MIRIN • BRAISED ONION



CHALLANS DUCKBREAST

BETROOT • JAPANESE MOUNTAIN PEPPER
KUMQUAT • WILD BROKKOLI • SHOYU • GYOZA



ROQUEFORT • HAY MILK CHEESE

CHARENTAIS MELON • PECAN NUT • PARSLEY ROOT
SHISO SORBET • FRUITBREAD

OR

BLACKBERRY

YUZU • COCONUT
MATCHA DASHI

6 COURSE MENU 180€

WINE PAIRING 89€

5 COURSE MENU 160€ WITHOUT IBERICO

WINE PAIRING 79€

Here are a few words about the ambience in our 70-year-old family business:

The building was built in 1955 by our grandfather as a residential house, with simple gastronomy and small guest rooms with showers on the floor, on the old vault from 1870, which withstood the bombing.

Our father Richard Scherle then extensively rebuilt the house in the 1970s and 80s, using only local solid oak wood, some of which was over 300 years old. During this time, he rescued it from old demolished and half-timbered houses (stair stringers, support beams...) from the excavator, planed it himself - later with us two sons - and then gave it to the carpenter and sculptor for processing. This is how the furniture, the wooden coffered ceiling in the restaurant, the carved paneling with motifs from Stuttgart and viticulture, as well as the elaborate wooden ceiling with the 4 seasons and the globe in the foyer.

As we value the old and local oak wood and, like our father, are very much influenced by the idea of sustainability, we always design all renovation and modernization measures ourselves in such a way that we want to reuse the wood or materials such as the local travertine stone but let them shine in new splendour.

For example, during the last renovation of the restaurant, the coffered ceiling was completely dismantled and then reassembled in parts and combined with a special, elaborate ceiling suspension system and dimmable lighting. The coffered ceiling and the existing elaborately carved oak panelling were also given a new lease of life.

The old table tops were reworked and are now no longer covered with tablecloths due to the contemporary concept of sustainability. You can now see the centuries-old grain of the oak wood.

New chairs and a new upholstery color scheme round off the overall picture.

Many of the service utensils that we use, for example for the presentation of aperitifs or petit fours, were made from old oak wood, Cannstatt travertine or old wall tiles by our creative and long-standing employee Ervin Juhasz.

We know that the ambience may not appeal to everyone, but we wanted to take this opportunity to emphasize the high quality and regionality of the materials, which our father already reused for reasons of sustainability.

We hope you enjoy your stay with us and wish you a pleasant evening.

Your hosts Jörg & Andreas Scherle

Dear guests,
We would like to welcome you.

We would like to take this opportunity to explain our strong connection to Japan and Japanese cuisine.

In addition to the hotel and restaurant, Jörg Scherle is also the owner of "Koi Stuttgart". He has been trading very successfully in original Japanese koi carp for over 20 years. As a result, he spends several weeks in Japan every year to select the best koi carp for his customers and the World Championships in Tokyo from the most renowned breeders in the Niigata Mountains.

His stays in Japan over the last few years have also left their mark on his culinary skills, and Japanese cuisine has therefore also found its way into our menus.

Holger Haag, who has been cooking alongside Jörg Scherle for more than 9 years now and has been head chef since March of this year, shares his love of Japanese cuisine with great enthusiasm. Together they create modern German-Japanese dishes with which we want to inspire you.

We wish you a pleasant and enjoyable evening with our creations and the fine wines from the old vaulted cellar.

Your hosts Jörg & Andreas Scherle
on behalf of the whole family & the team



Andreas Scherle (Gastgeber&Sommelier) • Sebastian Falge (Restaurantleiter&Sommelier)
Athanasios Dulgeris (Chef de Partie Entremétier)
Alvaro Gutierrez Fernandez (Sous-Chef Gardemanger, Pâtissier)
Jörg Scherle (Gastgeber) • Holger Haag (Küchenchef)