

MENU PROPOSALS

(A U T U M N / W I N T E R 2 0 2 5)

- from 8 persons –
valid from 6 October 2025

for over



HOTEL ADLER
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Dear guests,

On the following pages, you will find our current menu suggestions for your event. We would be happy to advise you personally and put together a customised menu for your celebration.

For groups of 8 or more, we ask that you choose a uniform menu. We will, of course, be happy to assist you in putting together your menu and selecting corresponding wines. You are also welcome to change the individual courses of the menus individually – swap them around – add or omit individual courses. (Prices on request)

Our kitchen team also attaches great importance to regional products and seasonal market shopping. On request, we are happy to offer suitable alternatives for vegetarians/vegans and allergy sufferers. Please inform us of any intolerances in good time.

The menu prices quoted include service charges and VAT. Our current terms and conditions apply. You can view these on our website and in the quote for your event.

Menu 1 – Vegetarian menu

Mixed lamb's lettuce with pickled pumpkin, roasted almonds,
potato straws and orange and cranberry dressing

* * *

Celery and chestnut soup with pretzel croutons and mushrooms

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Cauliflower steak au gratin with tomatoes and feta cheese
with herb risotto and paprika sauce

* * *

Apple compote with vanilla quark foam,
cantuccini and raspberry fruit gel in a glass

as a 3-course menu (without soup) € 55.00 per person

as a 4-course menu € 65.00 per person

We are happy to serve you this menu as a vegan option.

Menu 2

Cream of sweet potato and yellow lentil soup
with cream, herb oil and roasted seeds

* * *

Turkey breast roulade stuffed with pretzel, parsley and paprika
served with potato rösti, creamed savoy cabbage and Lemberger jus

* * *

Grape trifle with vanilla ice cream and walnut sweet wine foam

€ 45.00 per person

Menu 3

Mixed salad plate with radishes, cucumber,
marinated tomato wedges and cress

oder

Beef broth with spinach pancake strips,
semolina dumplings, root vegetables and chives

* * *

Sauerbraten from beef shoulder
with apple red cabbage, Swabian yeast dumplings and balsamic spice jus

* * *

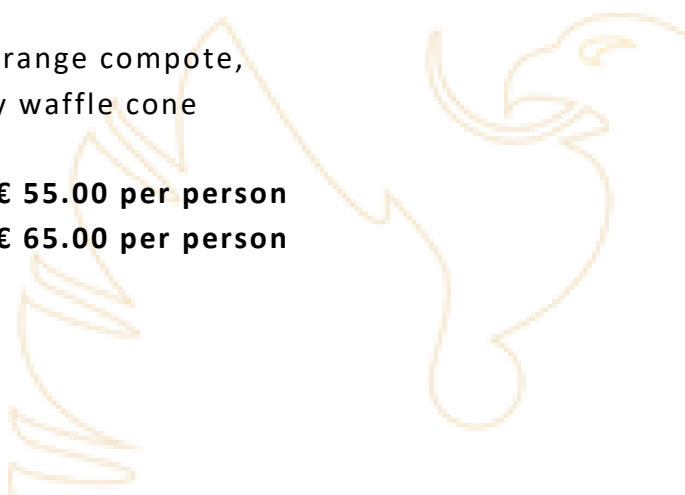
Cream caramel with dwarf orange compote,
almond parfait and crispy waffle cone

as a 3-course menu

€ 55.00 per person

as a 4-course menu

€ 65.00 per person



Menu 4

Beef carpaccio with lime and olive marinade,
shaved aged Parmesan,
melted cherry tomatoes and basil pesto

* * *

Saltimbocca of pork fillet
with gremolata sauce, braised potatoes,
ratatouille vegetables and balsamic jus

* * *

Pumpkin panna cotta with amaretto ice cream,
pickled mandarins and amarettini biscuits

€ 55.00 per person

Menu 5 – The ‘Chancellor's Menu’

Swabian Maultaschen soup
with chives and caramelised onions

* * *

Glazed veal shank – fresh from the oven –
with gravy, carrots, kohlrabi and homemade spaetzle

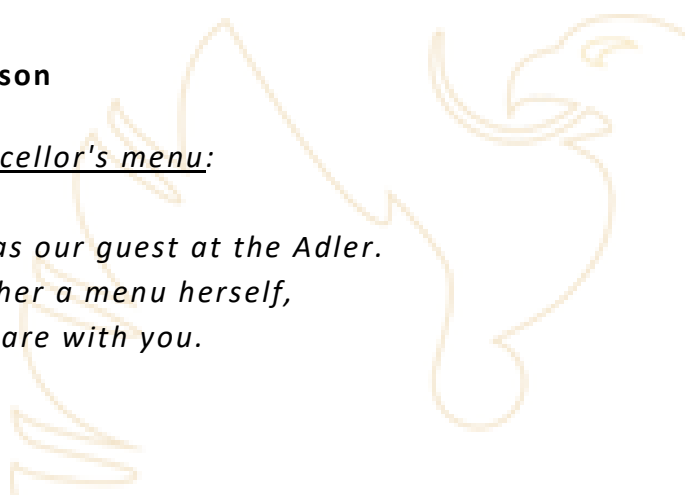
* * *

Berries in Trollinger jelly
with vanilla sabayon and pistachio ice cream

€ 65.00 per person

The story behind the Chancellor's menu:

*In 2012, Chancellor Angela Merkel was our guest at the Adler.
For the occasion, she put together a menu herself,
which we would like to share with you.*



Menu 6

Field salad with pomegranate vinaigrette, caramelised walnuts,
pickled pumpkin ribbons and crispy potatoes

* * *

‘Kleiner Gaisburger Marsch’ –

Boiled beef broth with boiled beef cubes,
root vegetables, spaetzle, potatoes and fried onions

* * *

‘the ducks’ duet’

– the breast roasted until pink and a ragout of braised leg –
with chestnuts, apple red cabbage and potato dumplings in melted ham

* * *

‘Black Forest Dream’

(vanilla and chocolate ice cream with warm cherries,
vanilla cream, chocolate sponge cake and chocolate shavings)

€ 70.00 per person

Menu 7

‘Swabian Alb Sushi’

Smoked salmon roulade and herb pancakes
with chive and horseradish sauce and leaf salad

* * *

Cream of pumpkin soup

with cream, pumpkin seed oil and roasted seeds

* * *

Beef loin – roasted whole –

with Lemberger onion confit, gravy, mixed vegetables and potato spaetzle

* * *

Baked curd cheese and apricot dumplings with honey foam,
pear and cranberry compote and white chocolate ice cream

as a 3-course menu (without soup)

€ 75.00 per person

as a 4-course menu

€ 85.00 per person

Menu 8 – The traditional ‘Adler’ wedding menu

Colourful leaf salads
with marinated prawns and smoked salmon strips

* * *

Swabian festive soup
with pancake strips, Maultäschle (Swabian ravioli), semolina dumplings,
croutons and chives

* * *

Pork loin in a herb net
with cream mushrooms, colourful vegetables,
homemade spaetzle and almond balls

* * *

Adler's ice cream Gugelhupf
with fruit, raspberry purée and vanilla foam

as a 3-course menu (without starter)	€ 62.00 per person
as a 4-course menu	€ 78.00 per person

Menu 9

Tea-smoked duck breast
on lentil salad, apple chutney, lamb's lettuce and pickled orange fillets

* * *

Clear sauerkraut soup with bacon dumplings and parsley oil

* * *

Leg of venison – from local hunting grounds –
braised in a cream sauce with currants and forest honey jus, cranberries,
mushrooms, creamed savoy cabbage and potato noodles in melted butter

* * *

Red wine pear with vanilla cream and three types of dark chocolate
(mousse, sauce and sponge cake)

as a 3-course menu (without starter)	€ 75.00 per person
as a 4-course menu	€ 85.00 per person



Menu 10

Beetroot carpaccio with caramelised goat's cream cheese,
served with beetroot soup with chopped,
roasted walnuts and cream with herb oil

* * *

Warm fennel and orange salad with confit prawns and curry oil

* * *

Veal loin with herb and pine nut crunch on sour cream potato noodles,
wild broccoli, braised cabbage, jus and spinach oil

* * *

Quark crème brûlée with Trollinger ice cream,
pickled cherries, cherry gel and cocoa crumble

as a 3-course menu (without starter)

€ 70.00 per person

as a 4-course menu

€ 85.00 per person

Menu 11

Baked praline and roasted duck liver
with dried fruit compote, brioche and port wine jus

* * *

Clear mushroom consommé with puff pastry cheese sticks and sherry

* * *

Lukewarm salmon fillet on cauliflower couscous,
roasted cauliflower and shellfish and coconut foam

* * *

Citrus and basil sorbet

* * *

Saddle of venison in spinach pancakes with baked potato doughnuts,
pickled cherries, creamed cabbage, bacon Brussels sprouts and spiced jus

* * *

Chocolate cake with liquid centre, passion fruit sorbet,
port wine figs, mango and sour cream foam

as a 5-course menu (without fish course)

€ 120.00 per person

as a 6-course menu

€ 135.00 per person

Midnight recommendations

Potato soup with vienna sausage and country bread **€ 8,50 p. P.**

„Adlers“ Spicy curry sausage goulash with baguette **€ 9,50 p. P.**

Cheese board, with fruit

'regional' **€ 9,50** **100 g**

'mixed' with raw milk cheese **€ 16,00** **100 g**

raw milk **€ 18,00** **100 g**

Raw ham platter

with salami and mixed pickles **€ 9,50** **100 g**

We serve our bread and butter specialities with this.

Sorbet as an intermediate course **€ 4,50** **p. P.**

Festive ice cream bomb (with show effect) **€ 13,00** **p. P.**

Dessert buffet (for 20 people or more) **€ 18,00** **p. P.**

You can find vegetarian and vegan options on the current menu of our Schwabenstube restaurant or upon request.

We recommend that you select a menu and will be happy to make any necessary adjustments.

Please also ask about our changing Adler menu, which you can choose as a 3 to 5-course menu.

We look forward to your event and to spoiling you with our culinary delights.

Your team at Hotel Adler Asperg

