

# Zum Schlössle

## Finningen



Restaurant-Hotel



## FOOD AND DRINKS

Summer 2024



our castle tip

candle light dinner in the fire place room  
all dates, vouchers as gifts and more infos: [www.schloessle.de](http://www.schloessle.de)

## *Herrenfingen moated castle, built in 1530*

**Owned by the Brugger family since 1929 - four generations of hospitality**

The village of Unterfinningen, where the castle stands and now houses an inn, was first named Vinningen in 1262, 758 years ago.

In 1268 there was already the local nobility of Vinningen and in 1269 the Maierhof was already mentioned. In 1334 the place was called Herrenvinningen and in 1439 HERRENFINNINGEN, from where the current name was derived. In 1443 the Lords of Erslingen gave the following possessions to the monastery of St. Ulrich and Afra in Augsburg: the castle stables and the dwelling, the church building, Widemhof, 3 farms, 16 Sölden, 4 farms, the bathroom, tavern, tithe, judgment, compulsion and ban.

In 1560 belong to Herrenfinningen Castle: 6 courtyards and 34 Sölden. In 1803 the village of Unterfinningen consisted of the castle, a school and 70 houses. Until 1443, Unterfinningen was the seat of a noble family, namely 1268 from Vinningen and from 1345 from Erslingen. In 1443, the former moated castle housed the court and administrative headquarters, the Hofmark of the monastery.

Finningen also goes back to an Alemannic foundation, such as a find of a glass bead from the 6th/7th c. century proves. Unterfinningen (HERRENFINNINGEN) remained in the possession of the aforementioned monastery until secularization in 1803, but then be-

came state property and has been owned by the Brugger family since 1929.

Today's castle was built in 1530 and was a moated castle whose moat is leveled today. It was built on the foundations of the former castle from 1268. All the rooms on the 1st floor are still decorated with baroque and rococo stucco from 1720. The second stucco impresses with the ceiling stucco from 1750, with a shell cartouche in the middle, decorated with the coat of arms of the monastery of St. Ulrich and Afra. The personal bishop's coat of arms has also been preserved. The 300-year-old stucco work has served as a template for many modern objects. The massive vaulted ceilings from the original building period are impressive on the ground floor.

This chateau is a valuable historical monument for our homeland.

*Extract from the archive*



*your hosts  
Siba und Jürgen Brugger*



# APERITIF – OPENER

Prosecco – forest berry	0,15 l	€	4,80
Prosecco red currant	0,15 l	€	4,80
Non-alcoholic fruit cocktail	0,15 l	€	4,80
Aperol Spritz	0,15 l	€	4,80
	0,25 l	€	5,80
Lillet wild berry	0,25 l	€	5,80
Campari – orange	0,25 l	€	5,80
Hugo	0,25 l	€	5,80
Lime   mint   elderflower			
Prosecco Schorle	0,25 l	€	5,80
Die Schlössle Weiße	0,25 l	€	4,80
Wheat beer with cassis-liquor			
Fruit spritzer	0,4 l	€	4,30
Rhubarb   cherry   currant passion fruit   grape   pineapple   apple			
Original Teinacher Gourmet	0,75 l	€	4,80
mineral water still   medium			





# APPETIZERS

Vitello tonnato tender veal   thuna sauce   hijack	€ 13,80
Santa scallops, grilled Ricotta ravioli	€ 13,80
colorful sommer salad plate <b>vegetarian</b> Vinaigrette and dressing <b>by request vegan</b>	€ 6,80
beef carpaccio from Allgäu pasture beef	€ 15,80

# SOUPS

summerdream soup <b>vegetarian</b> summer-like fruity chilli-vegetable foam soup	€ 6,80
Alpine cheese foam soup with freshly grated mountain cheese	€ 6,80
Swabian wedding soup consommé with homemade ingredient	€ 6,80
Semolina dumpling soup fine bouillon	€ 6,80



# MAIN DISHES

Cutlet „vienesse kind“ French fries or butter spaetzle   cream sauce	€ 16,80
The Linguine <b>vegetarian</b> Fresh pasta rolls   colorful vegetables   light cambozola cream	€ 15,80
Barbarie duck breasts finely carved   Creamed cranberries   mixed vegetables butter spaetzle	€ 26,80
The copper pan Pork loin and Maultäschle   cream sauce   spaetzle	€ 22,80
Burgund tender roast beef in Pinot Noir sauce   Creamed cranberries spaetzle	€ 19,80
Forrest Desire Local roast venison from the leg in juniper sauce Cranberry pear   homemade butter spaetzle	€ 23,80
Harmony Pork fillet wrapped in Parma ham on Calvados cream sauce Balsamic jus   fresh vegetables   homemade butter spaetzle	€ 20,80
Zander fillet gently fried in butter   saffron sauce Vegetable Sticks   almond rice	€ 22,80
Crispy roll <b>vegan</b> potato   vegetable and mushroom strudel passion fruit chili sauce	€ 16,80
tenderly braised ox cheeks Pinot Noir sauce   homemade spaetzle	€ 21,80
The castle small tower Roast veal braised at 80°C for 8 hours   Calvados cream sauce fresh vegetables   homemade butterspaetzle	€ 20,80
vegetable garden <b>vegetarian</b> Spinach dumplings   colorful vegetables   cheesesauce	€ 15,80



# MAIN DISHES

Onion roast from Angus loin Roast jus   hash browns	€ 28,80
Le Boeuf Rump steak from the Angus loin under the herb crust pommes dauphine	€ 29,80

## Additional **Side Dishes** TO THE MAIN COURSES

French fries   croquettes	€ 3,80
cheese noodles   Side salad bowl	€ 4,80

# CARD FOR KIDS

Alfred For children under 6 years old. You get a plate of spaetzle and you get the rest from your parents.	€ 0,00
Donald Duck breaded small cutlet   french fries	€ 8,80
Chicken Nuggets - Hähnchenmedaillons french fries	€ 8,80
Spaetzle with cream sauce	€ 4,80
French fries with ketchup and mayo	€ 4,80



# DESSERT

Sorbet trilogy	€ 7,80
Baked apple fritters on vanilla dumplings	€ 7,80
apricot dumplings with vanilla sauce and ice cream dumplings	€ 7,80
„Heiße Liebe“ <i>by request</i> <b>vegan</b> Hot raspberries refined on ice cream dumplings	€ 7,80
Chocolate cakes with warm core of cassis sorbet	€ 7,80
Hot raspberries <b>vegan</b> vanille ice cream dumplings	€ 7,80
Affogato al caffè	€ 4,80
Iced coffee	€ 6,80
Ice chocolate	€ 6,80
Amarena mug	€ 9,80
Walnut cup with amaretto	€ 9,80
Ice cream balls Bourbon vanilla, chocolate, walnut, Stracciatella, strawberry, lemon	€ 1,80



# SNACKS & DELICACIES

from 5 p.m

Colorful seasonal salad <b>vegan</b>	€ 9,80
fresh salads   dressing & vinaigrette	
mit Schnitzelstreifen	€ 15,80
mit Putenbruststreifen	€ 15,80
Spicy or suisse sausage salad	€ 9,80
Castle special   hand- and homemade   farmers bread	
A couple of Dillinger Geschwollene	€ 9,80
gravy   mixed salads	
Maultaschen with roasted onions	€ 13,80
fresh vegetables   gravy	
Swabian Kässpätzle <b>vegetarian</b>	€ 11,80
with three cheeses   roasted onions   salads	
Schlossburger 1929 Angus	€ 18,80
Schlössledip   Fried onion   Carrot Coleslaw   French fries	
Schlössle Sülz with farmhouse bread	€ 9,80
Lumpa salad - the classic	€ 12,80
Snack board with ham, cheese, homemade...	€ 12,80
Finninger Kaiserschmarrn with apple compote	€ 12,80
Preparation time: 20min	





# OPEN WINES

quarter wine from the castle cellar

Noble wine Schloss Selection Sijd		0,25 l	€ € 5,80
white	Grauburgunder Wuerttemberg	dry	
red	Cuvée, Wuerttemberg	dry	
rosé	Spätburgunder, Wuerttemberg	semi dry	

Castello del Garda - on tap		0,25 l	€ €6,80
white	Chardonnay	dry	
red	Merlot	dry	
rosé	Bardolino Chiaretto	semi dry	

## Classics

white	Bickelmaier Riesling, Rheingau	dry	0,25 l	€ 6,80
white	Schwane Silvaner, Volkach	dry	0,25 l	€ 6,80
white	Hagenauer Müller-Thurgau, Bodensee	half dry	0,25 l	€ 6,80
white	Wachtenburg Müller-Thurgau, Rheinland-Pfalz	lovely	0,25 l	€ 5,80
red	Alde Gott Spätburgunder, Baden	dry	0,25 l	€ 6,80
red	Primitivo Puglia, Apulien, Italien	dry	0,25 l	€ 6,80
red	Haberschlachter Heuchelberg Stromberg, Württemberg	half dry	0,25 l	€ 5,80
red	Ernst Bretz Dornfelder, Rheinhessen	lovely	0,25 l	€ 6,80
rosé	Edenkobener Portugieser, Rheinland Pfalz	half dry	0,25 l	€ 5,80



# BOTTLED WINES

from the castle cellar of award-winning winegrowers

## WHITE WINE 0,75 l

- #O1 Hans Wirsching € 28,80  
The classic in a box bag  
Franconia | Silvaner | 2021 | dry
- #O2 Brogsitter Spätlese € 24,80  
fresh power and elegance  
Palatinate | Chardonnay | 2020 | dry
- #O3 Pfauelrein € 22,80  
Schwörer | fine aromas of melons | mineral  
Baden | Grauer Burgunder | 2022 | dry
- #O4 Kochberg € 26,80  
Schwörer | powerful, with a creamy touch  
Baden | Weißer Burgunder | 2022 | dry
- #O5 Knewitz € 26,80  
Fresh character | spicy | fruity note  
Rhenish Hesse | Riesling | 2020 | dry
- #O6 Nr° 1 € 26,80  
Aromas of citrus fruits and apples | fresh elegance  
Ahr | Weißer Spätburgunder | 2020 | dry
- #O7 Müller Thurgau € 19,80  
Schwörer | fine fruity aroma  
Baden | Müller-Thurgau | 2021 | lovely
- #O8 Klingelberger € 22,80  
Fruity | citron | apricot  
Baden | Riesling | 2022 | dry

Year changes reserved



# BOTTLED WINES

from the castle cellar of award-winning winegrowers

## RED WINE 0,75 l

- #10 Feldhase € 26,80  
Aldinger, fine fruit nuances of cherries  
Wuerttemberg | Troillinger | 2022 | dry
- #11 Durbacher € 25,80  
Kochberg, subtle note of cassis  
Baden | Spätburgunder | 2020 | lovely
- #12 Schwörer HS € 33,80  
Old vine, hearty, fine blackberry aromas, ruby red  
Baden | Spätburgunder | 2020 | dry
- #14 Lemberger Aldinger € 31,80  
Fragrance of sour cherries and currants  
Wuerttemberg | Lemberger | 2019 | dry

## ROSÉ WINE 0,75 l

- #16 Durbacher Rosé € 24,80  
Aromas of berry fruits, full of content  
Baden | Spätburgunder | 2020 | dry
- #17 Plauelrain Kabinett € 26,80  
Scent of wild raspberries and elderberries  
Baden | Spätburgunder Weißherbst | 2021 | lovely



# BEERS

bavarian art of brewing

<b>Paulaner Helles 4,9 %</b> Enjoyment of the noble kind	0,5 l	€	4,30
<b>Chiemseer Helles 4,9 %</b> Typically Bavarian light beer, bottom-fermented, light yellow in color, brewed in Rosenheim am Inn	0,5 l	€	4,30
<b>King Ludwig Weiße</b> Mild yeast Weizen beer with little carbonic acid Original 5,5 %   dark 5,5, %   light (2,9 %).	0,5 l	€	4,30
<b>Paulaner Weißbier 5,5%</b> A Weizen beer that stands out thanks to its consistent quality of hops & malt has become known worldwide.	0,5 l	€	4,30
<b>King Ludwig Dark on tap 5,1 %</b> Germany's No. 1 dark beer comes from Bavaria. A mild dark beer that is second to none. It is traditionally made in the copper pan.	0,5 l	€	4,30
<b>Hacker Pschorr cellar beer Anno 1417, 5,5%</b> The naturally cloudy cellar beer in a tankard is particularly flavorful and full-bodied.	0,5 l	€	4,30
<b>Paulaner Weißbier</b> non alcoholic < 0,5 % Full wheat beer taste through the special Paulaner brewing process	0,5 l	€	4,30
<b>Hacker Pschorr Helles</b> non alcoholic < 0,5 % One of the best non-alcoholic beers ever. Particularly full-bodied in taste.	0,5 l	€	4,30
<b>Fürstenberg Pilsener 4,9%</b> Mild in taste and particularly tasty	0,3 l	€	4,00

# DIGESTIF - GET OFF

Distilates and spirits from Prinz Obstler   mirabelle   plum   cherry rasberry   pear   Williams Christ with honey	2 cl	€	4,20
Alpine distillery Schroll hazelnut liqueur	2 cl	€	5,80
Gin Tanqueray (2 cl) with Goldberg Tonic Water	0,2 l	€	7,80
Bitter - herbal liqueur Fernet Branca   Underberg   Ramazzotti Escorial grün   Bärwurz   Blutwurz   Jägermeister	2 cl	€	4,20
Whisky Jack Daniels   Johnny Walker   Jim Beam Tullamore Dew   Jameson	4 cl	€	7,80
Brandy - Cognac Metaxa   Asbach   Chantré Hennessy   Remy Martin	4 cl	€	7,80

# WARM DRINKS

Azul Premium coffee selection			
Espresso Macciato		€	3,90
Espresso doppio		€	3,90
Espresso Napoli		€	2,60
Kaffee Crema		€	2,90
Cappuccino		€	3,60
Latte Macchiato		€	3,90
Café Amaretto		€	5,80
Hot Chocolate		€	4,20
Original tea specialties from Keo in a large mug		€	3,60
Kap Mary fruits   green tea   plum-cinnamon   polar night   chamomile peppermint   assam   darjeeling   roobos with vanilla			

# ENJOYABLE EVENING

our Candle Light Dinner  
in the fireplace room





# SPEND THE NIGHT COMFORTABLY

the hotel in the castle from Finningen



*Zum Schloesse*  
*Finningen*

Restaurant-Hotel

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