

# Starters & Salads



## KELTENHOF

For more than 20 years the Keltenhof has been developed to a modern and sustainable truck farm.

The salads, vegetables, herbs and flowers grow on the Filders around Stuttgart. In the morning they get harvested, afterwards they get prepared and on the next day they are on the way to the customers.

- Bread basket** (Farmhouse bread, Focaccia, Baguette) .....8.50  
creme fraiche with bacon | guacamole | olive tapenade
- Bruschetta** trilogy .....12.50  
tomato | basil  
italian ham | parmesan cheese  
eggplant | pine nuts
- Grilled watermelon** .....14.00  
Feta cheese | bread chip | Lakudia olive oil
- Superfood Salad.** ..... 17.50  
grilled avocado | quinoa | blueberry | chia yogurt
- Chilled green Gazpacho** ..... 13.00  
Argentinian red shrimp | jalapeño | tomato umami
- Classic "Caesar Salad"** .....18.00  
capers | croutons | boiled egg | Parmesan cheese  
**optionally with:**  
Chicken breast .....23.00  
120g Argentine prawns.....26.00

Please speak to a staff member if you have any food allergies / intolerances.

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Stuttgart

# Main Courses

**Bacon-Deie** .....14.00  
 smoked bacon | creme fraiche | spring onions

**Summer-Deie** .....14.00  
 Goat cheese | cherry tomatoes | basil



Time and craftsmanship are particularly important to Bernd Glasstetter, who runs the traditional business in the 3rd generation. The butchery obtains the beef from selected farms exclusively from the Kraichgau and the northern Black Forest. The regionally produced products not only have a transparent origin, but also a special quality.



100% Swabian pleasure from the "Deie Backhaus" in Kirchheim-Teck. The yeast dough for the specialty is made from a mixture of wheat and spelt flour and after its resting period is expertly processed by hand. The ingredients for the Swabian delicacy are carefully selected and purchased exclusively in the region.

**Original „Wiener Schnitzel“** ..... 29.00  
 cranberries |  
 potato cucumber salad | lemon

**Roast beef with onions** ..... 29.00  
 beef from butchery Glasstetter |  
 homemade Spätzle | fried onions |  
 "Maultasche"

**Clubsandwich** ..... 22.00  
 chicken breast | avocado | fried egg | bacon jam  
 additionally we serve steakhouse fries

**Risotto Acquerello** ..... 25.00  
 arancini | asparagus | parmigiano reggiano  
**optionally with:**  
 120g Argentine prawns. .... 33.00

**Slowly cooked Norwegian salmon.** ..... 33.00  
 coconut | pak choi | wasabi | lemon

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# Dessert

## Sweets from the tray

Creme Brûlée.....	5.50
Tartlet.....	5.50
Rice pudding with caramel and physalis.....	5.50

## Some sweets from the counter:

(12 pm – 6 pm)

Cream cakes.....	4.90
Baked cakes.....	4.70
Macaron Selection (4 pieces).....	6.50
Fresh whipped cream.....	1.70

## Ice cream and shakes:

Spicy vanilla-chai milkshake.....	7.90
Iced coffee.....	7.90
Iced chocolate.....	7.90
White nougat ice cream with kiwi and buckwheat.....	9.80
Vanilla ice cream with strawberries, hazelnut and mascarpone.....	9.80

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# Beverages

## Coffee & Tea selection

Glass of tea . . . . . 3.20

Pot of tee . . . . . 6.30

### Hot Beverages

**Espresso** . . . . . 3.20  
**Double Espresso** . . . . . 4.70  
**Café Creme** . . . . . 3.70  
**Cappuccino** . . . . . 4.70  
**Milchkaffee** . . . . . 4.70  
**Latte Macchiato** . . . . . 4.70  
**Heiße Schokolade** . . . . . 4.20

Please see our tea selection  
at the back of the menu.



### Variety

Spring Darjeeling  
Darjeeling Summer Gold  
Assambari  
English Breakfast  
Earl Grey  
Green Dragon  
Morgentau  
Refreshing Mint  
Fruity Camomile  
Verveine  
Ayurveda Herbs & Ginger  
Cream Orange  
Sweet Berries  
Lemon Fresh

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