

MAULTASCHENWIRT

Genuss an der Nebelhöhle

Dear guests,

welcome to the “Maultaschenwirt” at the “Nebelhöhle”.

Our business hours are:

- in March and November on Saturdays and Sundays
- from April till October 7 days per week

Catering of your private party is available.

We are looking forward to serving you.

This is our 18th season at the “Nebelhöhle”.

We hope you like your stay, enjoy the food and just have a good time...

And if you like it here, please do come back – as a guest, as a person, as a friend. Or, to put it in Oscar Wilde's words: *“The best way to get rid of temptation is to yield to it”.*

Andrea Pudelko & Team

Vegetarian dishes are marked with 

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Medieval Table Manners

We know the Middle Ages was a transition period between the civilized “Classical World” of Greece and Rome; and modern civilization that grew from out of the 18th century “Enlightenment”. The Middle Ages was a period in which “civilization” was... well... shall we say a work in progress?

An example of this is a list of table manners from a 13th century French book on etiquette; a list of “do’s and don’ts” (mostly **don’ts**). Keep in mind the nature of Medieval castle dining, in which the guests at a given feast sat side-by-side, at long tables; often seated next to a neighbour they did not know:

- At table, do not blow thy nose upon thine neighbour’s sleeve. (One’s own sleeve, presumably, was acceptable!)
- Do not spit into the washing bowl when it is passed to you.
- Do not dip thy fingers into the gravy bowl *past the first digit*.
- Do not dip thine meat directly into the salt cellar (Note: a fancy salt bowl).
- Do not wipe thy hands upon the table cloth.
- Always swallow thy food and wipe thy mouth before drinking from thy cup.
- Do not pick thy teeth with thine knife.
- Do not feed the hounds beneath the table with thine hands.
- Do not throw thine knawed bones over thy shoulder, without first looking behind thee to avoid hitting a servitor. (Bad form!)

...but most importantly: Enjoy your meal!

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Hops & Malt

BERG Export Beer or Shandy	0,3l	2,50 €
	0,5l	3,20 €
BERG Kristallweizen (wheat beer)	0,5l	3,50 €
BERG Hefeweizen light (in colour!)	0,5l	3,50 €
BERG Hefeweizen, dark	0,5l	3,50 €
BERG Pils "Braumeister"	0,33l	2,90 €
BERG alcohol-free Hefeweizen	0,5l	3,50 €
BERG "Ulrichsbier" special beer	0,33l	2,80 €
Kritzenthaler Alcohol-free Pils	0,5l	3,50 €

Wines from Baden-Württemberg

Trollinger red wine, dry	0,25l	4,70 €
<i>Willsbacher Weingärtner, Q.b.A.</i>		
Trollinger mit Lemberger, dry	0,25l	4,70 €
<i>Willsbacher Weingärtner, Q.b.A.</i>		
Riesling white wine, dry	0,25l	4,70 €
<i>Willsbacher Weingärtner, Q.b.A.</i>		
Weißherbst, Spätburgunder rosé	0,25l	4,70 €
<i>Eberstädter</i>		
Wine shandy	0,25l	2,90 €
Most (apple cidre)	0,25l	2,20 €
<i>from local apple farms</i>		

Italian wines

Rosé, dry		
<i>Chiaretto Lamberti Veneto</i>	0,25l	4,90 €
Red wine, dry		
<i>Chianti Riserva DOCCG</i>	0,25l	4,90 €

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Non-alcoholic beverages

Table water, sparkling	0,3l	2,00 €
	0,5l	2,90 €
Table water, still	0,3l	2,00 €
	0,5l	2,90 €
Mineral water, medium <i>Teinacher Gourmet</i>	0,7l	4,90 €
Fanta/Mezzo-Mix ¹ /Coca-Cola ¹	0,3l	2,70 €
	0,5l	3,70 €
Coca-Cola Light (diet) ^{1,2}	0,3l	2,70 €
Apple juice shandy, <i>natural</i> <i>from local apple farms</i>	0,3l	2,70 €
	0,5l	3,70 €
Orange juice shandy	0,3l	2,70 €
	0,5l	3,70 €
Orange juice	0,3l	2,90 €
	0,5l	3,90 €
Currant juice shandy	0,3l	2,70 €
	0,5l	3,70 €
Currant juice	0,3l	2,90 €
	0,5l	3,90 €

Alpenzischer

The famous wellness and vitality drink from the Allgäu mountains is made from mildly sparkling "Siebers-Quelle" mineral water with a touch of local elder extracts.

Holunderblüte (elder blossom)	0,33l	3,00 €
Holunderbeere (elder berries)	0,33l	3,00 €

1 contains caffeine

2 contains food colour

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Soups

Swabian "Flädle" soup with pancake stripes 

small portion

3,50 €

large portion

5,30 €

Maultaschen soup

small Portion

3,70 €

large Portion

5,90 €

Salads

All salads come with our home made dressing.

Small mixed salad 

5,90 €

Nebelhöhle Salad 

Large mixed salad

8,50 €

light and fit - perfect for your hiking trip!

Chef Salad

Large mixed salad with tuna

9,50 €

Swabian Salad

Large mixed salad

with stripes of pan fried Maultaschen

9,90 €

Heike's Salad

Large mixed salad with

pan fried Schnitzel stripes (pork)

9,90 €

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Meats

Breadcrumbs pork Schnitzel

pan fried, with French Fries & salad 12,90 €

Schwabenschnitzel

Breadcrumbs pork Schnitzel, pan fried
with spätzle noodles, gravy & salad 12,90 €

Cordon Bleu

Breadcrumbs pork Schnitzel, pan fried,
filled with ham & cheese, with French Fries & salad 13,50 €

Deep beneath the earth ...

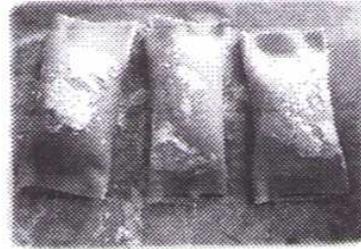
The magnificent Nebelhöhle ("mist cave") is known as one of the finest show caves of the Swabian Alb. This fascinating natural spectacle of the underworld measures an impressive 380 meters in length.

The first written reference to this cave can be found in 1486 /87 but it was not until 1517 that the first part of the cave was discovered in Genkingen, while the discovery of the second, larger part of the cave happened in 1920. The interest and the visit of the Elector Friedrich I. of Württemberg made the cave famous and caused an increase in visitor traffic. Today's annual festivity "Nebelhöhlenfest" also goes back to this royal visit on 4 August 1803.

The Nebelhöhle is a very large stalactite cave, whose historical significance is expressed in the novel "Lichtenstein" by Wilhelm Hauff. It served the exiled Duke Ulrich of Württemberg as a refuge and shelter. Contemporary lighting makes the geological feature of karst easily walkable. Bizarre stalactites and mysterious rooms make this special natural wonder an unforgettable experience.

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“Our classics“

Homemade Maultaschen
with sautéed onions & salad

11,50 €

Veggie Maultaschen 
pan fried, with homemade
tomato sauce & salad

11,50 €

Vegan Maultaschen 
filled with mashed potatoes, red beets and horse radish
& salad

11,50 €

“Granny Marta's” Maultaschen
with bacon bits, dark gravy & salad

11,50 €

Mediterranean Maultaschen
with vegetable stir fry, tomato sauce
& salad

11,50 €

Necessity is the mother of invention - How the monks of Maulbronn invented the Maultasche

In the 17th Century, during the Thirty Years' War, the Cistercian monks of the Maulbronn monastery - by a happy coincidence - came into possession of a large piece of meat. Unfortunately, however, it was the Lenten season, so they were not supposed to eat meat. Their perplexity was as great as their hunger. In the monastery garden, abundant herbs and spinach were to be found, and that gave the monks an idea. They shredded the meat and mixed it with plenty of green stuff in the hope that in the marbled mass that resulted the meat could no longer be identified. Still not quite satisfied with the result and in the knowledge that the Almighty sees everything, the mass was concealed in a sheet of dough. A new Lenten dish was born: the Maulbronn pastry, later Maultasche (tasche=pocket) and - appropriately enough - also called "Herrgottsbscheißerle" ("little cheat on the Lord").

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Swabian Snacks

A pair of boiled “wiener” sausages ^{1,2}
with mustard & bread

3,90 €

Hearty sausage salad ¹
with onions & bread

8,90 €



Swabian Specialties

Swabian lentils in a balsamico vinegar sauce ^{1,2}
with homemade spätzle noodles & “wiener” sausages

10,90 €

A pair of fine white Bratwurst ^{2,3}
with mixed salad, gravy & bread
with potato salad, gravy & bread

9,50 €

9,50 €

NEW: Currywurst ^{2,3}

Fried sausage with homemade curry sauce
& French Fries

7,90 €

Swabian Tripe dish (“Kutteln”)

in dark gravy
with carrots, leek and onions & bread

7,50 €

¹ contains preservatives

² contains phosphate

³ contains gluten

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... and after the meal:

„Maultaschenwasser“ fruit schnapps	2cl	2,20 €
Williams Christ pear schnapps	2cl	2,50 €
Asbach Uralt	2cl	2,50 €
Nebelhöhlenhex		
<i>Herb schnapps, lit at the table</i>		
<i>(to take home: 0,2l 8,50 €)</i>	2cl	2,50 €
Ramazotti	2cl	2,50 €

Sparkling Wine

Glas	0,1l	2,50 €
Aperol Sprizz	0,25l	5,50 €

Coffee & more

Cup of Coffee	2,10 €
Pot of Coffee	3,90 €
Espresso	2,00 €
Cappuccino with milk foam	2,70 €
Moccaccino	
<i>Cappuccino with a shot of hot chocolate</i>	2,90 €
Milkcoffee	2,90 €
Latte Macchiato	2,90 €
Hot Chocolate with whipped cream	2,90 €

Please see our separate **ice cream menu** for a choice of frozen desserts.

Coffee-Time

One piece of cake	2,80 €
<i>with whipped cream</i>	3,50 €