



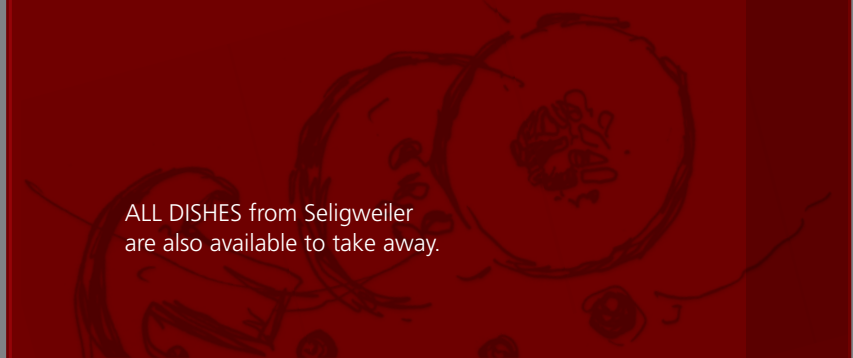
Starters & Salads	EUR
<b>Starters</b>	
 <b>Bruschetta</b> Diced tomato marinated in olive oil and fresh basil on toasted ciabatta	6,50
 <b>„Burrata“ on arugula</b> with Vine tomatoes and ciabatta	14,20
<b>Marinated fjord salmon</b> with honey, dill and mustard sauce, onions rings and ciabatta	14,90
<b>Salads</b>	
<b>Fitness salad</b> Large mixed salad with pan-fried turkey breast strips	17,20
 <b>“Vital“ Salad</b> Arugula & lettuce, with bruschetta tomatoes, carrots, cucumber and Paprika in a delicious balsamic dressing	10,50
<div>- with tuna, egg and onions</div> <div>- with pan-fried beef strips</div>	15,90 17,90
 <b>“Greek Salad“</b> <sup>(6)</sup> Various leaves with sheep's cheese, tomatoes, cucumber, black olives and pepperoni, garnished with rings of onion	15,90
<i>All salads are served with bread rolls</i>	

Pasta	
<b>with meat &amp; fish</b>	
<b>Linguine Bolognese</b> Linguine with delicate tomato and mince sauce, served with Grana Padano cheese (grated)	13,00
<b>Penne “al Manzo“</b> Penne with pan-fried strips of beef, tossed with carrots, mushrooms and arugula	15,90
<b>Pasta “al Salmone“</b> Pan-fried cubes of salmon and strips of courgette served on penne in a light cream sauce	15,90






Grill specialties	EUR
<b>Beef</b>	
<b>Rump steak</b> with pepper cream sauce, potato gratin	29,90
<b>Classic steak</b> Beef rump with herb butter and garlic bread, optional with	
<div>- Baked potato and sour cream</div> <div>- small “Vital“ salad</div>	23,20 25,20
<u>Our beef steaks have a raw weight of 200 g</u>	
<b>Pork</b>	
<b>Pork shoulder steak</b> Spiced steak of pork shoulder with herb butter and chips and mixed salad	18,00



<b>Fish</b>	
<b>Slice of fjord salmon</b> in white wine sauce, with potato gratin and “Vital“ salad	23,50
<b>Poultry</b>	
<b>Turkey steak</b> in a mild curry sauce with rice and fruit, served with a small “Vital“ salad	21,20



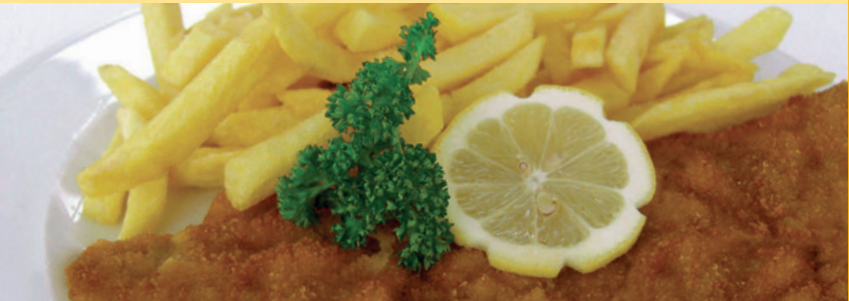
ALL DISHES from Seligweiler are also available to take away.




Delicacies without meat	EUR
 <b>Gnocchi “Tricolore“</b> Potato gnocchi in basil pesto with cherry tomatoes, cashew nuts and arugula	12,50
 <b>Home-made courgette and chickpea fritters</b> with various salads and light garlic & cucumber dip	15,90
 <b>Home-made black bean burger</b> with fried onions, BBQ sauce and chips	16,90
<b>Soups</b>	<div>smallnormal</div>
<div> <b>Consommé with Flädle pancakes</b></div> <div><b>Small cream of tomato soup</b></div> <div><b>Cream of tomato soup with ciabatta</b></div> <div><b>Spicy goulash soup with bread</b></div>	<div>5,206,20</div> <div>5,207,20</div> <div>8,80</div>
 <b>Additional Sides</b>	
<b>Small mixed salad plate</b> <b>Small “Vital“ salad</b>	5,50 5,50



 <b>Spätzle</b>	3,50
<b>Roast potatoes</b> <b>Small portion of chips</b> <b>Potatoe gratin</b> <b>Baked potatoe with sour cream</b> <b>Potatoe salad</b>	3,50 3,50 3,50 3,50 4,90
<b>Fine vegetables</b>	3,50
<b>Snacks</b>	
<b>Sausage salad</b> with farmhouse bread <sup>(1,2,3,4)</sup>	12,00
<b>Swiss sausage salad</b> with farmhouse bread <sup>(1,2,3,4)</sup>	13,00
<b>“Hawaii“ toast</b> <sup>(1,2,3,7)</sup> Ham and pineapple on toast topped with cheese, with vegetable garnish	13,00

From the Region	EUR
<b>Swabian onion roast</b> with roast potatoes	29,90
<b>Roast pork fresh from the oven</b> with spätzle and mixed salad	17,20
<b>Classic beef goulash</b> with spätzle and mixed salad	16,50
<b>“Saure Kutteln“</b> (Sour tripe) with roast potatoes	13,90
 <b>Swabian cheese spätzle</b> with fried onions	13,90
<div> <b>“Lentil Stew“</b> <sup>(2,3)</sup></div> <div>A couple of crispy Vienna sausages with lentil vegetables and spätzle</div>	15,50
<div> <b>A couple of Swabian bratwursts</b> <sup>(4,7)</sup></div> <div>with spätzle and mixed salad with potato salad and bread</div>	16,50 15,50



The dishes marked with  are available in smaller portions with a discount of 2.00 EUR. Vegetarian dishes are marked with  and vegan dishes with  All prices include service and VAT. Do you need a detailed bill? Please let our service staff know your preferred method of billing when you place your order.	
Wherever possible, we only use ingredients that are exempt from labelling under food regulations. If labelling is required, identification numbers are included for: (1) colouring, (2) preservative, (3) with antioxidant, (4) with flavour enhancer, (5) sulphurised, (6) blackened, (7) with phosphate, (8) with milk protein, (9) containing caffeine, (10) containing quinine, (11) with sweetener, (12) containing a source of phenylalanine.	

Schnitzel	EUR
<b>Breaded pork schnitzel</b> with chips and mixed salad	19,20
<b>Hunter's schnitzel in creamy mushroom sauce</b> with spätzle and mixed salad	19,90
<b>Bergsteigerschnitzel</b> Schnitzel topped with Black Forest ham and cheese, served with chips and mixed salad	22,20
<b>“Vienna schnitzel“</b> Breaded veal schnitzel, with cranberries and chips	25,00
<b>House recommendation</b>	
<b>“Seligweiler Plate“</b> Pork tenderloin on creamy mushroom sauce, with tender vegetables and spätzle	22,90
<b>“Seligweiler Family Plate“</b> (for 2 adults + 2 children)	65,00
Breaded pork schnitzel, turkey steaks au naturel and medallion of beef, served with creamy mushroom sauce, spätzle, chips, croquettes <sup>(1)</sup> and delicious vegetables	
<b>Mineral water</b>	
<div>Teinacher Gourmet medium/natural</div> <div>Teinacher Gourmet medium/natural</div> <div>Überkinger Classic</div> <div>Teinacher Gourmet medium/natural</div>	<div>0,25 l3,50</div> <div>0,5 l4,40</div> <div>0,5 l4,40</div> <div>0,75 l6,30</div>
<b>Soft drinks</b>	
 <b>Afri Cola</b> <sup>(1,3,9)</sup> , <b>Bluna Orange</b> <sup>(1,3)</sup> , <b>Bluna Lemon</b> <sup>(1,3)</sup> <b>Bluna Mix Cola</b> <sup>(1,3,9)</sup> , <b>Afri Cola Light</b> <sup>(1,3,9)</sup>	0,3 l3,80 0,5 l4,50
<b>Schweppes</b> Tonic Water / Bitter Lemon, Russian Wildberry	0,2 l3,40
<b>Teinacher Genuss Lemonade</b> • Mango-passion fruit-orange • Rhubarb-plum • Blackcurrant-elderberry	0,3 l3,90
<b>Juices / Nectar</b>	
<b>Apple juice / orange juice</b> Apple juice / orange juice Apple juice spritzer / orange juice spritzer Apple juice spritzer / orange juice spritzer	<div>0,3 l4,30</div> <div>0,5 l5,20</div> <div>0,3 l3,90</div> <div>0,5 l4,50</div>
Multivitamin juice, grape juice Sour cherry, passion fruit, redcurrant juice Juice spritzer / nectar spritzer	<div>0,2 l3,20</div> <div>0,2 l3,20</div> <div>0,5 l4,50</div>



Non-alcoholic Beers	EUR
Shandy OXX Sport alcohol-free	0,33 l4,20
Gold Ochsen Original alcohol-free Alcohol content: under 0.5% vol.	0,33 l4,20 0,5 l4,70
Gold Ochsen Hefeweizen alcohol-free Alcohol content: under 0.5% vol.	0,5 l4,70
<b>Beer</b> <b>Gold Ochsen „ULMS FLÜSSIGES GOLD“ from the barrel</b>	
Gold Ochsen Original Original gravity: 11.8%. Alcohol content: 5.1% vol.	0,3 l3,90 0,5 l4,50
Gold Ochsen Premium Pils Selected Tett nang aromatic hops provide the characteristic slightly bitter flavour Original gravity: 11.7%. Alcohol content: 5.1% vol.	0,3 l4,20
Gold Ochsen Kellerweizen Urtyp Top-fermented beer, made from four different specialty malts and Tett nang aromatic hops, a wheat beer delight. Original gravity: 12.5%. Alcohol content: 5.4% vol.	0,3 l3,90 0,5 l4,50
Small shandy Shandy	0,3 l3,90 0,5 l4,50
<b>Special bottled beers</b>	
Gold Ochsen Kristallweizen Sparkling, clear, refreshing. Original gravity: 12.5%. Alcohol content: 5.4% vol.	0,5 l4,70
Gold Ochsen Hefeweizen dark Original gravity: 12.7%. Alcohol content: 5.5% vol.	0,5 l4,70
<b>Spirits</b>	
Obstwasser & Williams Christ pear (40%) Raspberry brandy (40%) Sambuca Molinari or OOUO Ramazzotti (30%) / Jägermeister (35%)	<div>2 cl3,20</div> <div>2 cl3,20</div> <div>2 cl3,30</div> <div>2 cl3,30</div>
Grappa di Vinaccia (40%) Grappa di Prosecco, 8 years, Da Ponte (40%)	<div>2 cl3,00</div> <div>2 cl5,50</div>
Hennesy Cognac	2 cl5,20
Jack Daniels Tennessee Whiskey (40%) Johnnie Walker Black Label Scotch Whiskey (40%)	<div>4 cl5,50</div> <div>4 cl5,50</div>
<b>Longdrinks</b>	
<b>Gin Tonic</b> (4 cl Bombay Gin, Tonic Water)	7,80
<b>Whiskey Cola</b> (4 cl Jack Daniels, Afri Cola)	7,80
<b>Cuba libre</b> (4cl Havana Club, 3J., Afri Cola)	7,80
<b>Vodka Lemon</b> (4cl Absolut Vodka, Bitter Lemon)	7,80



Aperitif

Prosecco Brut DOC Treviso L. Gasparin	0,1 l	5,20
Aperol Spritz	0,25 l	6,70
Aperol, prosecco & soda		
Hugo	0,25 l	6,70
Elderberry syrup, prosecco & soda		
Lillet & Wildberry	0,25 l	6,70
Fruity vermouth & Schweppes Wildberry		
Passion Fruit Sunset	0,25 l	6,70
Passion fruit syrup, sparkling wine, lime, grenadine		
Martini Vibrante Limonata	0,25 l	6,70
alcohol-free Martini & Lemon		

Champagne & sparkling wine

Champagne Taittinger	0,375 l	35,00
Champagne Taittinger Brut Réserve	0,75 l	60,00
Prosecco Brut, Treviso DOC, Conte Gasparin, Asolo	0,75 l	24,80

White wine by the glass

Riesling dry, Großbottwarer winery	0,2 l	5,50
Citrus note, light body, crisp acidity	0,5 l	13,00
Riesling dry, J. Beurer, Remstal	0,2 l	6,50
Fruity/floral, delicate, pleasant acidity	0,75 l	22,50
Pinot Gris dry, Zotz, GK Heilbronn	0,2 l	6,10
Nutty, round, soft acidity	0,75 l	22,50
Chardonnay IGP Venezia G., Friaul, Collavini	0,2 l	6,50
Fruity/floral, delicate acidity, elegant finish	0,75 l	22,50

Rosé wine by the glass

Rosado Colorea, Cristo de la Vega winery, Spain	0,2 l	6,10
Fruity, sparkling, fresh	0,5 l	22,00

Red wine by the glass

Trollinger dry, Großbottwarer winery	0,2 l	5,50
Fresh and fruity, vibrant body, mild acidity	0,5 l	13,00
Trollinger & Lemberger, semi-dry, Remstal winery	0,2 l	5,50
Fresh and fruity, mild, tasty	0,5 l	13,00
Nero d'Avola, IGP Sicilia, Luna	0,2 l	6,30
Fruity (dark berries), soft, pleasant	0,75 l	22,60
Merlot IGP Colli Trevigiani, L. Gasparin	0,2 l	6,50
Spicy/ripe berries, full-bodied, syrupy	0,75 l	22,60

Rosé wine

* Bardolino Chiaretto, DOC Lake Garda, Corte Olivi		22,00
Notes of strawberries, Amarena cherry, rose petals, delicate finish		

White wine

* Riesling Varidor, Carl Loewen, Mosel		24,00
Apricot, passion fruit and delicate lime tones, very full and mature, well-balanced acidity		
* Sauvignon Blanc Touraine, Domaine de Bellevue, Loire		24,00
Exotic fruits, fine aromatic taste, elegant		
* Grüner Veltliner, Dolle winery, Lower Austria		25,70
Notes of white pepper, subtle herbs and yellow apple, juicy/fruity, vibrant acidity and delicately spicy finish		
* Pinot Grigio DOC Trentino, Cantina Endrizzi, Italy		24,00
Delicate, lingering scent reminiscent of Williams pears, dry, full and balanced flavour		
* Lugana DOC Lake Garda, Cantina Lenotti, Italy		25,00
Light mineral notes and delicate fruity aromas of ripe apple and pear, structured body, juicy and balanced		

Red wine

* Zweigelt Stettener dry, J. Beurer, Württ.		26,00
Cherries and prunes with nuances of black pepper, full-bodied and elegant, aged in wooden barrels		
* Pinot Noir dry, J. Zotz, Heitersheim, Baden		29,80
22 months in oak barrels, notes of wild berries, cherries, vanilla, a little tobacco, powerful, full-bodied, fine tannins, long finish		
* Rioja DOC Crianza, Finca Labarca, Bodegas Covila, Spain		22,00
Bouquet with ripe dark fruits, complemented by notes of cocoa and vanilla. Strong on the palate with soft tannins.		
* Bardolino DOC Classico, Villa le Giare, Lenotti, Veneto		22,00
The bouquet is characterised by red berries, a dry and fruity taste and a light, balanced finish		
* Serpaiolo IGP Maremma Toscana, Endrizzi, Italy		23,70
The bouquet offers hints of sour cherry and blackberry, underpinned by a light note of spice and tobacco. Soft and complex on the palate with velvety tannins.		
* Primitivo di Manduria DOC, San Marzano, Puglia		27,00
Notes of ripe plums and cherries, delicately spicy body, harmonious play of sweetness, tannins and fruit acidity		
* Ripasso Valpolicella Classico DOC, Lenotti, Veneto		28,50
Dark berry compote, coffee and chocolate notes, flavours of cloves and vanilla, strong, smooth, and elegant		
* Amarone della Valpolicella DOCG, Lenotti, Veneto		36,00
Intense bouquet with hints of plum and cherry jam, light spicy notes. Soft, delicate tannins, intense finish.		
* Barolo DOCG, Cascina Rocca, F. Molino, Piemont		45,00
Full-bodied, aromatic, rich in tannins with a characteristic oak aftertaste. Fragrant notes of red flowers, strong and long finish.		

Barrel notes from organic farming

\*For details on the current vintage, please ask our service employees.

The longest journey is well worth the effort, both then and now...

NAPOLEON IN SELIGWEILER?

... If Seligweiler had been located on this spot in the autumn of 1805, the Battle of Elchingen would certainly have been decided more peacefully over a snack and a beer. It was at this time that Napoleon determined the Bavarian border, a border that runs through our hotel today.

Seligweiler was built in 1937 on Bavarian land as an agricultural homestead with a small tavern. Soon after, the restaurant was gradually expanded and the border with Baden-Württemberg was crossed. Since then, our guests have been able to decide whether they would rather eat in Württemberg and sleep in Bavaria or the other way around. A mosaic in our border room is evidence of this.

By the way, taxes are divided here, holidays are celebrated according to Bavarian customs, the fire brigades can extinguish fires across borders and the police know their territory intimately – so there are no communication problems. Swabian is spoken here too, whether over a ‘guata Viertele’ (quarter litre) or a ‘Halbe’ (half litre). From the beginning, we have had Ulmer Gold Ochsen brewery on board. This medium-sized company, founded in 1597, continues to supply us with its delicious golden-yellow beer ... best ordered right away.

The Seligweiler family business is now being run by the third and fourth generations. We have looked all over to find both Swabian dishes as well as international ‘borderless’ cuisine to serve in our kitchen.

Food and drink is what unites body and soul – and if you’re happy, we hope you’ll recommend Seligweiler to others.

And when we say “An Guata” it means: bon appétit!

Your Schmid and Mössner families

Our hotel and guest house offers you daily:

- 3 restaurants and a café bar
- Meeting rooms: for up to 180 people
- Rooms for events: for up to 200 people
- 160 Guest rooms
- Breakfast buffet
- Catering service
- Hotel bar with sky television
- Pool, sauna, steam room
- Travel shop
- Children’s playground, children’s play area
- Free Wi-Fi
- ESSO self-service station with pizza, snacks & shop, 24 h service
- Cash machine
- Free parking
- Tesla and EnBW charging stations

SELIGWEILER

HOTEL & RESTAURANTS

Hotel und Rasthaus Seligweiler GmbH & Co. KG  
Seligweiler 1  
D-89081 Ulm-Seligweiler

Phone: + 49 (0)7 31 / 20 54 - 0  
Fax: + 49 (0)7 31 / 20 54 - 400  
Email: info@seligweiler.de

Visit us online at  
www.seligweiler.de

Food & Drinks

Welcome

