



Dear Guest,

A warm welcome to our restaurant! It is a great pleasure to have you here.

This restaurant is dedicated to the traditional Swabian cuisine. We cook and serve what our region Württemberg provides.

„Lassed Se sich's schmegga!“ – Enjoy your meal!

Anja Hennemann
and her Chef Crew

Goran Simic
and his Restaurant Team

Restaurant Zeppelin-Stüble im Steigenberger Graf Zeppelin
Arnulf-Klett-Platz 7, 70173 Stuttgart
zeppelinos@steigenberger.de, www.stuttgart.steigenberger.de
This menu is served from 11.30 – 14.30 & from 18.00 – 22.00 Uhr.



Starters

Seasonal leaf salad with sprouts ^{3,15}	€ 4,00
Optionally with fried „Maultaschen“-stripes	€ 10,00
Swabian Tapas for 1 or 2 persons ^{3,10,15}	€ 14,00/ 28,00
Stuffed herb pancak with cream cheese and smoked salmon served with a small, creamy cucumber salad ^{10,15}	€ 9,50
Lettuce hearts with fried black sausage, apple and roasted onion ^{3,10,15}	€ 8,50
Swabian sausage salad with black sausage or cheese ^{3,10,15}	€ 12,50
Enjoyed best with pan-fried potatoes ^{10,15}	€ 3,00

Soups

Beef bouillon with “Maultaschen” and braised onions ^{15,8,3}	€ 7,00
Beef bouillon with pancake stripes ^{10,15}	€ 5,50
Schwaebisch Stew ^{10,15}	
small portion	€ 6,90
large portion	€ 11,90



Swabian national dishes

SPÄTZLE

(which is roughly pronounced “shpayt-slee”)

The Italians are not the only pasta-lovers. The German answer to pasta is Spätzle. Spätzle are well appreciated in Germany and part of its identity and cooking-culture. Although Spätzle are served and enjoyed throughout Germany, they are considered a specialty of the Swabian kitchen.

Spätzle are made from flour, eggs, water, and salt. Compared to Italian pasta, the Spätzle dough is softer and contains more water. Therefore, the dough cannot be rolled out and it needs several ways to form Spätzle. The most common ones are pressing the dough through a press into boiling water or scratching the dough with a blade from a board.

MAULTASCHEN

It is said that Swabian monks from the monastery Maulbronn had the idea of Maultaschen, in order to hide the consumption of meat on Good Friday.

Maultaschen consist of an outer layer of pasta dough, stuffed with minced meat and spinach.

Nowadays, Maultaschen are found all over Germany and protected by the European Union because of their cultural heritage. This means that genuine Maultaschen have to be produced in the Swabian speaking area of Baden Württemberg and Bavaria.



Swabian Specialities

Homemade Maultaschen (Swabian ravioli) with glazed onions or pan-fried with scrambled eggs, served with potato salad and green salad ^{3,10,15,8}	€ 10,00
Spätzle gratinated with Allgäu cheese and onions served in a pan with a side salad ^{10,15,3}	€ 11,50
Chanterelle pancake with bacon, mountain cheese and a small salad ^{10,15}	€ 12,50
Meat loaf with egg, sunny side-up, roasted onions and potato Swabian style salad ^{3,15,8}	€ 10,50
Swabian lentils and Spätzle with smoked meat and smoked meat ^{10,15,3}	€ 11,50
Swabian roast with onions served with lemberger sauce, small salad and ^{9,10,15}	
farmer's bread	€ 18,50
or home-made "Spätzle"	€ 21,00



Pork medallions with fried mushrooms, served with hash browns, mountain cheese topping and small salad ^{9,10,15} € 17,00

Boiled beef with spinach and bouillon potatoes ^{10,15} € 18,00

Veal escalope with cream sauce, homemade Spätzle and mixed leaf salad ^{10,15} € 18,00

Salmon filet with herb crust, roasted radish and buttered potatoes ^{10,15} € 17,50

Fried calf's liver with apple rings, onions and mashed potatoes ^{9,10,15} € 14,50



Desserts

Wine mousse with apricot compote^{10,15} and raspberries	€ 5,50
Schwabian apple cake with^{10,15} vanilla ice cream and whipped cream	€ 7,00
Home-made parfait with^{10,15} marinated peach-strawberry salad	€ 6,50
Traditional selection of Alpine cheese with grapes^{8,3}	€ 12,00





Dear Guest

With this assortment of Swabian specialities and wines, we hope we have made an interesting and tasty selection for you.

We hope you feel like coming back soon again to visit us at the Zeppelin-Stüble.

Should you miss one or another Swabian dish on our menu, please let us know, we are thankful for suggestions.

With culinary greetings

Your

**Bernd A. Zängle
General Manager**

