



ZUM LÖWEN

STEINENBRONN

Warm welcome
SWABIAN.HONEST.REAL

We & our team wish you wonderful moments & culinary experiences with us in the Wirtshaus Zum Löwen in Steinenbronn.

your hosts

Marcel, Jens & Tina



#civilmarriage / #wedding
#celebrations / #eventlocation
#catering / #partyion
#Guestroom

HOW ABOUT AN APERITIF?

ROSALI

Pinot rosé | Crane |
red oxalis | soda
0.2l - €8.90

LILLET

Wildberry | Berry |
Lillet
0.2l - €8.90

VIOLET SPRITZ

Riesling | soda | violet |
violet liqueur | lemon
0.2l - €8.90

CRANES 0%

soda | Crane
red oxalis
0.2l - €8.90

TRENDY & REFRESHING

ZANZIBAR HUGO

mint | lime | Elderberry

0.2l

€8.90

APEROL SPRITZ

Orange | Chardonnay Brut | soda

0.2l

€8.90

GINADE

Crane | GINSTR | red oxalis | lemon

0.2l

€8.90

GINSTR TONIC

GINSTR | tonic water | lemon

0.2l

€9.50

SCHÖNBUCH GIN TONIC

Schönbuch GIN | tonic water | lemon

0.2l

€9.50

CHARDONNAY BRUT - EDITION LION

0.2l

€4.20

PINOT ROSÈ - EDITION LION

0.2l

€4.20

ENJOYMENT WITHOUT REGRETS - EDITION LION

0.2l

€4.20

FRANCIS OF FINE

AMBER SPLASH

Amber tonic | soda | Chardonnay Brut
Lemon | rosemary

0.2l

€8.90

RUBY SPLASH

Ruby Tonic | soda | Chardonnay Brut
hibiscus blossoms

0.2l

€8.90

AMBER or RUBY 0%

Ruby or amber tonic | soda |
Hibiscus flowers | rosemary sprig

0.2l

€8.90

FRESH & CRISP

side salad vegetarian -gluten-free possible

€6,80



"Keltenhof" lettuce | house dressing | Raw Salads | cress

Large mixed salad vegetarian-gluten-free possible

€12.80



"Celtic Court" salads | Raw Salads | house dressing | garden cress

with fried strips of dumplings

€15.80

with marinated roast beef strips

€16.80

Flamed romaine lettuce hearts vegetarian-gluten-free possible

12.80€



Sour cream dressing | toasted country bread | yellow pepper cream
pickled radishes | hemp oil | cucumber cubes

small

with house-smoked lion's bacon according to our own recipe

€14.80

€12.80

with Schönbuch goat cheese from the cheesemakers in Weil im Schönbuch

€14.80

€12.80

This goes well with:

PILOT GREY **PURE LUCK**- WINERY ESCHER - 12.5% vol.

0.75l = €35.00

0.2l = €10.00

COLD VESPER



Swabian Sausage Salad gluten-free possible

pickle | Red onion | black sausage |
ham sausage | country bread

€12.80



Swiss sausage salad gluten-free possible

pickle | Red onion | Cheese |
ham sausage | country bread

€12.80



KITCHEN TIP: To go with it - our fried potatoes with bacon + €4.00

Württemberg plateaspic

€14.80

Radish vinaigrette | remoulade | fried potatoes

WARM VESPERS

Burger "Beerlesknocker"

€14.80


Driver's Burgerbread roll | beef | Onion | tomato |
greens | homemade burger dip | potato wedges | cucumber

Optionally with a slice of Allgäu cheese + €2.00

Lion's Maultaschen Burger

€16.80

Driver's Burgerbread roll | homemade maul bag | Onion |
greens | homemade burger dip | potato wedges |
cucumber | tomato

2 homemade dumplings with "Keltenhof" lettuce €12.80 
Potato salad grandma's style | Mustard seed jus | onion lard

Fried Potato Clouds vegan €16.80
"Keltenhof" lettuce | summeryGrill vegetables | Tomato Sage Oil

"Käpsele" pork knuckle €18.80 

"Capsule" marinade | beer jus | fried pretzel dumpling

Coleslaw

This goes well with:

"CAPSULES" LIGHT - STUTTGARTER HOFBRAU | ALTITUDE SCENT SAUVIGNON BLANC - SEYFFER VINEYARD
4.7% vol. - VAT 11.2% 12.5% vol.

0.33l = €3.90

0.75l = €35.00

0.2l = €10.00

RECOMMENDATION FOR OUR LITTLE GUESTS



Simba Teller

€6.80

spaghetti | Tomato sauce | Parmesan or
spaetzle | gravy

We ask for your understanding that we charge a flat rate of €2.00 for changes to the inserts.

OLD, TRUSTED FROM POT AND PAN

Swabian sour tripe

with country bread €12.80

with fried potatoes €16.80

Allgäu cheese spaetzle vegetarian €15.80



homemade spaetzle | mountain cheese | white paint | fried onion |
"Keltenhof" lettuce

Restaurant steak special gluten-free possible €18.90



pork neck steak | Fried potatoes with bacon | wild broccoli
Mustard seed jus | "Keltenhof" lettuce | sautéed onion |
"Keltenhof" lettuce

Tavern plate €18.90


homemade maul bag | meat cake | veal sausage |
Potato salad grandma's style | Mustard seed jus



Swabian onion roast beef from local pasture cattle gluten-free possible

Trollinger Jus | fried onions | fried onion |
glazed organic carrot | homemade Maultaschle | homemade spaetzle*

**alternatively fried potatoes with bacon*

€27.80 

This goes well with:

PINOT NOIR - WINERY AXEL BAUER - 13.5% vol. | NATURALLY CLOUDY KELLERBEER - STUTTGARTER HOFBRAU -
5.0% vol. - VAT 11.8%

0.75l = €35.00

0.2l = €10.00

0.33l = €3.90

0.5l = €4.60

Slices of local veal

€26.90



homemade spaetzle | Swabian sand | market vegetables |
Mushroom pepper cream sauce

Grilled Corn Chicken Breast gluten-free possible

€24.80

Baked potato wedges | summer grilled vegetables
Lime Jus

Veal spare ribs gluten-free possible

Herb sour cream | Coleslaw Salad | baked potato wedges |
homemade Schönbuch grill dip

€24.80

WEISSBURGUNDER VDP FIRST LOCATION - WEINGUT ALDINGER - 12.0% vol.

0.75l = €40.00

0.2l = €11.50



LION MEETS KEVIN KUGEL

Iced coffee

€8.80

Coffee | Tonka Bean Ice Cream by Kevin Kugel | whipped cream

Hot love gluten-free possible

€8.80

Hot raspberries | Tonka Bean Ice Cream by Kevin Kugel | whipped cream

chocolate-tart

€12.90

Fruity berry sorbet by Kevin Kugel | Amaretti crumble |
marinated fruits | garden mint



OUR PARTNERS FOR YOUR QUALITY!





CELEBRATE PARTIES?

No problem with us - we certainly have the right room or event location for your celebration!

In our cozy Löwen-Stube or the Wirtsstube Alte Metzgerei, smaller groups will find perfect space. Of course, both rooms can also be used together.

Our JeTis Hüttenalm can also be booked for larger celebrations or business events, here you can celebrate in alpine style. Our JeTis Hüttenalm is equipped with proper technology and has a separate balcony and toilet facilities.

DREAMLIKE SLEEP!

Our newly renovated guest rooms on the 3rd floor are available for all those who do not want to worry about the journey home after the party. Don't worry - you can also reach them by elevator. Here you will also find your well-deserved rest on business trips or visits home.

CATERING FROM THE PARTY LION?

You celebrate at home or in an external location - talk to us, we will be happy to provide you and your guests with our lion-strong catering. The party animal is guaranteed to contribute to the culinary highlight of your celebration.



Every day we look forward to serving you with traditional, regional dishes - such as our homemade Maultaschen or our house-smoked bacon according to our own recipe to be allowed. An absolute insider tip from our chef Marcel is ours Swabian roast beef from certified local pasture cattle.

Use for our regional dishes marked with the lion we only use ingredients from the region, controlled production and partly Foodstuffs awarded the Baden-Württemberg seal of quality.

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your hosts

Marcel, Jens & Tina

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We would be happy to provide you with a list of the allergens in our dishes. If you have any food intolerances, please contact us.

No.1 with coloring No.2 with preservative No.3 with antioxidant No.4 with flavor enhancers No.5 sulphurized No.6 blackened No.7 waxed No.8 with phosphate No.9 with sweetener No.10 contains a source of phenylalanine No. 11 contains quinine No.12 contains caffeine No.13 with cocoa-based icing No. 14 with persipia