

Appetizers and cold dishes

Cheese and wine 17

Less a starter, rather a cozy being
A selection of different soft and hard cheeses
from our region and depending on the season, sweet and salty garnish,
plus a glass of 0.2l full-bodied Pinot Noir from the Clauß winery, Baden-Bodensee

Maja Anti Pasti 15,5

A plate of culinary gold from the south
Various fried and pickled vegetables, which gives the region and season just
with smoked specialties of pigs, caramelised goat's cheese with honey from local bees, wild herbs
and walnut pesto

Alb beef carpaccio 15,5

Raw beef tenderloin slices dressed with sour cherry grapeseed oil
and beetroot salt, garnished with rucola leaves and fresh herbs

Salads

Maja`s Caesar Salad 11,5

Marinated lettuce of the season with smoky potato sour cream dressing,
pickled dehydrated tomatoes, planed goat cheese,
swabian chorizo and fried white bread chips

Optionally with fried organic poulard breast 6,5

Mixed Salat of seasonal bitter leaves and vegetables from the region
On our Aurelia dressing, garnished with rocket, sprouts, cucumbers and tomatoes

As a small starter 5,5

Or a big single 10,5

Aurelia`s Vital Salad 17,5

Large mixed salad variety of nutty seed oil dressing, with fried strips of organic poulard breast
roasted walnut kernels

Swabian sausage salad 9,5

Marinated lyons and black sausage strips from our country butchery,
sweet sourly dressed, garnished with rings of the Höri onion, tomatoes, cucumbers and bread

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Soups

Cream soup of parsnip with apple and potato straw 6,5

Tom Yum 7,5

Asian poultry essence with coconut,
Crunchy vegetables, organic poulard, light spicy and a variety of flavors

Veggie and Vegan

Organic lentil curry - oriental on the outside, regional inside 15,5

Organic lentils from the Swabian Alb meet smoked tofu and Black Forest miso
from the former border post between Baden and Württemberg,
the customs house between Villingen and Schwenningen.

There, two manufactories share a small village and produce organic miso and organic tofu by hand.
From us united to a classic indian curry with crunchy vegetables,
lots of flavor and light spice

Pumpkin gnocchi with goat's cheese 14,5

Homemade pumpkin gnocchi lightly seared, with Bodensee walnuts,
Carp goat cheese and leaf spinach

Snack Food

Berliner Currywurst 11,5
Stir-fried red curry sauce in Berlin, fries, ketchup and mayonnaise

Aurelia Steakhouse Burger 16,5
200g pure Limousin beef patty, grilled, with barbecue sauce, salad, cucumber, tomato, bacon and roasted onions, served with curly fries

Pulled Pork 17,5
Homemade slow-cooked pork neck, creamy in its own gravy, served in a potato buffalo on rucola and barbecue sauce, with farm salad and baked potatoes

Classics

Alb duck breast 23,5
Roasted duck breast on light jus cranberries, with baked broccoli rissoles and smoky potato muslin

Swabian gourmet dish 19,5
Gratinated pork fillets from the Swabian pork with champignon cream sauce and homemade spelled Spätzle

Beef fillet sliced Stroganoff style 22,5
Sauteed fillets from our Limousin beef served in burgundy cream sauce, with pickled cucumbers and mushrooms, with ribbon noodles

Beef Time 800

... for connoisseurs and all those who still want to become ...

Our claim:

There is always a philosophy behind a philosophy of high-quality meat consumption, from the producer in the selection of the breed, the attitude and the feeding, from the processing plant with the slaughtering, the cutting and refining, over the trader by transparency, control and fair payment, to Provider must be supported with the utmost perfection.

The result is culinary delights.

The Race:

Limousin beef and beef cattle in a class of its own

The animals draw a fox colored to wheat-colored fur, with characteristic whitening of mouth and feet. It is a very robust breed, well adapted to the harsh, humid mountain climate from which it comes.

The cows live an above-average calf phase, in which they defend their offspring at any time against intruders and predators and let the calves grow strong and robust through long and intensive periods of infancy.

A strong stature through best feed conversion and thus incoming meat approach distinguishes the breed particularly.

The origin:

The Limousin cattle come from the same region in central France

There they graze on herbaceous fields of the mountain ranges that occur there.

Ideally adapted for keeping in the Swabian Alb

The producer and dealer:

We get our Limousin beef from the butcher Dreher, which has its home on the Risiberg near Dürbheim on the Swabian Alb.

The cattle come from their own breeding and are constantly accompanied by the family from birth to slaughter.

As you yourself say, quality you can taste and enjoy without hesitation".

From early May to November, the animals graze on approx. 80ha pastures and Heuberger herb meadows and are nourished in winter in spacious stables with specially produced feed.

Now the perfection, or as connoisseurs would say: „Beef it or leave it“

We complete for you exclusive and unique in the region of this premium meat in our 800 degree Beef Grill.

The so-called, Beefer 'is a high-performance grill for meat freaks, which was constructed on the model of American steakhouse grills. It is generated by a high-performance burner 800 degrees top heat. So you do not put the steak on a grill or bottom heat source like a traditional grill or pan.

When Beefer comes the "hellfire" from above. Within a few seconds a crunchy crust forms. The so-called Maillard reaction creates the wonderful roasted flavors that make up a good steak.

Crispy on the outside, juicy on the inside, this should be the perfect steak

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Our Steaks

Rumpsteak

Ladie´s Cut 200g	28,5
Gentleman´s Cut 300g	35,5

Filetsteak

Ladie´s Cut 180g	29,5
Gentlemans´s Cut 250g	36,5

Entrecote Rib Eye Steak 300g	32,5
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**For all steaks we serve homemade Café de Paris butter and various spice salts
The price includes one of the supplements below**

Steak Sides

Mediterranean vegetables
Baked potato with Sour Cream
Sweet potato chips
French fries

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Sweet Finish

Small goat cheese creme brulee with spice of orange salad 6,5

Nutty nougat chili parfait in marzipan coat with airy pumpkin espuma 8,5

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One ball to choose 2

Strawberry, Chocolate, Vanilla, Maple Walnut, yoghurt

Mixed Ice - Chocolate, Vanilla and Strawberry 5,5

With whipped cream 0,5

Nut Cup 6,5

Tree balls of walnut ice-cream, crunchy nut seeds, whipped cream and maple syrup

Berry Punch 6,5

Creamy berry sorbets in a glass filled with secco