

MENU



Restaurant

DUFKE



Welcome to the Restaurant DUFKE

Fresh preparation of food, pleasure during cooking and a fine selection of ingredients are a matter of course in our restaurant.

We offer rooms for your **personal or business events, family celebrations and other festivities.**

Visit us in the **lunchtime** and enjoy a varied German cuisine.

Why not giving a „good meal“ to a loved person?
We also provide suitable **vouchers.**

In case there is nice weather outside we welcome you in our **“beergarden“.**

Forget your worries and enjoy one of our excellent dishes.
Have a nice stay and...

...Enjoy!

Your Restaurant DUFKE

Kirchheim's oldest inn

Our restaurant is a listed building that can look back on six generations of hospitality.

The first restaurant in these premises was opened in 1893, and it has undergone numerous renovations since then. For example, there used to be a large dance hall on the upper floor and a bowling alley in the former malthouse rooms. In the early 1960s, the entrance to the restaurant was moved to the courtyard.

Until 1970, our restaurant under the name “Gugler” in Kirchheim was a household name when it came to “regional cuisine and game dishes”. As Wilhelm Gugler's grandchildren, we, Thomas and Mandy Dufke, revived the restaurant at the beginning of 2008.

“Food in a cozy atmosphere, top quality at fair prices!”

Thomas Dufke is a trained chef, hunter and master butcher. His wife Mandy Dufke is a trained hotel manager. All of our experiences from different hotels in our career flow into our own restaurant.

We are looking forward to your visit.

Mandy & Thomas Dufke





Restaurant
DUFKE

Mandy & Thomas Dufke
Odenwaldstraße 39 * 69124 Heidelberg-Kirchheim



Odenwaldstraße 39 | 69124 HD-Kirchheim | Tel. 06221 / 72 52 6 45

2024

RESTAURANT DUFKE

WEIHNACHTSMENÜ



WEIHNACHTSMENÜ

VORSPEISE

Kleiner Feldsalat⁽³⁴⁾
mit hausgemachten Croûtons^(30,32)

7,90 €

HAUPTGANG

Hirschbraten
mit hausgemachtem Apfel – Rotkraut
Feigensoße und Spätzle^(30,31,32)

29,90 €

DESSERT

Panna Cotta^(30,32)
mit Mascarpone⁽³²⁾
dazu Zimt – Mandarinen und Baiser⁽³¹⁾

7,50 €

*We wish you
a peaceful holiday
and a happy
New Year 2025*



30) Gluten
31) Eier
32) Milch & Milcherzeugnisse
34) Senf

SALADS

Salad "Kirchheim Style" 17,00 €
Mixed leaf salad with tomatoes, cucumber, fresh vegetables and pan fried turkey breast glazed with honey and balsamic vinegar dressing * 15,50 €

Salad "Baden Style" 16,30 €
Mixed leaf salad with tomatoes, cucumber, fresh vegetables, fried Swabian pockets^(6,30,31,33) (pasta squares filled with meat and spinach) and onion bacon^(1,5,11) glazes * 14,80 €

Side Salad  6,50 €
Mixed leaf salad with tomatoes, cucumber and fresh vegetables

Our salad dressing contains onions, mustard, vinegar and oil

SOUPS & STARTERS

Tomato cream soup⁽¹⁾ 
with a basil and cream topping⁽³²⁾ 5,20 €

Beef broth⁽¹⁾ 5,00 €
with vegetables

Grilled jalapeno peppers⁽³⁾ - sharp 
with garlic and a small salad 9,20 €

Grilled mushrooms 
with fresh herbs and garlic dip⁽³²⁾ 9,80 €

- 1) with preservatives
- 3) with dyestuffs
- 5) with antioxidants
- 6) with flavourings
- 11) with curing salt
- 30) gluten
- 31) egg
- 32) dairy products
- 33) celery



 Vegan
 Vegetarian

* These dishes are also available as a smaller portion

CHEFS SPECIALS

Marinated pot roast “Kirchheim“ style (sour) 25,40 €
with red cabbage and apples, home-made Spaetzle ^(30,31,32) (regional noodle dish) * 23,90 €
(on request this dish can be prepared extra sour)

Ragout of deer 29,20 €
with mushroom - leek vegetables ⁽³²⁾, pear with cranberry,
and home-made dumplings ^(30,31,32) * 27,70 €

1/2 crispy duck 29,20 €
(preparation time approx. 30 min)
on orange sauce with red cabbage and a bread dumpling ^(30,31,32)

Chopped turkey 21,40 €
in creamy mushroom sauce ⁽³²⁾ * 19,90 €
and home-made Spaetzle ^(30,31,32) (regional noodle dish)

VEGETARIAN & PASTA

Tagliatelle ^(30,31) **with Mediterranean vegetables** ✓
in cream sauce ⁽³²⁾ **and fresh herbs** 15,30 €

Grilled vegetables with roasted goat cheese ⁽³²⁾ ✓ 18,00 €

+ Pasta also available gluten-free 4,00 €

30) gluten
31) egg
32) dairy products



 Vegan
 Vegetarian

* These dishes are also available
as a smaller portion

BEEF

Rump steak from Angus
with fried onions and French fries

29,90 €
* 28,40 €

Rump steak from Angus
with herb-garlic butter⁽³²⁾
with grilled vegetables and fries

31,90 €

PORK

Cordon Bleu breaded and pan-fried^(30,31)
(filled with cheese^(3,32) and ham^(1,5,11)) and French fries

20,00 €

2 Schnitzel "Vienna style"
(breaded and pan-fried cutlets of pork^(30,31))
with French fries

16,90 €
* 15,40 €

2 Schnitzel unbreaded
with a mushroom sauce and home-made Spaetzle^(30,31,32) (regional noodle dish)

19,20 €
* 17,70 €

+ Breaded gluten-free on request

3,50 €

HOME-MADE SAUCES

Natural sauces free from artificial flavours and gluten

Home-made gravy, pepper⁽³²⁾ or cream sauces⁽³²⁾

per serving 1,80 €

Home-made hunter's sauce with fresh ingredients

per serving 2,40 €

Home-made spicy paprika sauce⁽¹⁾ with fresh ingredients

per serving 2,40 €

Home-made cooked cheese⁽³²⁾ ✓

per serving 2,90 €

Home-made herb - garlid butter⁽³²⁾

per serving 1,30 €

cranberry 
guacamole 

per serving 2,90 €

per serving 2,90 €

1) with preservatives
3) with dyestuffs
5) with antioxidants
11) with curing salt
30) gluten
31) egg
32) dairy products

DRINK MAP



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APERITIFS

Sparkling wine (Adam Müller)	0,1l	3,10 €
Aperol ^(3,14) Spritz	0,2l	6,10 €
Sherry dry ⁽¹⁵⁾	5cl	2,80 €
Sherry medium dry ⁽¹⁵⁾	5cl	2,80 €
Martini dry ^(3,15)	5cl	2,80 €
Martini bianco ⁽¹⁵⁾	5cl	2,80 €
Campari ⁽³⁾ Orange	0,2l	4,10 €
Campari ⁽³⁾ Soda	0,2l	4,10 €
Lillet Berry ⁽¹⁵⁾		6,40 €
Lillet Vive ^(14,15)		6,40 €
Hugo		6,40 €

COCKTAILS with ALCOHOL

Mojito	6,80 €
Caipirinha	6,80 €

COCKTAILS no ALCOHOL

Mojito	6,30 €
Caipirinha	6,30 €



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3) with dyestuffs
14) quinine
15) Sulfites

SOFT DRINKS

Cola^(3,13), Cola zero^(3,13,16), Fanta^(3,5), Spezi^(3,5,13)	0,2l	2,80 €
	0,4l	4,00 €
Bitter Lemon⁽¹⁴⁾, Ginger Ale⁽³⁾, Tonic Water⁽¹⁴⁾	0,2l	3,00 €
Wasser	0,2l	2,60 €
	0,4l	3,60 €
Odenwaldquelle (sparkling mineral water)	Bottle 0,7l	5,40 €
Odenwaldquelle Medium (medium sparkling mineral water)	Bottle 0,7l	5,40 €
Teinacher Naturell Gourmet (mineral water)	Bottle 0,25l	3,20 €
Teinacher Naturell (mineral water)	Bottle 0,75l	6,60 €
Orange juice, Apple juice, Rhubarb juice		
Passion fruit juice, Grape juice (red)	0,2l	3,60 €
	0,4l	4,80 €
Cherry nectar, Cramberry nectar,		
Currant nectar (black)	0,2l	3,60 €
	0,4l	4,80 €
Homemade lemonade (lime & mint)	0,4l	4,80 €
Homemade lemonade (ginger, lime & mint)	0,4l	5,30 €

JUICE & SPRITZERS

Apple juice spritzer, Rhubarb spritzer,		
Passion fruit spritzer	0,2l	2,80 €
	0,4l	4,00 €
Currant juice spritzer (black)	0,2l	2,80 €
	0,4l	4,00 €
Cherry juice spritzer, Cramberry spritzer	0,2l	2,80 €
	0,4l	4,00 €

3) with dyestuffs
5) with antioxidants
13) caffeine
14) quinine
16) phenylalanine

BEER

Schmucker Meister Pils on tap		0,3l	3,10 €
		0,5l	4,70 €
Lager shandy		0,3l	3,10 €
		0,5l	4,70 €
Schmucker Weizen Hefe light wheat beer	Bottle	0,5l	4,30 €
Schmucker Weizen Hefe dark wheat beer	Bottle	0,5l	4,30 €
Shandy of Schmucker wheat beer		0,5l	4,30 €
Schmucker Pils alcohol free beer^(*)	Bottle	0,33l	3,40 €
Schmucker Weizen alcohol free beer^(*)	Bottle	0,5l	4,30 €

*) Contains a nutritionally ineffective remainder of less than 0.5% Vol. Alcohol.

COFFEE & CO.

Cup of coffee	2,80 €
Espresso	2,50 €
Espresso Macchiato⁽³²⁾	2,90 €
Double espresso	3,40 €
Cappuccino⁽³²⁾	3,50 €
White coffee / Milk coffee⁽³²⁾	3,50 €
Latte Macchiato⁽³²⁾	4,20 €
Hot chocolate	4,20 €
Cup of tea	2,30 €
Big cup of tea	3,00 €
Hot lemon (juice of a lemon with hot water)	2,50 €
Big hot lemon (juice of a lemon with hot water)	3,40 €
Mulled wine (rose or red)	3,60 €
available depending on the season	



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WINESPRITZER

White wine⁽¹⁵⁾ spritzer with Riesling

WHITE

0,25l
0,5l

3,40 €
5,40 €

Rose wine⁽¹⁵⁾ spritzer

ROSE

0,25l
0,5l

3,40 €
5,40 €

Red wine⁽¹⁵⁾ spritzer

RED

0,25l
0,5l

3,40 €
5,40 €

Cold duck
(Riesling⁽¹⁵⁾, sparkling wine and water)

0,25l

5,90 €

WINE by the GLASS

Leimener Mannaberg⁽¹⁵⁾
Pinot Gris
dry

WHITE

0,2l

5,70 €

Heidelberger Burg⁽¹⁵⁾
Riesling
dry

0,2l

5,10 €

Leimener Mannaberg⁽¹⁵⁾
Pinot blanc
medium dry

0,2l

5,10 €



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WINE by the GLASS

Baden Spätburgunder⁽¹⁵⁾

Rose
dry

ROSE

0,2l

5,10 €

Kirchheimer⁽¹⁵⁾

Portugieser Rose
medium dry and fruity

0,2l

4,90 €

Leimener Herrenberg⁽¹⁵⁾

Portugieser
dry

RED

0,2l

5,20 €

Dürkheimer Feuerberg⁽¹⁵⁾

Dornfelder
dry

0,2l

5,20 €

Sonate Nr.1⁽¹⁵⁾

Cuvée of Schwarzriesling, Dornfelder and Lemberger
medium dry

0,2l

5,80 €

Kürnbacher Stiftsberg⁽¹⁵⁾

Schwarzriesling
medium dry

0,2l

5,20 €

Dornfelder⁽¹⁵⁾

from Adam Müller
sweet

0,2l

5,80 €



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BOTTLES OF WINE

2020er Leimener Kreuzberg⁽¹⁵⁾

Pinot Blanc
Cabinet, predicate wine, estate bottling
dry,
reminiscent of pineapple & tropical fruits, wholesome
Acid, has a strong and opulent effect on the palate

WHITE

0,75l
12,5%vol

20,90 €

2021er Leimener Herrenberg⁽¹⁵⁾

Sauvignon Blanc
Cabinet, predicate wine, estate bottling
dry,
has a wonderful flowery, delicious &
fruity depth

0,75l
12,0%vol

20,90 €

2021er Malscher Ölbaum⁽¹⁵⁾

Pinot Noir Rose
Cabinet, predicate wine, estate bottling
fruity,
light, elegant & tasty wine

ROSE

0,75l
11,5%vol

20,00 €

2021er Müllerrebe⁽¹⁵⁾

Cabinet, predicate wine, estate bottling
dry,
fruity, elegant & smooth wine

RED

0,75l
13,5%vol

20,00 €

2021er Pinot Noir⁽¹⁵⁾

Quality wine
dry,
velvety & fruity wine

0,75l
13,0%vol

23,40 €



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DIGESTIFS SPIRITUOSEN

Malteser	2cl	3,00 €
Vodka	2cl	3,00 €
Fruit brandy (Adam Müller)	2cl	3,00 €
Pear brandy (Adam Müller)	2cl	3,00 €
Plum brandy (Adam Müller)	2cl	3,00 €
Cherry brandy (Adam Müller)	2cl	3,00 €
Raspberry brandy (Adam Müller)	2cl	3,00 €
Ouzo 12	2cl	3,00 €
Heidelberger melon schnapps	2cl	3,60 €
Grappa	2cl	3,70 €
Fernet Branca (herb schnaps)	2cl	3,20 €
Jägermeister (herb schnaps)	2cl	3,20 €
Ramazotti (herb schnaps)	4cl	4,30 €
Schwarzwaldteufel	2cl	3,20 €
Amaretto	2cl	2,80 €
Baileys ^(3,13)	2cl	3,30 €
Advocaat ⁽³¹⁾	2cl	2,80 €
Dornfelder liqueur	2cl	3,30 €
Sloe liqueur	2cl	3,30 €
Jim Beam	2cl	3,40 €
GLENMORANGIE „The Original“ 10 years	2cl	9,80 €
Highland Single Malt Scotch Whisky - Scotland		

3) with dyestuffs
13) caffeine
31) egg



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Note: According to European Law food additives need to be listed.
Additives are listed in footnotes.