

# 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



# 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<sup>(6,30,31,33)</sup> (pasta squares filled with meat and spinach) and onion bacon<sup>(1,5,11)</sup> glazes \* 14,80 €

**Mushroom Salad** ✓ 16,30 €  
Mixed leaf salad with tomatoes, cucumber, fresh vegetables, freshly fried mushrooms<sup>(32)</sup> and onions \* 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**<sup>(1)</sup> ✓  
with a basil and cream topping<sup>(32)</sup> 5,20 €

**Beef broth**<sup>(1)</sup>  
with vegetables 5,00 €

**Grilled jalapeno peppers**<sup>(3)</sup> - sharp ✓  
with garlic and a small salad 9,20 €

**Grilled mushrooms** ✓  
with fresh herbs and garlic dip<sup>(32)</sup> 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



\* These dishes are also available as a smaller portion

## SMALL DISHES

- 1 Schnitzel "Vienna Style"** 9,30 €  
(pan-fried breaded cutlets of pork<sup>(30,31)</sup>  
with bread<sup>(30)</sup> and sauce
- Grilled feta cheese**<sup>(32)</sup> ✓  
and grilled vegetables 10,50 €  
with tomatoes, onions, jalapeno peppers<sup>(3)</sup> and green olives
- Farmer`s plate** (on request without bacon ✓)  
fried potatoes, bacon<sup>(1,5,11)</sup>, onions and egg 10,90 €

## VEGETARIAN & PASTA

- Tagliatelle**<sup>(30,31)</sup> ✓ 15,30 €  
with Mediterranean vegetables  
in cream sauce<sup>(32)</sup> and fresh herbs
- Spaghetti**<sup>(30,31)</sup> ✓ 14,20 €  
with mushroom herb sauce<sup>(32)</sup> ✓  
with cubes of tomatoes
- Grilled vegetables** ✓ 18,00 €  
with roasted goat cheese<sup>(32)</sup>
- Home-made cheese**<sup>(3,30,31,32)</sup> **Spaetzle** ✓ 12,20 €  
(regional noodle dish)  
with roasted onions
- Fried gnocchi**<sup>(30,31)</sup> 17,90 €  
with vegetables and Parmesan<sup>(32)</sup>
- + Pasta also available gluten-free** 4,00 €  
If you have celiac disease, talk to us.

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

# PORK

<b>Cordon Bleu breaded and pan-fried</b> <sup>(30,31)</sup> (filled with cheese <sup>(3,32)</sup> and ham <sup>(1,5,11)</sup> ) and French fries	<b>20,00 €</b>
<b>Cordon Bleu breaded and pan-fried</b> <sup>(30,31)</sup> (filled with camembert <sup>(32)</sup> and cranberry) and French fries	<b>21,00 €</b>
<b>2 Schnitzel "Vienna style"</b> (breaded and pan-fried cutlets of pork <sup>(30,31)</sup> ) with French fries	<b>16,90 €</b> <b>* 15,40 €</b>
<b>2 Schnitzel unbreaded</b> with a mushroom sauce and home-made Spaetzle <sup>(30,31,32)</sup> (regional noodle dish)	<b>19,20 €</b> <b>* 17,70 €</b>
<b>2 Steaks of pork</b> with herb-garlic butter <sup>(32)</sup> and dauphine potatoes <sup>(30,31)</sup>	<b>18,10 €</b> <b>* 16,60 €</b>
<b>1 Schnitzel "Vienna style"</b> (breaded and pan-fried cutlets of pork <sup>(30,31)</sup> ) with cooked cheese <sup>(32)</sup> and fried potatoes	<b>18,30 €</b>
<b>+ Breaded gluten-free on request</b> If you have celiac disease, talk to us.	<b>3,50 €</b>

# HOME-MADE SAUCES

Natural sauces free from artificial flavours and gluten

<b>Home-made gravy, pepper</b> <sup>(32)</sup> or cream sauces <sup>(32)</sup>	per serving	<b>1,80 €</b>
<b>Home-made hunter`s sauce with fresh mushrooms</b>	per serving	<b>2,40 €</b>
<b>Home-made spicy paprika sauce</b> <sup>(1)</sup> with fresh paprika	per serving	<b>2,40 €</b>
<b>Home-made cooked cheese</b> <sup>(32)</sup> ✓	per serving	<b>2,90 €</b>
<b>Home-made herb - garlid butter</b> <sup>(32)</sup>	per serving	<b>1,30 €</b>
<b>cranberry</b> ✓	per serving	<b>2,90 €</b>
<b>guacamole</b> ✓	per serving	<b>2,90 €</b>

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



✓ Vegan  
✓ Vegetarian

\* These dishes are also available as a smaller portion

## BEEF

<b>Rump steak from Angus</b> with fried onions and dauphine potatoes <sup>(30)</sup>	29,90 € * 28,40 €
<b>Rump steak from Angus</b> with herb-garlic butter <sup>(32)</sup> and a side salad	29,90 €
<b>Rump steak from Angus “Pepper“</b> with cream-pepper sauce <sup>(32)</sup> and fried potatoes	29,90 €
<b>Chopped beef from the Angus sirloin</b> with fresh mushrooms and home-made Spaetzle <sup>(30,31,32)</sup> (regional noodle dish)	29,90 € * 28,40 €

## CHEFS SPECIALS

<b>Marinated pot roast “Kirchheim“ style (sour)</b> with red cabbage and apples, home-made Spaetzle <sup>(30,31,32)</sup> (regional noodle dish) (on request this dish can be prepared extra sour)	25,40 € * 23,90 €
<b>Pan-fried beef liver</b> with caramelised onions, apple slices and home-made Spaetzle <sup>(30,31,32)</sup> (regional noodle dish)	16,40 € * 14,90 €
<b>Ragout of deer</b> with mushroom - leek vegetables <sup>(32)</sup> , pear with cranberry, and home-made dumplings <sup>(30,31,32)</sup>	29,20 € * 27,70 €
<b>1/2 crispy duck</b> (preparation time approx. 30 min) on orange sauce with red cabbage and a bread dumpling <sup>(30,31,32)</sup>	29,20 €
<b>Chopped turkey</b> in creamy mushroom sauce <sup>(32)</sup> and home-made Spaetzle <sup>(30,31,32)</sup> (regional noodle dish)	21,40 € * 19,90 €
<b>Steak of turkey</b> with creamey pepper sauce <sup>(32)</sup> and croquettes <sup>(30,31)</sup>	19,80 €
<b>Small home made bread dumplings<sup>(30,31,32)</sup></b> with ragout of mushrooms <sup>(32)</sup>	16,60 €



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30) gluten  
31) egg  
32) dairy products

\* These dishes are also available  
as a smaller portion

# THURSDAY

## SCHNITZEL SPECIAL

starts at 5:30 p.m.

Create your own dish by selecting from the options below:

### 1 pork schnitzel “Viennese style”

- Breaded and pan-fried<sup>(30,31)</sup>
  - “Hunter's Style“ (Sauce with mushrooms)
  - “Hunter's Style“ (cream Sauce<sup>(32)</sup> with mushrooms)
  - spicy paprika sauce<sup>(1)</sup>
  - with cream-pepper sauce<sup>(32)</sup>
  - with cream sauce<sup>(32)</sup>
  - with cooked cheese<sup>(32)</sup>
  - with fried egg (sunny side up)
- Unbreaded and pan-fried
  - baked with pear, cranberry and cheese<sup>(3,32)</sup>
  - with horseradish crust
  - baked with cranberries and camembert<sup>(32)</sup>
  - baked with tomatoes and shepherd's cheese<sup>(3,32)</sup>

### Side dishes

French fries, croquettes<sup>(30,31)</sup>  
or fried potatoes

14,90 €

+ Breaded gluten-free on request  
If you have celiac disease, talk to us.

3,50 €

1) with preservatives  
3) with dyestuffs  
30) gluten  
31) egg  
32) dairy products

# BURGERCARD

**Angus – Burger<sup>(30)</sup>**

Salad, cucumber, tomato

220 g

**14,10 €**

170 g

**13,10 €**

**Veggie Burger<sup>(30)</sup>** 

Kidney beans, sweetcorn & black beans  
with Cajun spices (patty)<sup>(30,32)</sup> - spicy  
with lettuce, cucumber and tomato

**13,90 €**

**Veganer Burger<sup>(30)</sup>** 

Sweet potato & kidney beans  
breaded with oat flakes (patty)  
with lettuce, cucumber and tomato

**13,60 €**

+ with guacamole 

**0,00 €**

+ Cheddar cheese<sup>(32)</sup> 

**2,30 €**

+ Fries 

**5,90 €**

+ Sweet potato fries 

**6,90 €**

+ Portion of guacamole for dipping 

**2,90 €**

+ Side salad 

colorful lettuce with tomatoes,  
Cucumber and raw vegetable salads

**6,50 €**

30) gluten  
31) egg  
32) dairy products

## APERITIFS/COCKTAILS with ALCOHOL

<b>Sparkling wine</b> (Adam Müller)	0,1l	3,30 €
<b>Sherry dry</b> <sup>(15)</sup>	5cl	2,80 €
<b>Sherry medium dry</b> <sup>(15)</sup>	5cl	2,80 €
<b>Martini dry</b> <sup>(3,15)</sup>	5cl	2,80 €
<b>Martini bianco</b> <sup>(15)</sup>	5cl	2,80 €
<b>Campari</b> <sup>(3)</sup> Orange	0,2l	4,10 €
<b>Campari</b> <sup>(3)</sup> Soda	0,2l	4,10 €
<b>Hugo</b>	0,2l	6,70 €
<b>Déjàvu Tonic</b>	0,2l	6,70 €
<b>Aperol</b> <sup>(3,14)</sup> Spritz	0,2l	6,70 €
<b>Lillet Berry</b> <sup>(15)</sup>	0,2l	6,70 €
<b>Mojito</b>		7,20 €
<b>Caipirinha</b>		7,20 €

## APERITIFS/COCKTAILS no ALCOHOL

<b>Sparkling wine</b>	0,1l	3,30 €
<b>Hugo</b>	0,2l	6,30 €
<b>Déjàvu Tonic</b>	0,2l	6,30 €
<b>Aperol</b>	0,2l	6,30 €
<b>Mojito</b>		6,50 €
<b>Caipirinha</b>		6,50 €

3) with dyestuffs  
14) quinine  
15) Sulfites

## SOFT DRINKS

<b>Cola<sup>(3,13)</sup>, Cola zero<sup>(3,13,16)</sup>, Fanta<sup>(3,5)</sup>, Spezi<sup>(3,5,13)</sup></b>	<b>0,2l</b>	<b>3,10 €</b>
	<b>0,4l</b>	<b>4,30 €</b>
<b>Bitter Lemon<sup>(14)</sup>, Ginger Ale<sup>(3)</sup>, Tonic Water<sup>(14)</sup></b>	<b>0,2l</b>	<b>3,30 €</b>
<b>Wasser</b>	<b>0,2l</b>	<b>2,90 €</b>
	<b>0,4l</b>	<b>3,90 €</b>
<b>Odenwaldquelle</b> (sparkling mineral water)	<b>Bottle 0,7l</b>	<b>5,60 €</b>
<b>Odenwaldquelle Medium</b> (medium sparkling mineral water)	<b>Bottle 0,7l</b>	<b>5,60 €</b>
<b>Teinacher Naturell Gourmet</b> (mineral water)	<b>Bottle 0,25l</b>	<b>3,40 €</b>
<b>Teinacher Naturell</b> (mineral water)	<b>Bottle 0,75l</b>	<b>6,80 €</b>
<b>Orange juice, Apple juice, Rhubarb juice, Passion fruit juice</b>	<b>0,2l</b>	<b>4,00 €</b>
	<b>0,4l</b>	<b>5,20 €</b>
<b>Cherry nectar, Currant nectar</b> (black)	<b>0,2l</b>	<b>4,00 €</b>
	<b>0,4l</b>	<b>5,20 €</b>
<b>Homemade lemonade</b> (lime & mint)	<b>0,4l</b>	<b>5,00 €</b>
<b>Homemade lemonade</b> (ginger, lime & mint)	<b>0,4l</b>	<b>5,50 €</b>

## JUICE & SPRITZERS

<b>Apple juice spritzer, Rhubarb spritzer, Passion fruit spritzer</b>	<b>0,2l</b>	<b>3,10 €</b>
	<b>0,4l</b>	<b>4,30 €</b>
<b>Currant juice spritzer</b> (black)	<b>0,2l</b>	<b>3,10 €</b>
	<b>0,4l</b>	<b>4,30 €</b>
<b>Cherry juice spritzer</b>	<b>0,2l</b>	<b>3,10 €</b>
	<b>0,4l</b>	<b>4,30 €</b>

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

# BEER

<b>Schmucker Meister Pils on tap</b>		<b>0,3l</b>	<b>3,40 €</b>
		<b>0,5l</b>	<b>5,10 €</b>
<b>Schmucker Organic Light Beer on tap</b>		<b>0,3l</b>	<b>3,70 €</b>
<b>(natural &amp; easy to drink)</b>		<b>0,5l</b>	<b>5,30 €</b>
<b>Lager shandy</b>		<b>0,3l</b>	<b>3,40 €</b>
		<b>0,5l</b>	<b>5,10 €</b>
<b>Schmucker Weizen Hefe light wheat beer</b>	<b>Bottle</b>	<b>0,5l</b>	<b>4,80 €</b>
<b>Schmucker Weizen Hefe dark wheat beer</b>	<b>Bottle</b>	<b>0,5l</b>	<b>4,80 €</b>
<b>Shandy of Schmucker wheat beer</b>		<b>0,5l</b>	<b>4,80 €</b>
<b>Schmucker Pils alcohol free beer<sup>(*)</sup></b>	<b>Bottle</b>	<b>0,33l</b>	<b>3,70 €</b>
<b>Schmucker Weizen alcohol free beer<sup>(*)</sup></b>	<b>Bottle</b>	<b>0,5l</b>	<b>4,80 €</b>
<b>Schmucker Radler alcohol-free<sup>(*)</sup></b>		<b>0,5l</b>	<b>5,10 €</b>

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

# COFFEE & CO.

<b>Cup of coffee</b>	<b>3,30 €</b>
<b>Espresso</b>	<b>3,00 €</b>
<b>Espresso Macchiato<sup>(32)</sup></b>	<b>3,40 €</b>
<b>Double espresso</b>	<b>3,80 €</b>
<b>Cappuccino<sup>(32)</sup></b>	<b>4,10 €</b>
<b>White coffee / Milk coffee<sup>(32)</sup></b>	<b>4,10 €</b>
<b>Latte Macchiato<sup>(32)</sup></b>	<b>4,80 €</b>
<b>Hot chocolate</b>	<b>4,80 €</b>
<b>+ with oat milk</b>	<b>0,40 €</b>

**All coffee drinks also available on ice!**

<b>Cup of tea</b>	<b>2,50 €</b>
<b>Big cup of tea</b>	<b>3,30 €</b>
<b>Hot lemon</b> (juice of a lemon with hot water)	<b>2,70 €</b>
<b>Big hot lemon</b> (juice of a lemon with hot water)	<b>3,70 €</b>
<b>Mulled wine</b> (rose)	<b>4,10 €</b>
<b>available depending on the season</b>	



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## WINESPRITZER

White wine<sup>(15)</sup> spritzer with Riesling

WHITE

0,25l  
0,5l

3,60 €  
5,70 €

Rose wine<sup>(15)</sup> spritzer

ROSE

0,25l  
0,5l

3,60 €  
5,70 €

Red wine<sup>(15)</sup> spritzer

RED

0,25l  
0,5l

3,60 €  
5,70 €

## WINE by the GLASS

Leimener Mannaberg<sup>(15)</sup>

Pinot Gris  
dry

WHITE

0,2l

6,00 €

Heidelberger Burg<sup>(15)</sup>

Riesling  
dry

0,2l

5,40 €

Leimener Mannaberg<sup>(15)</sup>

Pinot blanc  
medium dry

0,2l

5,40 €



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# WINE by the GLASS

## Baden Spätburgunder<sup>(15)</sup>

Rose  
dry

ROSE

0,2l

5,40 €

## Kirchheimer<sup>(15)</sup>

Portugieser Rose  
medium dry and fruity

0,2l

5,20 €

## Leimener Herrenberg<sup>(15)</sup>

Portugieser  
dry

RED

0,2l

5,50 €

## Dürkheimer Feuerberg<sup>(15)</sup>

Dornfelder  
dry

0,2l

5,50 €

## Sonate Nr.1<sup>(15)</sup>

Cuvée of Schwarzriesling, Dornfelder and Lemberger  
medium dry

0,2l

6,10 €

## Kürnbacher Stiftsberg<sup>(15)</sup>

Schwarzriesling  
medium dry

0,2l

5,50 €

## Dornfelder<sup>(15)</sup>

from Adam Müller  
sweet

0,2l

6,10 €



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# BOTTLES OF WINE

## 2020er Leimener Kreuzberg<sup>(15)</sup>

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

21,90 €

## 2024er Leimener Herrenberg<sup>(15)</sup>

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

0,75l  
12,0%vol

21,90 €

## 2021er Müllerrebe<sup>(15)</sup>

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

RED

0,75l  
13,5%vol

21,00 €

## 2023er Pinot Noir<sup>(15)</sup>

Quality wine  
dry,  
velvety & fruity wine

0,75l  
13,0%vol

24,40 €



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# DIGESTIFS SPIRITUOSEN

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

3) with dyestuffs  
13) caffeine  
31) egg



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Odenwaldstraße 39 \* 69124 Heidelberg-Kirchheim

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