

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" 16,50 €
Mixed leaf salad with tomatoes, cucumber, fresh vegetables and pan fried turkey breast glazed with honey and balsamic vinegar dressing * 15,00 €

Salad "Baden Style" 15,80 €
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 * 14,30 €

Mushroom Salad ✓ 15,80 €
Mixed leaf salad with tomatoes, cucumber, fresh vegetables, freshly fried mushrooms⁽³²⁾ and onions * 14,30 €

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⁾ 4,90 €

Beef broth⁽¹⁾
with vegetables 4,70 €

Grilled jalapeno peppers⁽³⁾ - sharp ✓
with garlic and a small salad 8,90 €

Grilled mushrooms ✓
with fresh herbs and garlic dip⁽³²⁾ 9,50 €

- 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

Cold meat salad ^(1,2,5) (only from April - September) with onions, gherkins and sliced peppers with French fries or fried potatoes	12,50 €
1 Schnitzel "Vienna Style" (pan-fried breaded cutlets of pork ^(30,31)) with bread ⁽³⁰⁾ and sauce	9,30 €
Grilled feta cheese ⁽³²⁾ ✓ and grilled vegetables with tomatoes, onions, jalapeno peppers ⁽³⁾ and green olives	10,50 €
Farmer`s plate (on request without bacon) ✓ fried potatoes, bacon ^(1,5,11) , onions and egg	9,90 €

VEGETARIAN & PASTA

Tagliatelle ^(30,31) with Mediterranean vegetables ✓ in cream sauce ⁽³²⁾ and fresh herbs	14,90 €
Spaghetti ^(30,31) with mushroom herb sauce ⁽³²⁾ ✓ with cubes of tomatoes	13,80 €
Grilled vegetables with roasted goat cheese ⁽³²⁾ ✓	17,60 €
Home-made cheese ^(3,30,31,32) Spaetzle (regional noodle dish) ✓ with roasted onions	11,80 €
Fried gnocchi ^(30,31) with vegetables ✓ and Parmesan ⁽³²⁾	17,50 €
+ Pasta also available gluten-free	4,00 €

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

PORK

Cordon Bleu breaded and pan-fried ^(30,31) (filled with cheese ^(3,32) and ham ^(1,5,11)) and French fries	19,50 €
Cordon Bleu breaded and pan-fried ^(30,31) (filled with camembert ⁽³²⁾ and cranberry) and French fries	20,50 €
2 Schnitzel "Vienna style" (breaded and pan-fried cutlets of pork ^(30,31)) with French fries	16,40 € * 14,90 €
2 Schnitzel unbreaded with a mushroom sauce and home-made Spaetzle ^(30,31,32) (regional noodle dish)	18,70 € * 17,20 €
2 Steaks of pork with herb-garlic butter ⁽³²⁾ and dauphine potatoes ^(30,31)	17,60 € * 16,10 €
1 Schnitzel "Vienna style" (breaded and pan-fried cutlets of pork ^(30,31)) with cooked cheese ⁽³²⁾ and fried potatoes	17,80 €
+ 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 ✓	per serving	2,90 €
guacamole ✓	per serving	2,90 €

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

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

CHEFS SPECIALS

Marinated pot roast “Kirchheim“ style (sour) with red cabbage and apples, home-made Spaetzle ^(30,31,32) (regional noodle dish) (on request this dish can be prepared extra sour)	24,90 € * 23,40 €
Pan-fried beef liver with caramelised onions, apple slices and home-made Spaetzle ^(30,31,32) (regional noodle dish)	15,90 € * 14,40 €
Ragout of deer with mushroom - leek vegetables ⁽³²⁾ , pear with cranberry, and home-made dumplings ^(30,31,32)	28,70 € * 27,20 €
1/2 crispy duck (preparation time approx. 30 min) on orange sauce with red cabbage and a bread dumpling ^(30,31,32)	28,70 €
Chopped turkey in creamy mushroom sauce ⁽³²⁾ and home-made Spaetzle ^(30,31,32) (regional noodle dish)	20,90 € * 19,40 €
Steak of turkey with creamey pepper sauce ⁽³²⁾ and croquettes ^(30,31)	19,30 €
Small home made bread dumplings^(30,31,32) with ragout of mushrooms ⁽³²⁾	16,10 €



Restaurant
DUFKE

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

Side dishes

French fries, croquettes^(30,31)
or fried potatoes

14,50 €

+ Breaded gluten-free on request

3,50 €

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

BURGERCARD

Angus – Burger⁽³⁰⁾

Salad, cucumber, tomato

220 g

13,70 €

170 g

12,70 €

Veggie Burger⁽³⁰⁾ 

Chickpeas, Soybeans & green Beans
with cheese⁽³²⁾ & herbs (patty)^(30,31,32)
with lettuce, cucumber and tomato

13,60 €

Veganer Burger⁽³⁰⁾ 

Sweet Potato & Kidney Beans
breaded with oat flakes (patty)
with lettuce, cucumber and tomato

13,20 €

+ with guacamole 

0,00 €

+ Cheddar cheese⁽³²⁾ 

2,30 €

+ Fries 

5,50 €

+ Sweet potato fries 

6,50 €

+ 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

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⁾		6,10 €
Lillet Vive ^(14,15)		6,10 €
Hugo		6,10 €

COCKTAILS with ALCOHOL

Mojito	6,50 €
Caipirinha	6,50 €

COCKTAILS no ALCOHOL

Mojito	6,00 €
Caipirinha	6,00 €



3) with dyestuffs
14) quinine
15) Sulfites

DUFKE

SOFT DRINKS

Cola^(3,13), Cola zero^(3,13,16), Fanta^(3,5), Spezi^(3,5,13)	0,2l	2,70 €
	0,4l	3,90 €
Bitter Lemon⁽¹⁴⁾, Ginger Ale⁽³⁾, Tonic Water⁽¹⁴⁾	0,2l	2,90 €
Wasser	0,2l	2,50 €
	0,4l	3,50 €
Odenwaldquelle (sparkling mineral water)	Bottle 0,7l	5,30 €
Odenwaldquelle Medium (medium sparkling mineral water)	Bottle 0,7l	5,30 €
Teinacher Naturell Gourmet (mineral water)	Bottle 0,25l	3,10 €
Teinacher Naturell (mineral water)	Bottle 0,75l	6,50 €
Orange juice, Apple juice, Rhubarb juice		
Passion fruit juice, Grape juice (red)	0,2l	3,50 €
	0,4l	4,70 €
Cherry nectar, Cramberry nectar,		
Currant nectar (black)	0,2l	3,50 €
	0,4l	4,70 €
Homemade lemonade (lime & mint)	0,4l	4,70 €
Homemade lemonade (ginger, lime & mint)	0,4l	5,20 €

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 €
Grape juice spritzer (red)	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 €
Schmucker Keller Pils on tap		0,3l	3,20 €
		0,5l	4,80 €
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	2,70 €
Espresso	2,40 €
Espresso Macchiato ⁽³²⁾	2,80 €
Double espresso	3,30 €
Cappuccino ⁽³²⁾	3,40 €
White coffee / Milk coffee ⁽³²⁾	3,40 €
Latte Macchiato ⁽³²⁾	4,10 €
Hot chocolate	4,10 €
Cup of tea	2,20 €
Big cup of tea	3,00 €
Hot lemon (juice of a lemon with hot water)	2,40 €
Big hot lemon (juice of a lemon with hot water)	3,30 €
Mulled wine (white or red) available depending on the season	3,50 €



Restaurant
DUFKE

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

5,50 €

Heidelberger Burg⁽¹⁵⁾
Riesling
dry

0,2l

4,90 €

Leimener Mannaberg⁽¹⁵⁾
Pinot blanc
medium dry

0,2l

4,90 €



Restaurant
DUFKE

WINE by the GLASS

Baden Spätburgunder⁽¹⁵⁾

Rose
dry

ROSE

0,2l

4,90 €

Kirchheimer⁽¹⁵⁾

Portugieser Rose
medium dry and fruity

0,2l

4,70 €

Leimener Herrenberg⁽¹⁵⁾

Portugieser
dry

RED

0,2l

5,00 €

Dürkheimer Feuerberg⁽¹⁵⁾

Dornfelder
dry

0,2l

5,00 €

Sonate Nr.1⁽¹⁵⁾

Cuvée of Schwarzriesling, Dornfelder and Lemberger
medium dry

0,2l

5,60 €

Kürnbacher Stiftsberg⁽¹⁵⁾

Schwarzriesling
medium dry

0,2l

5,00 €

Dornfelder⁽¹⁵⁾

from Adam Müller
sweet

0,2l

5,60 €



Restaurant
DUFKE

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

20,40 €

2021er Leimener Herrenberg⁽¹⁵⁾

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

0,75l
12,0%vol

20,40 €

2021er Malscher Ölbaum⁽¹⁵⁾

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

ROSE

0,75l
11,5%vol

19,50 €

2021er Müllerrebe⁽¹⁵⁾

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

RED

0,75l
13,5%vol

19,50 €

2021er Pinot Noir⁽¹⁵⁾

Quality wine
dry,
velvety & fruity wine

0,75l
13,0%vol

22,90 €



Restaurant
DUFKE

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



Restaurant
DUFKE

Mandy & Thomas Dufke
Odenwaldstraße 39 * 69124 Heidelberg-Kirchheim

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