

*A warm welcome to
SchwabenWelt*



*Food and drink
in 2026*





The SchwabenWelt
Glass beer mug
The whole of Swabia
drinks from this beer mug
each € 14,50 (without beer)



Wanda & Willi
Our brilliant SchwabenWelt
plush mascots
approx. 25 cm tall,
€ 19.50 each



KRÜGER Champagne Jug
Why limit yourself to drinking from
glasses? each € 19,90

The SchwabenWelt Pin 2026
A must-have for all SchwabenWelt fans,
various designs from € 6,00

SchwabenWelt Umbrella
It never hurts to have him along.
each € 12,50

SchwabenWelt Silk scarf
The most sought-after Wasen item for
women and men. A genuine
collector's item. Material: 100% silk
Size 53 x 53 cm each € 25,00



Daily meals, Week 1

Monday

Juicy braised pork 1,3,7,9,G € 13,90
with sauerkraut and breadcrumb dumplings

Tuesday

Swabian, spicy butcher's goulash A1, C, I € 13,90
with egg spaetzle

Wednesday

Braised sour beef roast 1,3,5,7,I,J € 13,90
roast gravy with delicate herb spaetzle and vegetables

Thursday

Golden-brown fried chicken 1,3,7,9,A1,C,G,I,JL € 13,90
served with potato and gherkin salad and pumpkin seed oil

Friday

Stuttgart-style Leberkäse 1,2,3,4,6,A1,C,G,I,J € 13,90
with onion sauce, potato salad and chives

Hits for Kids

Pumba (2,G) € 13,90

Kleines Naturschnitzel von der Putenbrust
mit Butterkartoffeln und Sauce

Dumbo (2,A1,C,G) € 9,90

Eierspätzle mit Bratensauce

Daily meals, Week 2

Monday

Chanterelle Dumplings 1,3,7,9,A1,C,G,I,J € 13,90
with parsley and a chanterelle cream sauce

Tuesday

Maultaschen au gratin 1,3,7,A1,C,G,I € 13,90
with potato salad

Wednesday

Geschmorter Rindertafelspitz 3,5,7,G € 13,90
with horseradish sauce and potatoes cooked in stock

Thursday

Pork Cordon Bleu 1,3,7,C,G € 13,90
served with a seasonal salad and Styrian pumpkin seed oil

Friday

Roast pork with a crispy crust 1,3,7,C,G € 13,90
with sauerkraut, Grandma's potato dumplings
and hop sauce

Hot meals served until 10.30 pm

We look forward to treating you to a culinary experience
at SchwabenWelt, together with our entire kitchen team
and our head chef, Rene Tepper!



Dear guests, we would like to draw
your attention to the fact that, at
times or continuously, the following
media are being broadcast live or
recorded for later broadcast in our
marquee: radio, television and inter-
net webcams.
You can find new photos every day
at: www.schwabenwelt.de

BUFFEL BILL

Filippo's
dal 1972

WAG
ALL
WAS LEC

From our soup kitchen

Hearty goulas (1,2,A1,G,I) € 13,90
Served in a Löwenkopf terrine with spicy red paprika and sour cream

Original Gaisburger Marsch 1,3,7,A1,C,G,I € 17,90
Erika Wilmer's favourite dish
With tender beef, potatoes, spätzle in beef stock, caramelised onions and plenty of chives

As a snack or as a starter

Creamy Obatzter (1, A1, G) € 14,90
Spicy 'Beer Garden' cheese with crunchy red radish, served with crispy farmhouse bread

South Tyrolean bacon and ham platter (1, 3, 4, 7, 9, G, J,I) per person € 19,90
Tender farmhouse cooked ham, served with mountain flower speck and smoked sausages with freshly grated horseradish, sun-dried vine tomatoes and gherkins, served with churned butter and stone-baked bread (minimum 2 people)

Alpine Cheese Platter (1, A1, G, J) per person € 19,90
Savoury cubes of Emmental, Gouda and tangy Appenzeller, served with fig mustard, churned butter with fine sea salt and crusty farmhouse bread (for 2 or more people)

Wasen radish platter with South Tyrolean farmhouse bacon (1, 3, 7, 9, G) € 11,90
Served with chive bread, radishes and Wilhelmer's radish salt

„Garten-Brettle“ - The best first (1, A1, G) per person € 17,90
A crisp bunch of radishes and a radish spiral with coarse salt, small baby carrots, celery sticks and cucumber sticks, spicy horseradish and a sour cream dip, garnished with chives (serves 4 or more)

„Brotzeit-Brettle“ (1,3,7,9,G, ,J) per person € 18,90
Traditional snack platter with succulent farmhouse sausage and fine juniper ham from the Widmayer butchers, delicately smoked raw ham, handmade Gipfl cheese, spicy Obatzter, and smoked Mettenden, heartily served with red onion rings and Develey mustard (serves 4 or more)

Delicious Wasen bread specialities (A1,A2,A3,A4,A5,A6) € 9,90
served in a bread bag (serves 2)

Giant Wasen pretzel (A1,A2,A3,A4,A5,A6) € 9,90

A welcome to the Wasen (daily from 11 am to 2 pm)

From our in-house butcher's shop at Widmayer 1,3,4,7,J,C,G € 9,90
1 pair of Munich-style white sausages with sweet mustard and pretzels

NEW & VEGAN Our Swabian Pinsa (1,2,A1,C,G,I,J) € 22,90
Topped with Lake Constance burrata, sun-dried tomatoes, rocket, chanterelles and young leeks



SchwabenWelt Pins
A must-have for all SchwabenWelt fans
up from € 4,50



Original Muh-Muh's
Toffee & Vodka
Cream liqueur
20 ml (17%) € 5,00



Baristi Espresso
Martini Shot
2 cl (25%) € 6,00



Warm Wasen Specialities

Half a juicy Wasen chicken (A1, G) € 16,90
From controlled free-range rearing at Borgmeier Poultry Farm, with rosemary and fresh alpine butter, grilled to crisp perfection on a skewer, served with a lukewarm bread roll



Half a crispy roast farm duck (1, 3, 7, 9, A1) € 24,90
Served in a small enamel pan with a rich Lemberger sauce, accompanied by our apple red cabbage from Farmer Schumacher in the Fildern region and hand-rolled coarse potato dumplings

Whole crispy pork knuckle from the rotisserie (A1, G) € 24,90
Marinated thoroughly according to a traditional house recipe and glazed with dark beer, served with a lukewarm bread roll

Brewery pork schnitzel Viennese-style (1,3,7,A1,C,G) € 32,90
Served with a lemon wedge and potato and gherkin salad, garnished with fresh parsley

6 Nuremberg sausages (1,3,7,9,G) € 21,90
6 grilled sausages served on a bed of hearty Filder sauerkraut and chunky potato dumplings, seasoned with a pinch of nutmeg and served with crispy onions

„Krüger Volksfestpfanne“ 1,3,4,7,9,A1,C, G per person (serves 4 or more) € 48,90
Everything that goes perfectly with Schwaben Bräu Festbier. The best of the Wasen-Göckele, crispy roast farm duck, crispy pork knuckle, juicy roast suckling pig, grilled Nürnbergerle sausages, homemade red cabbage, sauerkraut from the Filder region, bread dumplings fresh from the broth, with chives and gravy, served in a large, rustic pan



KRÜGER

Healthy, Vegetarian & Vegan

SchwabenWelt Fit-Vital A1,I, € 18,90
Autumnal leaf salads with roasted bread crisps dressed with pumpkin seed oil, tomatoes, onions and wild herbs from the Keltenhof gardens

Sausage salad different 1,3,5,7,G € 16,90
Strips of vegan sausage, heartily seasoned with gherkins and radishes, fresh flat-leaf parsley and red onion rings



Vegan Superfood Salad A1, G, J € 19,90
A colourful salad with savoury grilled Planted Chicken, giji berries, mango ragout, gherkins and wild herb

Allgäu cheese spaetzle 1,A1,G € 16,90
gratinated with tangy mountain cheese, caramelised onions, brown butter and fresh chives

Vegane vegetable Maultaschen (1,A1,C,G,I,J) € 19,90
Two vegan Maultaschen from Bürger with tomato and onion salsa.



Classic dishes from the Stäffele

Original Swabian Maultaschen (1,3,7,9,A1,C,G,I,J) € 19,90
Traditionally filled, garnished with plenty of caramelised onions, gravy, potato salad and fresh chives

Stuttgart Pfännle, the classic (1,3,7,A,C,G) € 34,90
With pork medallions on egg spaetzle, a creamy mushroom and cream sauce and fresh parsley, served in a small pan garnished with potato salad and fresh chives



“Erika’s” Sour Tripe Often imitated, never equalled (1,2,3,7,A1) € 17,90
Cooked with Swabian apple brandy, served with crusty farmhouse bread. Only the real thing from the Stäffele

Swabian lentil dish (1,2,3,7,9,A1,C,G,I) € 18,90
Served with egg spaetzle, smoked pork belly and crispy sausages from Widmayer butcher

Our recommendation from the Dry Gin & Beef Club Ampulle

Beef Club Burger (1,2,3,4,5,7,9,A1,C,G) € 26,90
Black Burger – 100% beef with melted Alpine cheese, crisp romaine lettuce, sun-ripened tomato, gherkin relish and BBQ sauce, served with fried onion rings

A greeting from the Stuttgart slaughterhouse
„Sau Gut“ (1,3,7,G,I,J) € 25,90

Pork cheeks braised in Trollinger sauce, with a medley of root vegetables, strong horseradish and egg spaetzle, served in an enamel pan

Specialities from the Stäffele in Stuttgart
„Heimatnah“ (1,3,7,9,G,I,J) € 29,90

Delicate beef roulade made from Vintage Alpen Beef with Spreewald gherkin, potato dumplings and crispy smoked bacon, garnished with parsley

Side dishes

Filder sauerkraut, apple red cabbage (1, 3, 7, 9) € 6,90
Potato dumplings (1,C,G), bread dumplings (1, A1,C,G) € 6,90
Spätzle (A1,C,G) € 6,90
Cabbage salad (1, 3,7,9) € 6,90
Potato salad (1, J) € 6,90
French fries (7) Saturdays and Sundays only until 4.00 pm € 6,90

Sweet things „zom`s Göschle verwöhne“

Freshly baked apple fritters (1,4,5,A1,C,G) € 13,90
Served on a delicate bourbon vanilla sauce and sprinkled with cinnamon sugar

Homemade "Ofenschlupfer" (1,A1,C,G,H1,H3,H6) € 13,90
Bread and apple bake with rum-soaked raisins and juicy diced apples served with a delicate Bourbon vanilla sauce

Curd cheese dumplings 1,4,5,A1,C,G € 13,90
Filled with Pinzgau plums, rolled in sweet brioche crumbs, served on a fruit saucet

Dessert tower 'The best of our patisserie' p. pers € 17,90
Delicious selections for all those with a sweet tooth (min 3 persons) (1,3,4,5,A1,C,G,H1,H3,H6)
Chocolate soufflé with fresh fruit, homemade 'Ofenschlupfer' and quark dumplings.
Garnished with fresh fruit and a delicate Bourbon vanilla sauce, served on a tiered stand.

Allergen labelling

Additives

- 1) mit Konservierungsstoff
- 2) mit Farbstoff
- 3) mit Antioxidationsmittel
- 4) mit Süßungsmittel
- 5) mit einer Zucker-Art und Süßungsmitteln
- 6) enthält eine Phenylalaninquelle
- 7) mit Phosphat
- 8) geschwefelt
- 9) mit Geschmacksverstärker
- 10) geschwärzt
- 11) gewachst
- 12) chininhaltig
- 13) coffeinhaltig
- 14) gentechnisch verändert

Allergenic substances

- A) Glutenhaltiges Getreide
- A1) Glutenhaltiges Getreide (Weizen)
- A2) Glutenhaltiges Getreide (Roggen)
- A3) Glutenhaltiges Getreide (Gerste)
- A4) Glutenhaltiges Getreide (Hafer)
- A5) Glutenhaltiges Getreide (Dinkel)
- A6) Glutenhaltiges Getreide (Kamut)
- B) Krebstiere
- C) Eier
- D) Fisch
- E) Erdnüsse
- F) Soja*
- G) Milch und Laktose
- H) Schalenfrüchte
- H1) Schalenfrüchte (Haselnuss)
- H 2) Schalenfrüchte (Pecannuss)
- H3) Schalenfrüchte (Walnuss)
- H4) Schalenfrüchte (Paranuss)
- H5) Schalenfrüchte (Macadamianuss)
- H6) Schalenfrüchte (Mandel)
- H6) Schalenfrüchte (Cashewnuss)
- H7) Schalenfrüchte (Pistazie)
- I) Sellerie
- J) Senf
- K) Sesamsamen
- L) Schwefeldioxid und Sulfite
- M) Lupine
- N) Weichtiere

Allergies and food intolerances are very common these days. To ensure you can enjoy your meal without worry at the Wilhelmer festival venues, we have labelled all dishes that contain potential allergens. You will find the abbreviations and their corresponding descriptions listed above. Cross-contamination between individual ingredients and technically unavoidable traces of allergens in the products cannot be ruled out. We accept no liability for information provided by suppliers or third parties. Allergens are labelled in accordance with statutory regulations. There are also other substances that may trigger food allergies or intolerances. Our service staff will be happy to advise you on this.



Jägermeister Orange
With oranges from Sicily
2 cl (33%) € 6,00



Speciality beers

Schwaben Bräu



Schwaben Bräu Festival Beer (A1) 1,0 litre € 15,30
 „Ein speziell zum Cannstatter Wasen eingebrantes, besonders vollmundiges Festbier.
 Der runde, würzig-süffige Charakter lädt ein zu unbeschwerter Gemütlichkeit.
 Genießen Sie diese Saisonspezialität jetzt frisch vom Faß im Glaskrug mit historischem Volksfestmotiv.“

Radler Festival Beer (A3) 1,0 litre € 15,30
"Freibie" Non-alcoholic (A1) 1,0 litre € 15,30

Beer for body and soul

It all began in 1878: Robert Leicht brewed his first beer and called it SchwabenBräu. His motto, 'the best beer brewed in the finest craft tradition', remains a guiding principle for our master brewers to this day. Strictly adhering to the German Purity Law and drawing on all their knowledge and craftsmanship, they produce a wide variety of speciality beers. Most are available in the popular SchwabenBräu swing-top bottle – including the smooth Volksfestbier, which you can enjoy freshly tapped here. Cheers

The Wasenhit

The SchwabenWelt 3-litre bottle
 in a limited edition (A3) € 75,00

Wilhelmer's Wasen Schnäpsle ZIEGLER

Honey Willi	40%	4 cl	€	11,50
Apricot brandy	40%	4 cl	€	11,50
Hazelnut	25%	4 cl	€	11,50

Reisetbauer Schnäpsle

Williams pear	40%	5 cl	€	14,50
Apricot	40%	5 cl	€	14,50

ZIEGLER ULTIMO Wild herb liqueur 28% 5 cl € 12,90

Wild herbs are anything but mild. They are intense, distinctive and full of character. This is precisely what gives rise to Ziegler Ultimo: a maximum richness of herbs, crafted without compromise in accordance with the Ziegler Distillery's quality standards.

MOËT & CHANDON

PHARRELL LIMITED EDITION COLLECTION

Pharrell Williams is an exceptional, visionary artist, producer, songwriter ('Happy') and creative director of Louis Vuitton's menswear collection, with 13 Grammy Awards to his name, amongst other accolades.

The bottles of Moët & Chandon Brut Impérial are signed with pearlescent lettering.

PHARRELL SET 3 X 0,75 litre € 399,00

brut (L) 0,75 litre € 140,00

brut (L) 1,5 litre Magnum € 295,00

6 litre and 15 litre on demand

ICE Imperial (L) 0,75 litre € 175,00

ICE Imperial (L) 1,5 litre Magnum € 395,00

ICE rosé (L) 0,75 litre € 185,00

CHAMPAGNE



Speciality beers, a variety of spirits, long drinks, champagne, sparkling wine and wine are available at our bars on the ground floor at the Hasen Bar, on the mezzanine at the Alm Bar, the Laurent Perrier Bar and the Ampulle Beer & Gin Bar.



The World of Swabia

Glass beer mug
 The whole World of Swabia
 drinks from this beer mug
 €14.50 each





Wines from the glass jug

WHITE 2025 Verrenberger Lindelberg Riesling, QbA dry Subtle bouquet, high alcohol content, mild acidity

RED 2025 Verrenberger Lindelberg, Trollinger with Lemberger, QbA full-bodied, fruity, tangy

ROSÉ 2025 Verrenberger Lindelberg Schwarzriesling, Weißherbst, QbA semi-dry, lively, fresh

1,0 litre	€	38,00
from the jug 0,4 Litre	€	15,30
as a spritzer 0,4 litre	€	11,90

Bottled wines

2025 „Wilhelmer's" Pinot Gris QbA dry (L)

Delicate aroma, subtle minerality, pleasant juiciness

2024 „Wilhelmer's" Merlot QbA dry (L)

Delicate blackberry aroma, full-bodied, with pleasant tannins

2025 „Wilhelmer's" Pinot meunier Rosé QbA (L)

2025 „Wilhelmer FUN" Chardonnay QbA (L)

It tastes like a night out in a major international city, full of surprises. Soft and rounded on the palate

2025 Grauburgunder ST.uttgart (L)

A Pinot Gris with character. Aromas of ripe melon and Stone fruit, full-bodied and with a very harmonious balance of sweetness and acidity.

2024 Sauvignon Blanc „We love Wasen" (L)

A youthful, easy-drinking Sauvignon Blanc from the Emil Bauer winery in the Southern Pfalz. Aromas of gooseberry, kiwi and lime.

2024 Cuveé „Es eskaliert eh" Enoteca & Friends (L)

This blend of Riesling and Müller-Thurgau displays intense aromas of grapefruit, pear and quince

2024 „My Husband is out of town" Enoteca & Friends (L)

A light, dry rosé with hints of fresh strawberries and elegant raspberries!

2025 Wilhelmer Pinot Blanc Weinmanufaktur Stuttgart (L)

Subtle fruity notes. Leaves you wanting more.

2025 Pinot Gris „Almauftrieb" Nahe, Germany (L)

A blend of Pinot Gris and Chardonnay, dry.

2025 Weiß und Frei, Jungspund, Schloss Affaltrach (L)

Fruity white wine aromas without alcohol

Sparkling wine

„Wilhelmer's" Riesling Brut b.A. Schloss Affaltrach (L)

Elegant, expressive, brilliant

„Wilhelmer's" Rosé Dry Schloss Affaltrach (L)

Fragrant and fresh

SAPHIR sparkling wine Schloss Affaltrach (L)

Fragrant and fresh

Non-alcoholic drinks

Tafelwasser	0,5 litre	€	5,90
Apple juice spritzer	0,5 litre	€	7,50
Pepsi Cola (2,13)	0,5 litre	€	7,50
Mirinda (2,3)	0,5 litre	€	7,50
Lemonade	0,5 litre	€	7,50
ColaMix (2,3, 13)	0,5 litre	€	7,50

RED BULL (1,2,6, 13)

Teinacher Gourmet Medium	0,75 litre	€	9,90
Teinacher Gourmet Still	0,75 litre	€	9,90

Hot drinks

Hochland Kaffee	Mug	€	9,50
Served in a SchwabenWelt coffee mug (includes porcelain mug) Deposit		€	6,50



SCHLOSS
AFFALTRACH
1928 bis heute.

0,75 litre	€	43,00
1,5 litre	€	99,00

0,75 litre	€	43,00
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0,75 litre	€	43,00
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0,75 litre	€	46,00
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0,75 litre	€	55,00
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Magnum 1,5 litre	€	125,00
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Double-Magn. 3,0 litre	€	285,00
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0,75 litre	€	55,00
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0,75 litre	€	55,00
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0,75 litre	€	55,00
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0,75 litre	€	57,00
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0,75 litre	€	57,00
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0,75 litre	€	46,00
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0,75 litre	€	49,50
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Magnum bottle 1,5 litre	€	110,00
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0,75 litre	€	49,50
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Magnum bottle 1,5 litre	€	110,00
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0,75 litre	€	49,50
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[without alcohol]

[without alcohol]



SCHLOSS
AFFALTRACH
1928 bis heute.



wilhelmer's
SCHWABENWELT
 Cannstatter Wasen

*We hope you have a
 pleasant stay with us*



The first eco-friendly festival tent at the
 Cannstatter Wasen, powered by 100 % green
 electricity from Stadtwerke Stuttgart

Opening hours:

Mon–Thu 12:00 – 23:00

Fri 12:00 – 23:30

Sat 11:00 – 23:30 Sun 11:00 – 23:00

Last orders:

Sunday to Thursday 22:45

Friday and Saturday 23:15

Host and owner: Michael Wilhelmer
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 +(49)711 66419-400
www.schwabenwelt.de
willkommen@schwabenwelt.de



wilhelmer

Gastlichkeit hat einen Namen

Wilhelmer Catering | Amici - Club Restaurant Bar | Wilhelmer's Schwabenwelt | Weinstuben Stuttgarter Stäffele
 Ampulle The Gin & Beef Club - Stuttgart | Stuttgarter Schlachthof | Schweine Museum | Stäffele City-Appartements
 The Dry Gin & Beef Club - Berlin

www.wilhelmer-gastronomie.de

SchwabenWelt on
 instagram & facebook

