



Sonne in Karlsruhe

Dear Guest,

we're delighted to have you with us!

Here at the Sonne, we cook the way we ourselves love to eat: freshly prepared, crafted by hand and always with a clear focus on quality. Our cuisine is rooted in the traditions of Baden and shaped by passion, care and the conscious choice of regional ingredients.

Since July 2025, Patrick Kunz has been leading the Sonne in its third generation – as a dedicated cook and a host by conviction, with respect for what has grown over time and a genuine joy in carrying it forward. Our family tradition dates back to 1953, when Emil and Maria Kunz took over the inn “Zur Sonne” with four guest rooms and an attached butcher’s shop. From 1989 onwards, Hubert and Angela Kunz continued the house with great dedication. Today, Patrick Kunz carries this tradition forward with commitment.

What defines us are not recipes alone, but people: a team that works with skill and warmth, and a kitchen where freshness is not a promise, but everyday practice. What sustains us is the joy we find in what we do each day and in the people who choose to be our guests.

If you would like to get to know us a little better, we invite you to read on, you’ll find a few more insights into our house on the following pages.

We wish you an enjoyable time with us and a very good appetite.

The Kunz Family & our Team at Sonne

Restaurant Opening Hours

Our kitchen team is at your service from **Monday to Saturday from 5.00 pm** onwards.

We are happy to take food orders until **8.30 pm**.

On **Sundays and public holidays**, our restaurant remains closed, as both our service and kitchen teams are off. **The hotel operations are not affected, breakfast daily (Mon–Sun). Non-residents welcome by prior arrangement.**

For events or group reservations, we are of course happy to open the restaurant by prior arrangement outside these hours.

Homemade Soups

Clear beef stock | Klare Rinderkraftbrühe ^(A, C, G, I)

with marrow dumplings | strips of pancake 6,90

Hearty Beef Goulash Soup | Gulaschsuppe ^(I)

made from pure beef | onions | peppers | potatoes 6,90

Pumpkin cream soup | Kürbiscremesuppe ^(I)

refined with Styrian pumpkin seed oil   6,90

Starters

Starters

Market-Fresh Mixed Small Salad | with roasted seeds ^(A, C, G, H, I, J)

served with baked Camembert and cranberries  9,90

Homemade Warm Maultaschen Salad ^(A, C, G, I, J)

with melted onions | tomatoes | peppers | arugula 8,90

Beef Fillet Carpaccio ^(G, H)

with homemade basil pesto | Parmesan | rocket 14,50

Maultasche:

traditional filled pasta from our Baden region

Spätzle:

handmade egg dough noodles from our region

Crisp Salad Creations

Mixed Side Salad | with roasted seeds | House Dressing ^(H, I, J)  6,30

Colourful Salad Bowl ^(A, H, I, J)

crisp leaf salads | fresh vegetables in a colourful mix 
Vinaigrette | roasted seeds | bread basket 13,90

- optionally with homemade **Maultaschen** ^(A, C, G, H, I, J) 16,90
- or with strips of roast chicken ^(A, C, G, H, I, J) 18,90

Traditionally – Sonne Classics

Baden-Style Sausage Salad | Badischer Wurstsalat ^(C, I, J, 7, 12)
made from our own *Lyoner* | onions | tomatoes | cucumber
served with French fries 13,90

- **Strasbourg-style:** with fine cheese strips ^(C, G, I, J, 7, 12) 14,90

Homemade Maultaschen | with potato salad ^(A, C, G, I, J, 12, 14)
pan-fried with bacon and onions 16,50

A piece of culinary heritage – Maultaschen have their historical origins around 35 km from here!



vegetarian |



vegan

Butcher's specialities | Metzgersteller ^(G, J, 3, 7, 12, 14)

tender braised pork | black pudding and liver sausage

Sauerkraut | creamy mashed potatoes

fried onions | our mustard blend 17,90

Lentils | Swabian style ^(A, C, G, H, I, 7, 12, 14)

with homemade buttered **Spätzle** | *Wiener* sausages

A classic national dish of our federal state, Baden-Württemberg 14,10

- **Vegetarian version** without sausages ^(A, C, G, H, I)  12,30

Main Course | Vegetarian

Homemade baked cheese Spätzle (Käsespätzle) ^(A, C, G) 
topped with crispy fried onions

A specialty of our federal state Baden-Württemberg 12,30

Vegetarian Maultaschen | Our Own Recipe ^(A, C, G, I, J) 
with vegetarian potato salad | fried onions 16,50

Homemade spinach and cheese dumplings ^(A, C, G, I) 
with creamy wild mushroom vegetables 16,90

Main Course | Pork

Golden-Fried Schnitzel Wiener Style ^(A, C, G) with French fries homemade ketchup	17,50
Cordon bleu ^(A, C, G, I, 12) filled with lean ham and savory cheese served with cream sauce homemade <i>Spätzle</i>	20,50
Tender Pork Fillet Hunter's Style ^(A, C, G, I) (Jägerfilet) homemade <i>Spätzle</i> wild mushroom cream sauce	21,30

Main Course | Beef/Veal

Boiled beef brisket Gekochte Rinderbrust ^(A, G, I) in beef stock with boiled potatoes and root vegetables served with beetroot horseradish sauce	25,20
Typical German: Horseradish sauce is traditionally served with boiled beef	
Beef roulade made to a traditional recipe ^(A, C, G, I, J, 12, 14) stuffed with: carrot celery bacon onions gherkin homemade bread dumplings gravy	24,90
Classics of German Cuisine	
Stuffed veal breast Gefüllte Kalbsbrust ^(A, C, G, I) with homemade <i>Spätzle</i> fresh vegetables cream sauce	19,90

Main Course | Poultry

Crispy fried chicken Knuspriges Backhendl ^(A, C, G, I, J) with lukewarm potato salad cranberries tartar sauce	18,90
Turkey Strips Putengeschnetzeltes ^(A, C, G, I) in wild mushroom cream sauce selfmade <i>Spätzle</i>	20,90

Sides And Sauces

Homemade French fries 	4,90
Selfmade <i>Spätzle</i> (handmade egg dough noodles) ^(A, C, G) 	4,90
Homemade bread dumplings ^(A, C, G) 	4,90
Creamy mashed potatoes ^(G) 	4,90
Rich Gravy Bratensauce ^(I)	1,80
Cream Sauce Rahmsauce ^(G, I)	2,10
Pepper Cream Sauce Pfefferrahmsauce ^(G, I)	2,50
Wild Mushroom Cream Sauce Waldpilzrahmsauce ^(G, I)	3,90
<i>Our sauces are also made in our own kitchen, based on a homemade stock and fresh ingredients.</i>	
Mayonnaise ^(C, G, J, L) homemade ketchup 	0,80

Finally, A Dessert

Indulgence Cup Schlemmer-Becher ^(A, G, H) 	8,30
homemade red berry compote vanilla ice cream cream	
Nutcracker Nussknacker ^(A, E, G, H) 	8,30
walnut ice cream nuts chocolate sauce cream	
Kaiserschmarrn without raisins ^(A, C, G, H) 	9,90
with almonds homemade apple compote and vanilla ice cream	
Small Ice Cream Treat Kleine Eisfreude ^(A, G, H) 	2,00
one scoop of ice cream Hippie-cookie	
Affogato al caffè ^(G, H, 9) 	4,90
hot espresso with a scoop of cold vanilla ice cream	
Extra cream topping ^(G) 	0,60

Our ice cream flavors: vanilla ^(G, H) | strawberry ^(G, H) | chocolate ^(G, H) | walnut ^(G, H)

Notice for allergens/additives: if a cookie is included ^{+(A)}

Hot Be

Hot Beverages

Café Crème cup ⁽¹¹⁾ if with milk, + G	3,30
Espresso ⁽¹¹⁾	2,90
Double Espresso ⁽¹¹⁾	4,00
Cappuccino ^(11, G)	3,70
Milchkaffee (Café au lait) ^(11, G)	3,70
Latte Macchiato ^(11, G)	3,90
Hot Chocolate cup ^(G)	3,20
Fine Tea glass	3,00
▪ peppermint herbal garden camomile fennel-anise-caraway asian sun classic earl grey	

Aperitif | Long Drinks

Piccolo Sekt dry ~11,5 vol% ^(L)	0,2 l	5,20
Kir Royal (Sparkling Wine with Cassis) ~13,9 vol% ^(L, 1)		6,50
Aperol Spritz ~10,5 vol% ^(L, 1)	0,25 l	7,90
Martini Bianco ~14,5 vol% ^(L)	5 cl	4,00
Campari Orange Soda ~10,5 vol% ^(L, 1)	0,25 l	7,50
Whisky Cola ~11,4 vol% ^(1, 9)	0,25l	7,50
Wodka Lemon ~9,6 vol% ⁽¹⁾	0,25l	7,50
Wodka Tonic Water ~10,0 vol% ⁽¹⁰⁾	0,25l	7,50
Wodka Red Bull ~13,0 vol% ^(9, 11)	0,25l	7,50
Lillet White Berry ~4,7 vol% ^(L, 1)	0,25l	7,50

Non-Alcoholic Beverages

Water

Liebenzeller Mineralwasser still classic (sparkling)	0,25 l	3,10
Liebenzeller Mineralwasser still medium	0,50 l	4,50
Liebenzeller Mineralwasser medium	0,75 l	6,50

Soft Drinks

Coca-Cola ^(1, 9)	0,33 l	3,80
Coca-Cola light ^(1, 9, 11)	0,33 l	3,80
Fanta (orange soda) ⁽¹⁾	0,33 l	3,80
Sprite (lemon-lime soda)	0,33 l	3,80
Mezzo Mix (cola & orange soda) ^(1, 9)	0,33 l	3,80
Bitter Lemon <i>Schweppes</i> ^(1, 10)	0,20 l	4,50

Juices From Local Produce – Südpfalz Saft

Orangensaft	Orange Juice	0,25 l	3,30
Apfelsaft klar naturtrüb	Apple Juice clear cloudy	0,25 l	3,30
Johannisbeersaft	Blackcurrant Juice	0,25 l	3,30
Traubensaft rot weiß	Grape Juice red white	0,25 l	3,30
Kirschnektar	Cherry Nectar	0,25 l	3,30
Birnensaft	Pear Juice	0,25 l	3,30
Saftschorle klein	Juice Spritzer small	0,25 l	3,10
Saftschorle groß	Juice Spritzer large	0,50 l	5,00

Our Beers

Our Beers

On Tap, Locally Brewed in Karlsruhe

Brauerei HATZ Pils ^(A)	0,30 l	4,00
Brauerei HATZ Pils ^(A)	0,40 l	4,90
▪ subtly bitter, aromatic, hoppy Alcohol 4,9 vol%		
Brauerei HATZ Export ^(A)	0,30 l	4,00
Brauerei HATZ Export ^(A)	0,50 l	5,20
▪ full-bodied, malty, smooth Alcohol 5,2 vol%		
HATZ Hefe-Weizen unfiltered wheat beer ^(A)	0,30 l	4,10
HATZ Hefe-Weizen ^(A)	0,50 l	5,20
▪ banana and clove notes, rich yeast flavor Alcohol 5,2 vol%		

Beer Mixes

Radler HATZ Pils with lemonade ~2,9 vol% ^(A, 11, 3)	0,50 l	5,20
Cola-Beer HATZ Pils with Cola ~2,9 vol% ^(A, 1, 9)	0,50 l	5,20

Bottled Beer

HATZ Kristall-Weizen filtered wheat beer 5,2 vol% ^(A)	0,50 l	5,00
HATZ dunkles Weizen dark wheat beer 5,2 % ^(A)	0,50 l	5,00
Augustiner Helles Pale Lager 5,2 vol% ^(A)	0,50 l	5,50
Brauerei HATZ Pils Non-Alcoholic 0,1 vol% ^(A)	0,33 l	3,60
Erdinger Hefe-Weizen Non-Alcoholic < 0,5 vol% ^(A)	0,50 l	5,00

Bottled Wines | Flaschenweine

White Wine | from vineyards in our region

Chardonnay dry ~ 12,5vol% ^(L) Weingut Schneider, Pfalz Altes Schlösschen	0,75 l	24,00
Riesling available: dry or off-dry ~ 12,0vol% ^(L) Weingut Schneider, Pfalz Altes Schlösschen	1,00 l	26,00
Grauburgunder dry ~ 12,5vol% ^(L) Weingut Schneider, Pfalz Altes Schlösschen	0,75 l	23,50
Weißburgunder dry ~ 12,0vol% ^(L) Weingut Schneider, Pfalz Altes Schlösschen	0,75 l	23,50

Rosé Wine | from vineyards in our region

Spätburgunder Weißherbst dry ~ 11,5vol% ^(L) Durbacher, Baden-Württemberg (Baden)	1,00 l	27,00
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Red Wine | from vineyards in our region

Dornfelder dry ~ 13,0vol% ^(L) Weingut Schneider, Pfalz Altes Schlösschen	1,00 l	26,00
Spätburgunder dry ~ 13,0vol% ^(L) Weingut Bötzing, Baden-Württemberg (Baden)	1,00 l	30,90
Trollinger with Lemberger off-dry ~ 12,5vol% ^(L) Heuchelberg Weingärtner, Baden-Württemberg	1,00 l	29,00

Sparkling Wine | Schaumwein

Schloss Königstein Sekt off-dry ~ 11vol% ^(L)	0,75 l	19,00
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All prices are in Euros. Statutory VAT and service are included.. | Autumn Menu Card 10-2026
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Wines By The Glass

White Wine | from vineyards in our region

Riesling available: dry or off-dry ~ 12,0vol% ^(L) Weingut Schneider, Pfalz Altes Schlösschen	0,10 l 0,25 l	3,30 6,90
Grauburgunder dry ~ 12,5vol% ^(L) Weingut Schneider, Pfalz Altes Schlösschen	0,10 l 0,25 l	3,30 6,90
Weißburgunder available dry or off-dry ~ 12,0vol% ^(L) Weingut Schneider, Pfalz Altes Schlösschen	0,10 l 0,25 l	3,30 6,90

Rosé Wine | from vineyards in our region

Spätburgunder Weißherbst dry ~ 11,5vol% ^(L) Durbacher, Baden-Württemberg (Baden)	0,10 l 0,25 l	3,60 7,40
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Red Wine | from vineyards in our region

Dornfelder dry ~ 13,0vol% ^(L) Weingut Schneider, Pfalz Altes Schlösschen	0,10 l 0,25 l	3,30 6,90
Spätburgunder dry ~ 13,0vol% ^(L) Weingut Bötzing, Baden-Württemberg (Baden)	0,10 l 0,25 l	3,50 7,50
Trollinger with Lemberger off-dry ~ 12,5vol% ^(L) Heuchelberg Weingärtner, Baden-Württemberg	0,10 l 0,25 l	3,30 6,90

Wine Spritzer | from vineyards in our region

White rosé red ~ 5-7vol% ^(L)	0,25 l	4,50
White rosé red ~ 5-7vol% ^(L)	0,50 l	6,60

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Digestif

Black Forest Obstbrand | fruit schnapps from our region ~38-45 % Vol.

Obstwasser multiple fruit Topinambur artichoke	2 cl	3,00
Kirschwasser cherry Zwetschggen plums Mirabelle	2 cl	3,50
Himbeer raspberry Williams Christ Birne pear	2 cl	3,50

Various Spirits

Malteser Aquavit	caraway Schnapps ~40 % Vol.	2 cl	3,50
Ouzo 12	Greek anise Schnapps ~38 % Vol.	2 cl	3,50
Grappa del Vecchio	aged pomace Brandy ~40 % Vol.	2 cl	3,50
Wodka Gorbatschow	~37,5 % Vol.	2 cl	3,50
Gin	colorless juniper Spirit ~37,5 % Vol.	2 cl	3,90
Bacardi Rum	~37,5 % Vol.	2 cl	3,50

Whisky

Ballantines	Scotch Whisky ~35 % Vol.	4 cl	8,50
Jack Daniels	Tennessee-Whiskeys USA ~45 % Vol.	4 cl	8,50

Herbal Liqueur

Jägermeister	strong German herbal Liqueur 35% vol.	2 cl	3,50
Ramazzotti auf Eis	mild Italian Amaro 30% vol.	4 cl	5,20

Liqueurs

Eierlikör ^(C, G)	crème- egg Liqueur ~20 % Vol.	2 cl	3,30
Baileys ^(C, G H, 1)	creamy Irish cocoa Liqueur ~17 % Vol.	2 cl	3,80
Amaretto ^(H, 1)	nutty Italian Liqueur ~28 % Vol.	2 cl	3,80

For Your Stay With Us

Some informations about your visit**Allergies & Intolerances** 🌿

Your well-being is important to us. Please inform our service team of any allergies or food intolerances; we will then inform the kitchen. An allergen list is available on this menu as a guide.

**For Our Younger Guests**

Children are very welcome here. We offer a **children's menu**, colouring pencils and small games to keep them entertained. **High chairs** are available, and a **changing table** can be found in the restrooms. So the whole family can feel comfortable with us.

Additionally changing menu-card

Our regularly changing specials menu complements the main menu with additional dishes.

A Note On Possible Waiting Times

Our dishes are freshly prepared, and much of our cooking is still done by hand. This takes care, attention and sometimes a little more time – especially during busy hours. Thank you for your understanding.

Accessibility

Our restaurant and restrooms are accessible.

**Good To Know**

We offer **free parking** and two covered **e-charging stations**, **e-bike charging** facilities and a **bicycle repair station** (cycle route FORCE SOS service).

For everyday conveniences, a **mobile phone charging station** is available in the restaurant, and **free Wi-Fi** is accessible throughout the house.

We share current offers and news on our channels: **facebook** | **Instagram**

Follow us!

More About Our House



Hubert Kunz
Master Butcher

Homemade simply tastes better!

We still produce many of our products ourselves, following long-standing family recipes.

This allows us to ensure consistently high quality in both our dishes and our goods.

Our homemade **Maultaschen**, tinned sausages and bratwursts are available in our butcher's shop or 24/7 from our **vending machines** located directly across the street.

Quality is what we stand for

That is why we place great importance on the careful selection and processing of all ingredients and products. We are convinced that traditional craftsmanship combined with regional ingredients not only meets our high standards, but is also reflected in the satisfaction of our guests.

For celebrations, conferences, seminars or private gatherings

three event rooms are available. We cater to your occasion with flexibility: from simple **plated dishes** to **two- or three-course menus** and classic **buffets**. Many of our dishes are also available as **catering for pick-up**.

Our house also includes *****hotel with 74 rooms** in three categories. A fitness room and our extensive breakfast buffet rounds off the range of services on offer. Non-hotel guests are also welcome to join us for breakfast by prior reservation.

Further information can be found on our website:

<https://sonne-karlsruhe.de/en/>



Patrick Kunz
Owner, Chef & Host

Towards

Towards The End

*We would be delighted to welcome you back!
– and would be very grateful for your Google review.*

Hotel Sonne ★★★
Hotel - Restaurant - Metzgerei - Tagungen - Festlichkeiten

Hotel | Restaurant Sonne
Ankommen. Wohlfühlen. Regional genießen

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Allergens and Additives

Allergens:

- A = Cereals containing gluten
- B = Crustaceans and products thereof
- C = Eggs and products thereof
- D = Fish and products thereof
- E = Peanuts and products thereof
- F = Soybeans and products thereof
- G = Milk and products thereof
- H = Tree nuts
- I = Celery and products thereof
- J = Mustard and products thereof
- K = Sesame seeds and products thereof
- L = Sulphur dioxide and sulphites
- M = Lupins and products thereof
- N = Molluscs and products thereof

Additives:

- 1 = with coloring
- 2 = with preservative
- 3 = with antioxidant
- 4 = with flavor enhancer
- 5 = sulfured
- 6 = blackened
- 7 = with phosphate
- 8 = with milk protein (in meat products)
- 9 = contains caffeine
- 10 = contains quinine
- 11 = containing sweetener
- 12 = containing nitrite curing salt
- 13 = waxed
- 14 = smoked

We provide allergen and additive information to the best of our knowledge and make every effort to accommodate your intolerances. Subject to change without notice. **For more detailed information, we have a form that you can fill out to list your intolerances, this is passed directly to our kitchen.**

Please ask our service staff for it!