



THE CHECK INN TEAM

Welcomes You

IN THE DINING AREA

Vilune Proskinaite

Agi | Alessandro | Jasmin | Jens | Oksana

IN THE KITCHEN

Kenneth Rentschler

Arnaldo | Daniel | Florian | Olga |

OUR SUPPORT TEAM IN THE BACKOFFICE

Kassandra Bindel
Benjamin Eisele
Andreas Pöhler

„The secret of enjoyment depends not only in good food and fine wine,
but in people who prepare and serve it with heart.“

MENU

**CHECK
INN**
RESTAURANT

APERITIF RECOMMENDATION

Pisco Sour	10,50 €
Pisco Control Lemon Sugar Angostura	
Aperol Schumann's	10,50 €
Aperol Lime Orange Lemon	
CHECK INN - GinSTR Cocktail	15,50 €
GinSTR Cointreau Mandarin Lemon Tonic Water	
Basil Mule	9,50 €
Martini Florale Spicy Ginger Lime Basil Cucumber	
Martini Vivace	8,50 €
Martini Florale Maracuja Pink Grapefruit Spicy Ginger	

APERITIF CLASSICS 0,1l

Allain Lallement Grand Cru Rosé Champagne Brut	15,00 €
Verzy France (Pinot Noir Chardonnay)	

CHECK INN Sparling Wine Castle Affaltrach	6,80 €
Württemberg Germany	
White Extra Dry	
Rose Extra Dry	0,2l

Aperol Spritz Hugo	
Lillet Vive Lillet Berry 	
Vermouth Tonic	8,60 €
Campari Orange Campari Tonic	8,20 €
5cl Martini Bianco Fiero Rosso	5,80 €

APERITIF CLASSICS - NONALCOHOLIC 0,2l

Crodino Spritz Sanbitter Spritz	6,50 €
Virgin Hugo Sanbitter Orange Sanbitter Tonic	6,90 €

SUMMER RECOMMENDATION

STARTERS

Beef Carpaccio served with Pan-Fried Chanterelles Shallot Arugula Grana Padano Olive Oil Lemon Juice	14,50 €
Small Pinsa -also great for sharing- Tomato Sauce from Yellow Cherry Tomatoes Creamy Burrata Chanterelle Mushrooms Basil	17,50 €
Chanterelle Cream Soup Cream Riesling Chives	14,50 €

MAIN DISHES

Large Mixed Salad served with Beef Filet Strips Raw Vegetables Cherry Tomatoes Walnuts Quinoa Pops Balsamic Dressing	23,50 €
Creamy Chanterelles Bread Dumpling Arugula Grana Padano	21,50 €
On request served with:	
Small Wiener Schnitzel	32,30 €
Argentinean Beef Filet 200g	43,50 €
Argentinean Rump Steak 180g	39,00 €
Salmon Filet	38,00 €

DESSERT

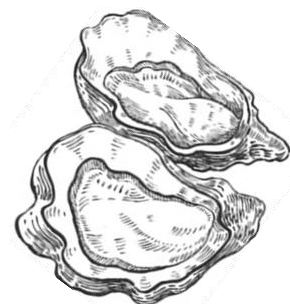
Strawberry Tiramisu -non-alcoholic- Mascarpone Cream Vanilla Biscuit Lemon	10,50 €
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APERRO PACKAGE

3 Oysters „Fine de Claire“

22,00 €

Served on Ice with Lemon and One Glass of
0,1l Grand Cru Rosé Champagne Brut
Alain Lallement Verzy, France



STARTERS

Oysters Fine de Claire

Served on Ice with Lemon

each	3,50 €
½ Dozen	19,90 €
1 Dozen	38,90 €

Seasonal and Organic Leaf Salad

Raw Vegetables | Cherry Tomatoes | Walnuts | Quinoa Pops |
Balsamic Dressing

7,90 €

Steamed Mussels

Lime | Lemongras | Chili | Sesame | Soy

10,50 €

Warm Truffle Chips

Potato Chips | Truffle Mayonnaise | Black Truffle | Grana Padano | Spring Onions

13,30 €

Pan-Fried Pulpo

Chorizo Broth | Fennel Salad | Cherry Tomatoes | Sweet Pepper

11,30 €

Beef Carpaccio

Arugula | Dried Tomatoes | Grana Padano | Pine Nuts

16,80 €

MAIN COURSES

Truffle Pasta	29,90 €
Tagliolini Black Truffle Grana Padano Butter Olive Oil	
Pan-Seared Gilt-Head Filet	28,10 €
Beurre Blanc Saffron Risotto Braised Fennel Green Peas	
Swabian Roast Beef (180g) topped with Caramelized Onions	34,00 €
Red Wine Jus Glazed Maultasche Spaetzle with Buttered Breadcrumbs Crispy Fried Onions	
Poke Bowl	
Rice Mango Avocado Cucumber Edamame Crispy Chili Sesame Mayonnaise Tortilla Chips	
Served with Pan-Fried Tofu	27,40 €
Served with Flamed Salmon	29,40 €
Argentinean Beef Filet (200g)	43,90 €
Pepper Cream Sauce Baked Potato with Sour Cream Beans covered with Bacon	
Beef Roulade	29,80 €
Red Wine Jus Bacon Carrot-Pea Vegetables with Sauce Bechamel Potato Mash Fried Onions Parsley	
Wiener Schnitzel of Veal	29,00 €
Cranberry Jam French Fries Lemon	

FOOD FOR NATURE

With the proceeds, we support tree planting projects of our partner 'click a tree'.

Vegetarian Lentil Lasgna	25,60 €
Green Lentils from Heckengäu Sauce Bechamel Basil	

CHEF'S CHOICE

Tomahawk John Stone Dry Aged

per 100 grams

Available from 800 till 1.500 grams

13,60 €

Lightly smoked | cooked medium

John Stone uses the best exclusive Irish beef, known for its excellent marbled and tender texture. The meat is dry-aged, which gives it a sweet and juicy taste.

French Dover Sole

per 100 grams

Available from 300 till 600 grams

12,50 €

Pan-Fried without skin | served with Lemon, Butter and Parsley

In French cuisine, sole is highly appreciated for being virtually boneless, tender, and delicately flavored, and is often referred to as the "favorite fish" of many gourmets.

Choose your side dishes individually

per portion

French Fries

4,50 €

Buttered Spaetzle

Potato Mash

Baked Potato with Sour Cream

Saffron Risotto

Beans covered with Bacon

4,50 €

Carrot-Pea Vegetables with Sauce Bechamel

Seasonal and Organic Leaf Salad

Fennel Salad

Red Wine Jus

1,50 €

Pepper Cream Sauce

Beurre Blanc

Herb Butter

DESSERT

Apple Crumble Whipped Cream Berries Mint	9,90 €
Served with One Scoop of Vanilla Ice Cream	13,40 €
Chocolate Lava Cake Vanilla Ice Cream Berries Mint	13,00 €
Lime Crème Brûlée Lime Gel Mint	11,40 €
Duo Sorbet Berries Mint	8,50 €
Affogato Vanilla Ice Cream Espresso Coffee Cookie	6,50 €

DESSERT DRINK

Tiramisu Martini Rum Disaronno Espresso Coconut Milk Kakao	11,50 €
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NON-ALCOHOLIC BEVERAGES

Teinacher Gourmet Medium Naturell	0,25l 3,40€	0,75l 7,30 €
Soda	0,2l 2,70 €	0,4l 4,90 €
Coca Cola Original Zero	3,10 €	5,50 €
Schwip Schwap Orange 7Up Spezi		
Homemade Elderflower Lemonade	4,10 €	6,50 €
Thomas Henry	4,40 €	
Tonic Water Cherry Blossom Pink Grapefruit Spicy Ginger Ginger Ale Bitter Lemon		
ALTHAUS Ice Tea		0,3l 6,10 €
Watermelon-Mint Green Tea-Peach		
Teinacher Lemonade Mango-Maracuja-Orange		0,33l 4,40 €
Dietz Juices Nectar	0,2l	0,4l
Apple unfiltered Orange Rhubarb	3,70 €	6,30 €
Maracuja Blackcurrant		
Juice Spritz	3,20 €	5,70 €

BEER

Meckatzer Pils Weiss Gold Shandy Wheat Beer	0,3l 3,90 €	0,5l 4,80 €
Dark Wheat Beer		4,80 €
Weiss-Gold Non-Alcoholic	0,33l 4,10 €	0,5l
Wheat Beer Non-Alcoholic		4,80 €
Weihenstephan Crystal Wheat Beer		0,5l 4,80 €

COCKTAILS

BAR RECOMMENDATION

Smoky Margarita	11,90 €
Jose Cuervo Tequila Mezcal Cointreau Lime Salt Tajin	
Le Gurk	12,50 €
Bombay Sapphire Gin Elderflower Lemon Apple Cucumber	
Lynchberg Lemonade	11,90 €
Maker's Mark Whisky Cointreau Lemon Seven Up	
Mango Martini	11,90 €
Absolut Vodka Mango Lime Maracuja	

BAR CLASSICS

Old Fashioned	12,50 €
Maker's Mark Whisky Angostura Brown Sugar Orange	
Gin Basil Smash	11,90 €
Tanqueray Gin Basil Lemon Sugar	
Moscow Mule	11,90 €
Absolut Vodka Lime Spicy Ginger Cucumber	

MOCKTAILS

Raspberry Basil Smash	8,50 €
Raspberry Basil Lime Soda	
Ginger Flower	8,50 €
Wonderleaf Ingwer Tonic Water Lavender	

DRINK FOR NATURE



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Wonderleaf Asian Cherry	8,50 €
Wonderleaf Cherry Blossom Jasmine Grenadine	

SPARKLING WINE

	0,1l	0,75l
Alain Lallement Verzy France		
Grand Cru Rosé Champagne Brut (Pinot Noir Chardonnay)	15,00 €	89,00 €
Laurent Perrier-Jouët Tours-Sur-Marne France		
Cuvée Rosé Champagne Brut (Pinot Noir)		150,00 €
Ruinart Reims France		
Champagne Brut (Pinot Noir Chardonnay Pinot Meunier)		155,00 €
Moët & Chandon Eperany France		
“Ice Imperial” Champagne Demi Sec (Pinot Noir Chardonnay Pinot Meunier)		125,00 €
CHECK INN Sparkling Wine Castle Affaltrach Württemberg Germany		
White Extra Dry Rosé Extra Dry	6,80 €	42,00 €

WHITE WINE

	0,1l	0,2l	0,75l
Winery Wolfgang Haidle			
Württemberg Germany			
Riesling Tradition Stettener Pulvermächer QbA dry fruity slightly mineral fine acidity	6,70 €	9,90 €	32,50 €
Sauvignon Blanc QbA dry fresh fruit classic fine acidity	7,20 €	10,40 €	34,00 €
Weißburgunder QbA dry fruity fresh slight acidity	6,20 €	8,50 €	29,50 €
Chardonnay QbA dry fruity slightly floral elegant	6,70 €	9,90 €	32,50 €
Winery Karl Haidle			
Württemberg Germany			
“Good Vibes” Riesling Gutswein dry fruity fresh slight acidity	6,50 €	9,30 €	31,40 €
Winery Leon Gold			
Württemberg Germany			
“Weiss” Gutswein dry fruity easy drinking (Kerner Müller-Thurgau Muskateller Riesling)	6,70 €	9,50 €	32,40 €
Winery Hans-Peter Wöhrwag			
Württemberg Germany			
Riesling Goldkapsel Untertürkheimer Herzogenberg VDP. ERSTE LAGE dry fresh fruit delicately mineral fine acidity	7,20 €	10,40 €	34,00 €
Weissburgunder Untertürkheimer Herzogenberg VDP. ERSTE LAGE elegant floral fine slight acidity	7,50 €	10,90 €	36,00 €

	0,1l	0,2l	0,75l
Winery Meyer-Näkel & Klumpp			
Baden Germany			
Grauburgunder “Hand in Hand” QbA	7,50 €	10,90 €	36,00 €
ripe yellow fruits slightly sweet creamy texture			
Winery Bernhard Huber			
Baden Germany			
Malterdinger VDP. ORTSWEIN			62,00 €
Barrique dry elegant nutty fruity delicate flavour (70% Chardonnay 30% Weissburgunder)			
Winery Knipser			
Pfalz Germany			
Chardonnay & Weißburgunder VDP			36,00 €
dry harmonious refreshing			
Winery Bründlmayer			
Kamptal Austria			
Grüner Veltliner BIO	8,60 €	12,90 €	42,50 €
dry fresh fresh minerality			
Guy Saget			
Loire France			
Pouilly-Fumé AOC			55,00 €
dry blackcurrant white peach fine acidity (Sauvignon Blanc)			
Stefano Antonucci			
Marken Italy			
“Le Vaglie” Verdicchio Castelli di Jesi DOC	7,90 €	11,90 €	39,50 €
dry fruity light citrus flavour mineral fresh			

	0,1l	0,2l	0,75l
Cantina Tramin			
Alto Adige Italy			
Pinot Grigio DOC	6,70 €	9,90 €	32,50 €
dry elegant fresh fruit refreshing acidity			
“Stoan Bianco” DOC			55,00 €
Barrique dry elegant fruity delicate salty minerality delicate flavour (Chardonnay Sauvignon Blanc Pinot Bianco Gewürztraminer)			
Cantina Terlan			
Alto Adige Italy			
“Winkl” Sauvignon Blanc DOC			52,20 €
Barrique dry fresh mineral fruity			
Ca dei Frati			
Lombardei Italy			
“I Frati” Lugana DOC	8,30 €	12,50 €	41,50 €
dry fruity fresh floral delicate flavour			
Vite Colte			
Piemont Italy			
Roero Arneis „Vilatta“ DOCG (vegan)	6,70 €	9,90 €	32,50 €
fresh fine-fruity harmonious smooth			

ROSÉ WINE

	0,1l	0,2l	0,75l
Winery Wolfgang Haidle Württemberg Germany			
Spätburgunder Weißherbst QbA dry fruity aromatic fine acidity	6,20 €	8,90 €	
Winery Leon Gold Württemberg Germany			
"Rosé Gold" Gutswein dry fresh slightly sweet easy drinking (Portugieser Schwarzriesling Trollinger)	6,70 €	9,90 €	32,50 €
Stefano Antonucci Marken Italy			
"Sensuade" Rosato DOC dry fruity lightly mineral fine body elegant acidity	7,50 €	10,90 €	36,00 €

RED WINE

	0,1l	0,2l	0,75l
Winery Wolfgang Haidle			
Württemberg Germany			
Merlot QbA	7,20 €	10,40 €	34,00 €
dry full-bodied aromatic spicy-smoky			
Cabernet Sauvignon QbA	7,90 €	11,90 €	39,80 €
dry full-bodied fruity berry			
Spätburgunder Barrique QbA			55,00 €
dry medium-bodied rounded slightly-mineral			
CHECK INNs Merlot Barrique			74,50 €
dry full-bodied simply amazing!!!			
Zweigelt Barrique			81,00 €
dry medium-bodied dark overripe berries fine tannins			
Winery Leon Gold			
Württemberg Germany			
“Rot Gold” Gutswein	7,20 €	10,40 €	34,00 €
dry fruity juicy easy drinking (Cabernet Sauvignon Merlot Zweigelt)			
Winery Hans-Peter Wöhrwag			
Württemberg Germany			
Lemberger VDP. Gutswein	7,50 €	10,90 €	36,00 €
juicy dark berries balanced tannins			
Winery Rings			
Pfalz Germany			
“Das kleine Kreuz” BIO VDP			58,00 €
Barrique dry velvety smooth tannins red berries (Merlot St. Laurent Cabernet Sauvignon Cabernet Franc)			

	0,1l	0,2l	0,75l
Winery Mayer-Näkel & Klumpp			
Baden Germany			
Spätburgunder “Hand in Hand” QbA			44,00 €
Barrique dry full-bodied mineral berry-like			
Domaine Lingères			
Languedoc-Roussillon France			
“Emma Minervois” AOC	7,10 €	10,30 €	33,50 €
dry fruity mineral pleasant acidity (Syrah Carignan Mourvèdre)			
Domaine Camille Cayran			
Rhône France			
“Le Chêne Noir”	6,50 €	9,30 €	31,40 €
dry, fruity, pleasant tannins (Grenache, Syrah, Carignan)			
Tinto Niepoort Vinhos			
Duoro Portugal			
“Fabelhaft” DOC	7,50 €	10,90 €	36,00 €
dry well-integrated tannins medium-bodied (Tinta Amarela Tinta Roriz Touriga Franca Touriga Nacional)			
Menhir Salento			
Apulien Italy			
“Quota29” Primitivo IGT	7,20 €	10,40 €	34,00 €
dry red berries lightly floral pleasant tannins			
Cantine DEI			
Toscana Italy			
Rosso di Montepulciano DOC	8,10 €	11,50 €	38,50 €
dry fresh elegant acidity pleasant tannins (Sangiovese Merlot Canaiolo)			

	0,1l	0,2l	0,75l
Tenuta del Ornellaia			
Toscana Italy			
“Le Volte” IGT			
dry pleasant aging notes smooth tannins (Sangiovese Merlot Cabernet Sauvignon)			62,50 €
Tenuta de Trinoro			
Toscana Italy			
“Le Cupole de Trinoro” Rosso IGT			
Barrique dry mineral rape berries balanced tannins (Merlot Cabernet Franc Cabernet Sauvignon)			82,50 €
Armando Parusso			
Piemont Italy			
Langhe Nebbiolo DOC			
dry spicy-fruity medium-bodied fine tannins (Syrah Carignan Mourvèdre)			8,40 € 12,50 € 42,50 €
“Perarmando” Barolo DOCG			
Rarity vintage 2017 for the 50th anniversary dry berry-like rounded well balanced full-bodied (100% Nebbiolo)			110,00 €
Cantina Valpantena			
Venetien Italy			
“Torre del Falasco” Amarone della Valpolicella DOCG			
dry plum chocolate velvety tannins (Corvina Veronese Corvinone Rondinella)			76,00 €
Bodegas Barón de Ley			
Rioja Spain			
Rioja Reserva DOC			
dry fruity-spicy angular character (Tempranillo)			8,40 € 12,50 € 42,50 €
Rioja Gran Reserva Viña Imas DOC			
dry fruity-smoky very creamy full-bodied			59,50 €

0,1l 0,2l 0,75l

Winery Boekenhoutskloof

Swartland | South Africa

“The Chocolate Block” WO (vegan)

76,50 €

dry | elegant | ripe-spicy | bold fruit | cocoa notes
(Cabernet Sauvignon | Cinsault | Grenache | Syrah |
Viognier)

Allesverloren Wine Estate

Swartland | South Africa

Tinta Barocca

46,90 €

dry | fruity | velvety | smooth tannins
(Tempranillo)

Vineyard Yalumba

Barossa | Australia

“The Signature”

125,00 €

Barrique | smooth | pleasant acidity and
tannin structure
(Cabernet Sauvignon | Shiraz)

HISTORICAL OVERVIEW

The history of the establishment began on April 20, 1925, with the first scheduled flight of a Dornier Komet by AERO Lloyd from Zurich to Frankfurt, via Stuttgart-Böblingen. Initially, tents were erected for airport administration and passenger handling. In the summer of 1925, a "Nordic log cabin" was built, housing flight control, weather services, telephone, a sports flying company, police, customs, a guest room, kitchen, restrooms, and various rooms for guests and flight staff.

By the summer of 1926, the check-in facilities proved inadequate due to a surge in air traffic, making Stuttgart-Böblingen the sixth busiest airport among major German cities.

Between 1926 and 1928, a new terminal building was constructed. Subsequently, the log cabin was used by the Klemm Aircraft Works and, after World War II, by American forces as an administrative building.

After the Americans withdrew, the reception building remained vacant since 1992.

On June 29, 2015, "Dünkel Investment GbR" celebrated the official start of renovations for the historic building and the groundbreaking for a modern new construction. The newly created complex was integrated into the MOTORWORLD region of Stuttgart upon completion.

On March 15, 2016, the "CHECK INN" restaurant opened in the renovated historic and modern industrial-style spaces, creating a new event and gastronomy location with the adjacent event hall TERMINAL EINS.

