
Cocktail & Aperitif

Hugo Spritz
Secco / elderflower sirup / mint // lime
0,2 l // 4,90 €

Sparkling Wine
Vineyard Hans Wirsching, Iphofen
Grape: Silvaner and Kerner // Brut
glass 0,1 l // 4,80 €

Starter

Fried black pudding
with horseradish sauce on grilled potato cakes
€ 9,20

Tuna carpaccio
comes with lemon- ginger- chili- vinaigrette
and salad bouquet
€ 10,50

Baked mild goatcheese
wrapped in zucchini with tomato baguette
€ 9,80

Soups

Beef Consommé
with herbs pancake
€ 5,50

Riesling Creamsoup (winesoup)
with brown bread croutons
€ 5,20

Potatoe Soup
with Appenzeller cheese crackers
€ 4,80

„Soup Trio“
A taste of our three soups
€ 6,50

Salad

Fresh saisonal salads
with our homevinaigrette and crunchy french bread
€ 8,90

to choose with :

strips of beef tenderloin
+ € 6,20

marinated strips of chickenbreast
+ € 3,90

mild goatcheese wrapped in zucchini
+ € 6,80

butterbrownd champignons
+ € 3,90

Tatar „classic“

mild, medium or spicy flavored,
comes with classic brioche toast and butter

main course € 17,50
starter € 12,90

optional improved with:
Calvados, Whiskey or Cognac

or something vegetarian...

Homemade bread dumpling
with mushroom cream and small side salad
€ 10,90

Tagliatelle pasta
with gorgonzola cream sauce, spinach and almonds

starter € 9,80
main course € 12,50

Homemade gnocchi
comes with tomato ragout, rocket
and parmesan cheese
€ 12,90

for a small appetite...

Crackling pork lard
with brown bread
a typical franconian speciality
€ 3,50

„Blaue Zipfel“
franconian sausage boiled in wine, onion, carrots
and leek, comes with brown bread
€ 8,50

„Gerupfter“
mashed camembert cheese with onions
and paprika, on brown bread
€ 6,50

A pair of franconian sausages
with sauerkraut and brown bread
€ 8,50

„Stachel gourmet plate“
An assortment of franconian sausages, - ham
and cheese specialities
€ 12,50

Wild boar sausages
comes with home made potato salad
or horseradish and brown bread
€ 9,90

maybe some fish...

Cold filets of herring
with apples, onions and boiled potatoes
€ 9,80

Grilled pike perch filet
with pearl barley-saffron risotto, cherry tomatoes
and a light herbal froth
€ 19,80

Fresh fish from our in house basin

Trout „Müllerinart“ or „blue“
in all served with salt potatoes, melted butter
and a small salad
€ 19,50

something hearty...

„Fränkisches Hochzeitsessen“
Boiled veal breast in horseraddishsauce
served with pasta and cranberrysauce
€ 17,50

„Fränkischer Sauerbraten“
Beefroast marinated in a typical dark and hearty
wine and vinegar sauce,
served with potato dumplings and red cabbage
€ 16,80

Pork Roast in Darkbeer Sauce
with potato dumplings and mixed salad
€ 13,90

Tagitalle „Don Miguel“
Strips of chickenbreast on a bed of tagiatelle with
mushrooms in a herbal cream sauce,
tomatoes and parmesan cheese
€ 12,90

„Stachel Pfännle“
Grilled pork medaillon, franconian sausage, crispy
bacon, panfried potatoes and creamy mushrooms
€ 16,90

Original Wiener Schnitzel
Breaded veal tenderloin with homemade
potato salad and cranberry sauce
€ 19,50

from the grill...

from Argentina

Rumpsteak	200 gr.	€ 22,00
Filet Steak	150 gr.	€ 18,90
	200 gr.	€ 24,00
	250 gr.	€ 28,50
US Rib Eye	300gr	€ 29,90
Tuna steak- yellow fin-	200gr	€ 22,50

to choose with :

roast potatoes /bacon/onion	€ 3,90
lukewarm potato salad	€ 4,20
herbel potato gratin	€ 3,90
homemade cucumber salad	€ 4,20
small side salad	€ 4,50
grilled vegetable	€ 6,50
fresh spinach and parmesan	€ 5,00
pepper cognac cream sauce	€ 1,90
herb butter	€ 1,50
Café de Paris butter	€ 1,50
one slice bread	€ 0,40
three slices baguette	€ 0,50

dessert & cheese

Lukewarm chocolatecake
with homemade cognac icecream and
raspberry sauce
€ 6,90

Delicious Applestrudel
with vanilla icecream and whipped cream
€ 5,50

Crème brulée from tonka bean
€ 6,50

Cheese Variation
A selection of fine cheeses with an assortment of
mustards,
fresh figs and crunchy french bread
3er € 6,50
5er € 9,50

Sorbet variation
three different homemade sorbet´s
€ 6,90

sweet wine

2015 RIESLANER Auslese
Vineyard Juliusspital, Würzburg

glass 0,1l 5,00 €