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## Cocktail & Aperitif

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

**Sparkling Wine**  
Vineyard GWF Kitzingen  
Grape: Silvaner // dry  
glass 0,1 l // 4,80 €

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## Starter

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**Fried black pudding**  
with horseradish sauce on grilled potato cakes  
€ 9,90

**Salmon & Prawn meatballs**  
comes with red and yellow beetroot and  
lime sour cream  
€ 12,50

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

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## Soups

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**Beef Consommé**  
with herbs pancake  
€ 5,20

**Riesling Creamsoup (winesoup)**  
with brown bread croutons  
€ 5,50

**Potatoe Soup**  
with Appenzeller cheese crackers  
€ 4,80

**„Soup Trio“**  
A taste of our three soups  
€ 7,50

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## Salad

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**Fresh saisonal salads**  
comes with cucumber & potato salad,  
homevinaigrette (vinegar, oil, salt, pepper, mustard)  
and french bread  
€ 9,50

### to choose with :

strips of beef tenderloin  
+ € 7,50

marinated strips of chickenbreast  
+ € 3,90

mild goatcheese wrapped in zucchini  
+ € 7,50

butterbrowend champignons  
+ € 4,50

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## Tatar „classic“

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mild, medium or spicy flavored,  
refined with a homemade tatarsauce,  
classic brioche toast and butter

main course € 18,50  
starter € 13,50

optional improved with:  
Calvados, Whiskey or Cognac

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## or something vegetarian...

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**Homemade bread dumpling**  
with mushroom cream and small side salad  
€ 13,90

**Tagliatelle pasta**  
with gorgonzola cream sauce, spinach and almonds

starter € 10,90  
main course € 13,90

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

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## for a small appetite...

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**Pork lard**  
Sliced apple, brown bread  
€ 3,90

**„Blaue Zipfel“**  
franconian sausage boiled in sweet-sour white  
vinegar, onion, carrots and leek, comes with  
brown bread  
€ 8,90

**„Gerupfter“**  
mashed camembert cheese with onions  
and paprika, on brown bread  
€ 6,90

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

**„Stachel gourmet plate“**  
An assortment of franconian sausages  
and cheese specialities  
€ 13,90

**Wild boar sausages**  
comes with home made potato salad  
€ 11,50

**Wild boar sausages**  
comes with horseradish and brown bread  
€ 10,90

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### *maybe some fish...*

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**Cold filets of herring**  
with apples, onions and boiled potatoes  
€ 10,90

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

#### **Fresh fish from our in house basin**

**Trout „Müllerinart“-grilled**  
served with salt potatoes, melted butter  
and a small salad  
€ 20,90

**Trout „blue“ boiled**  
in vinegar&wine  
served with salt potatoes, melted butter,  
horseradish and a small salad  
€ 20,90

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### *something hearty...*

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**„Fränkisches Hochzeitsessen“**  
Braised veal breast served with horseradishsauce,  
pasta and cranberrysauce  
€ 17,50

**„Fränkischer Sauerbraten“**  
Braised beef comes in a typical franconian  
dark wine and vinegar sauce,  
served with red cabbage and potato dumplings  
€ 17,50

**Pork roast in darkbeer sauce**  
comes with potatoe dumpling and a small salad  
€ 14,50

**Slowly braised lamb knuckle**  
served with green beans and potato gratin  
€ 19,50

**„Stachel Pfännle“**  
Grilled pork medaillon, franconian sausage, crispy  
bacon, panfried potatoes and creamy mushrooms  
€ 17,90

**Original Wiener Schnitzel**  
Breaded veal tenderloin with homemade  
potato salad and cranberry sauce  
€ 20,90

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### *from the grill...*

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#### **>>> from Argentina <<<**

Rumpsteak 200 gr. € 22,00

Filet Steak Ladies Cut 150 gr.€ 19,50  
Men´s Cut 200 gr.€ 24,50  
Grand Cut 250 gr.€ 29,00

US Rib Eye 300gr € 29,90

#### **>>> from Canada <<<**

BISON Rib Eye 300gr € 34,90

#### **to choose with :**

roast potatoes /bacon/onion € 3,90  
lukewarm potato salad € 4,20  
potato gratin € 3,90  
cucumber salad € 3,90  
small side salad € 3,90  
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

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### *dessert & cheese*

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

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

**Crème brûlée from tonka bean**  
€ 6,50

**Cheese Variation**  
A selection of fine cheeses with fig mustard,  
caramelized walnuts and french bread  
3er € 6,50  
5er € 9,50

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

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### *Franconian sweet wine*

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**Würzburger Stein**  
Riesling Auslese  
Vineyard Juliusspital, Würzburg  
glass 0,1l 5,50 €

***franconian brandy***

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*please ask our service!*