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## **Aperitif**

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**Franconian Sparkling Wine**  
Grape - Silvaner - Brut - dry  
glass 0,1 l - 6,00 €

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## **Starter**

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**Fried black pudding**  
with horseraddish sauce on grilled potato cakes  
10,50 €

**Carpaccio from the salmon**  
comes with baguette  
11,50 €

**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 seasonal salads**  
comes with cucumber & potato salad,  
homevinaigrette (vinegar,oel,salt, pepper, mustard)  
and french bread  
9,80 €

### **to choose with :**

strips of beef tenderloin  
+ 8,50 €

marinated strips of chickenbreast  
+ 4,90 €

mild goatcheese wrapped in zucchini  
+ 7,50 €

butterbrowend champignons  
+ 4,00 €

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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 19,20 €  
starter 14,80 €

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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  
13,90 €

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## **for a small appetite...**

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**„Blaue Zipfel“**  
franconian sausage boiled in sweet-sour white  
vinegar, onion, carrots and leek, comes with  
brown bread  
9,50 €

**„Gerupfter“**  
mashed camembert cheese with onions  
and paprika, on brown bread  
7,50 €

**A pair of franconian sausages**  
with sauerkraut and brown bread  
8,90 €

**„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 €

## *maybe some fish...*

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**Cold filets of herring**  
with apples, onions and boiled potatoes  
12,50 €

**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  
19,90 €

**Trout „blue“ boiled**  
in vinegar&wine  
served with salt potatoes and horseradish  
19,90 €

## *something hearty...*

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**„Fränkisches Hochzeitsessen“**  
Braised veal breast served with horseradishsauce,  
pasta and cranberrysauce  
17,80 €

**„Fränkischer Sauerbraten“**  
Braised beef comes in a typical franconian  
dark wine and vinegar sauce,  
served with red cabbage and potato dumplings  
17,80 €

**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 €

## *from the grill...*

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

Rumpsteak 200 gr. 22,00 €

Filet Steak Ladies Cut 150 gr.22,00 €  
Grand Cut 250 gr.31,00 €

>>> **from Spain** <<<

Kotelett from Iberico pork 200gr. 19,00 €

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

Canadian BISON Rib Eye Steak 300gr. 36,90 €

**to choose with :**

roast potatoes /bacon/onion 3,90 €  
lukewarm potato salad 4,20 €  
herbal potatoe 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 €  
one slice bread 0,40 €  
three slices baguette 0,50 €

## *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 brulée from tonka bean**  
6,50 €

**Cheese Variation**  
A selection of fine cheeses with fig mustard,  
chutney and french bread  
9,00 €

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

## *Franconian sweet wine*

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

*franconian brandy*

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*please ask our service!*