
Aperitif

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

Starter

Fried black pudding
with horseradish sauce on grilled potato cakes
11,50 €

Carpaccio from the beetroot
comes with burrata cheese and baguette
11,50 €

Baked mild goatcheese
wrapped in zucchini with tomato baguette
11,20 €

Soups

Beef Consommé
with herbs pancake
5,50 €

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

Potatoe Soup
with Appenzeller cheese crackers
5,20 €

„Soup Trio“
A taste of our three soups
7,90 €

Salad

Fresh seasonal salads
comes with cucumber & potato salad,
homevinaigrette (vinegar, oil, salt, pepper, mustard)
and french bread
10,50 €

to choose with :

strips of beef tenderloin
+ 8,50 €

marinated strips of chickenbreast
+ 4,90 €

mild goatcheese wrapped in zucchini
+ 7,50 €

Tatar „classic“

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

main course 20,50 €
starter 15,50 €

or something vegetarian...

Homemade bread dumpling
with mushroom cream and small side salad
14,50 €

Tagliatelle pasta
with gorgonzola cream sauce and chili spinach

starter 10,90 €
main course 13,90 €

Homemade gnocchi
comes with tomato ragout, rocket
and parmesan cheese
14,50 €

for a small appetite...

„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
14,50 €

Wild boar sausages
comes with home made potato salad
12,20 €

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

maybe some fish...

Cold filets of herring
with apples, onions and boiled potatoes
12,59 €

Grilled pike perch filet
with pearl barley wine risotto, watercress
and a herbal sauce
22,90 €

Fresh fish from our in house basin

Trout „Müllerinart“-grilled
served with salt potatoes, melted butter
20,90 €

Trout „blue“ boiled
in vinegar&wine
served with salt potatoes and horseradish
20,90 €

something hearty...

„Fränkisches Hochzeitsessen“
Braised veal breast served with horseradishsauce,
pasta and cranberrysauce
18,50 €

„Fränkischer Sauerbraten“
Braised beef comes in a typical franconian
dark wine and vinegar sauce,
served with red cabbage and potato dumplings
18,50 €

Pork roast in darkbeer sauce
comes with potatoe dumpling and a small salad
15,50 €

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
18,50 €

Original Wiener Schnitzel
Breaded veal tenderloin with homemade
potato salad and cranberry sauce
21,90 €

from the grill...

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

Rumpsteak		200 gr.	23,00 €
Filet Steak	Ladies Cut	150 gr.	21,50 €
	Mens Cut	200 gr.	27,00 €
	Grand Cut	250 gr.	32,00 €

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

Kotelett from Iberico pork 200gr. 19,00 €

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

Canadian BISON Rib Eye Steak 300gr. 37,90 €

to choose with :

roast potatoes /bacon/onion	4,20 €
lukewarm potato salad	4,50 €
herbal potatoe gratin	3,90 €
cucumber salad	3,90 €
small side salad	4,20 €
grilled vegetable	6,50 €
fresh chili spinach and parmesan	5,50 €
pepper cognac cream sauce	2,50 €
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 fig mustard,
chutney and french bread
9,00 €

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

Franconian sweet wine

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