
Aperitif

Franconian prosecco

fruity – dry - cheeky

glass 0,1 l – 4,10 €

Starter

Fried black pudding

with horseradish sauce on grilled potato cakes

small 10,90 €

regular 14,50 €

Carpaccio from the beetroot

comes with burrata cheese and baguette

11,90 €

Baked mild goatcheese

wrapped in zucchini with tomato baguette

11,50 €

Soups

Beef Consommé

with herbs pancake

6,00 €

Riesling Creamsoup (winesoup)

with brown bread croutons

5,90 €

Potatoe Soup

with Appenzeller cheese crackers

5,50 €

„Soup Trio“

A taste of our three soups

8,50 €

Salad

Fresh saisonal salads

comes with cucumber & potato salad,
homevinaigrette (vinegar, oil, salt, pepper,
mustard) and french bread

10,80 €

to choose with :

strips of beef tenderloin

+ 8,50 €

marinated strips of chickenbreast

+ 5,50 €

mild goatcheese wrapped in zucchini

+ 7,90 €

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

9,70 €

„Gerupfter“

mashed camembert cheese with onions
and paprika, on brown bread

7,50 €

A pair of franconian sausages

with sauerkraut and brown bread

9,50 €

„Stachel gourmet plate“

An assortment of franconian sausages
and cheese specialities

15,50 €

Wild boar sausages

comes with home made potato salad

12,70 €

Wild boar sausages

comes with horseradish and brown bread

11,50 €

maybe some fish...

Cold filets of herring

with apples, onions and boiled potatoes

12,90 €

Grilled pike perch filet

comes with spinach, salt potatoes and
herbal sauce

22,50 €

Fresh fish from our in house basin

Trout „Müllerinart“-grilled

served with almond slivers, salt potatoes,
melted butter

21,90 €

Trout „blue“ boiled

in vinegar&wine

served with salt potatoes and horseradish

21,90 €

*small side salad 4,50 €

something hearty...

„Fränkisches Hochzeitsessen“

Braised veal breast served with
horseradishsauce, pasta and cranberrysauce

18,80 €

„Fränkischer Sauerbraten“

Braised beef comes in a typical franconian
dark wine and vinegar sauce,
served with red cabbage and potato dumplings

18,80 €

Pork roast in darkbeer sauce

comes with potatoe dumpling and a small salad

15,90 €

Slowly braised lamb knuckle

served with green beans and potato gratin

19,90 €

„Stachel Pfännle“

Grilled pork medaillon, franconian sausage,
crispy bacon, panfried potatoes and creamy
mushrooms

18,80 €

Original Wiener Schnitzel

Breaded veal tenderloin with homemade
potato salad and cranberry sauce

22,90 €

from the grill...

>>> from Argentina <<<

	volume weight
Rumpsteak	200 gr.23,00€
Filet Steak	200 gr.27,00€
	250 gr.32,00€

>>> from Spain <<<

Kotelett from Iberico pork	200gr.+20,50€
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>>> from Canada <<<

Canadian BISON Rib Eye Steak	300gr. 38,90€
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to choose with :

roast potatoes /bacon/onion	4,50€
lukewarm potato salad	4,50€
herbal potatoe gratin	4,20€
cucumber salad	3,90€
small side salad	4,50€
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

5,80 €

Crème brûlée from tonka bean

6,70 €

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

Wiqem 2018

Cuveé Auslese

Riesling, Pinot blanc, Rieslaner
Vineyard Hans Wirsching, Iphofen
glass 0,1l 6,50 €