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## Aperitif

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### **Franconian prosecco**

fruity – dry - cheeky

glass 0,1 l – 4,10 €

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## Starter

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### **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 €

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## Soups

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### **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 €

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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

10,80 €

### **to choose with :**

strips of beef tenderloin

+ 8,50 €

marinated strips of chickenbreast

+ 5,50 €

mild goatcheese wrapped in zucchini

+ 7,90 €

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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 20,50 €

starter 15,50 €

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## or something vegetarian...

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### **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 €

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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

9,70 €

### **„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...**

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### **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...**

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### **„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...**

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### **>>> 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**

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### **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**

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### **Wiqem 2018**

Cuveé Auslese

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