
Aperitif

Franconian prosecco

fruity – dry
glass 0,1 l – 4,50 €

Starter

Fried black pudding

with horseradish sauce on grilled potato cakes
small 11,90 €
regular 15,50 €

Carpaccio from the beetroot

comes with burrata cheese and baguette
12,90 €

Baked mild goatcheese

wrapped in zucchini with tomato baguette
11,50 €

Soups

Beef Consommé

with herbs pancake
6,30 €

Riesling Creamsoup (winesoup)

with brown bread croutons
6,40 €

Potatoe Soup

with Appenzeller cheese crackers
6,20 €

„Soup Trio“

A taste of our three soups
9,50 €

Salad

Fresh saisonal salads

comes with cucumber salad, homevinaigrette
(vinegar, oil, mustard) and french bread
11,50 €

to choose with :

strips of beef tenderloin
+ 9,50 €

marinated strips of chickenbreast
+ 7,00 €

mild goatcheese wrapped in zucchini
+ 8,50 €

Tatar „classic“

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

main course 22,00 €

starter 16,00 €

or something vegetarian...

Homemade bread dumpling

with mushroom cream and small side salad
15,90 €

Tagliatelle pasta

with basil pesto, grilled vegetables and
buffalo mozzarella
15,90 €

Homemade gnocchi

comes with tomato ragout, rocket
and parmesan cheese
15,50 €

for a small appetite...

„Blaue Zipfel“

franconian sausage boiled in sweet-sour white
vinegar, onion, carrots and leek, comes with
brown bread
10,50 €

„Gerupfter“

mashed camembert cheese with onions
and paprika, on brown bread
8,90 €

A pair of franconian sausages

with sauerkraut and brown bread
10,50 €

„Stachel gourmet plate“

An assortment of franconian sausages
and cheese specialities
16,50 €

Wild boar sausages

comes with home made potato salad
13,50 €

Wild boar sausages

comes with horseradish and brown bread
11,50 €

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maybe some fish...

Cold filets of herring

with apples, onions and boiled potatoes

13,90 €

Grilled pike perch filet

comes with wine pear barley risotto and
herbal sauce

24,90 €

Fresh fish from our in house basin

Trout „Müllerinart“-grilled

served with almond slivers, salt potatoes,
melted butter

24,50 €

Trout „blue“ boiled

in vinegar&wine

served with salt potatoes and horseradish

23,50 €

*small side salad 4,50 €

something hearty...

„Fränkisches Hochzeitsessen“

Braised veal breast served with
horseradishsauce, pasta and cranberrysauce

19,80 €

„Fränkischer Sauerbraten“

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

19,80 €

Pork roast in darkbeer sauce

comes with potatoe dumpling and a small salad

16,50 €

Slowly braised lamb knuckle

served with green beans and potato gratin

22,90 €

„Stachel Pfännle“

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

mushrooms

19,80 €

Original Wiener Schnitzel

Breaded veal tenderloin with homemade
potato salad and cranberry sauce

24,50 €

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from the grill...

>>> from Argentina <<<

	volume weight
Rumpsteak	200 gr.25,50€
Filet Steak	200 gr.29,00€
	250 gr.35,50€

>>> from Canada <<<

Canadian BISON Rib Eye Steak 300gr. 43,00€

to choose with :

roast potatoes /bacon/onion	5,00€
lukewarm potato salad	5,00€
herbal potatoe gratin	5,00€
cucumber salad	4,50€
small side salad	4,50€
grilled vegetables	7,50€
herbal mushrooms	5,00€
pepper cognac cream sauce	3,50€
one slice bread	0,60€
three slices baguette	1,00€

dessert & cheese

Lukewarm chocolatecake

with homemade cognac icecream
and raspberry sauce

7,70 €

Delicious Applestrudel

with vanilla icecream and whipped cream

6,50 €

Crème brûlée from tonka bean

7,50 €

Cheese Variation

A selection of fine cheeses with fig mustard,
chutney and french bread

11,00 €

Sorbet variation

three different homemade sorbet ´s

7,70 €

Franconian sweet wine

Wiqem 2018

Cuveé Auslese

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

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