
Aperitif

Franconian prosecco

fruity – dry
glass 0,1 l – 4,50

Starter

Fried black pudding with horseradish sauce
and fried sauerkraut fritters 12,50

Carpaccio from the beetroot
comes with burrata cheese and baguette 12,90

Gratinated cream cheese thaler with pickled
dried fruit 11,50

Soups

Beef Consommé 6,30

Riesling Creamsoup (winesoup)
with brown bread croutons 6,40

Salad

Fresh seasonal salads

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

to choose with :

strips of beef tenderloin + 9,50
Gratinated cream cheese thaler + 8,50

or something vegetarian...

Parmesan bread dumpling with mushroom
cream and small side salad 15,90

Pasta with grilled chanterelle, sage pesto,
cherry tomatoes
and roasted sunflower seeds 15,90

Black risotto with tomato ragout and Wan Tan
sail 16,50

Oven sweet potato comes with creamy avocado
dip and a small side salad 15,50

our prices are quoted in euros; VAT is included

Tatar „classic“

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

main course 22,00

starter 16,00

for a small appetite...

„Blaue Zipfel“

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

A pair of franconian sausages with lukewarm
potato salad 10,50

Wild boar sausages comes with fried
sauerkraut fritters 13,50

maybe some fish...

Live fresh fish from the in-house pool: While stocks last!

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

our prices are quoted in euros; VAT is included

something hearty...

„Fränkisches Hochzeitsessen“
Braised veal breast served with
horseraddishsauce, 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

Grilled corn poulard breast comes with black
risotto and grilled vegetables 22,30

„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 25,50

from the grill...

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

	volume weight
Filet Steak	200 gr.29,00
	250 gr.35,50
Veal chop	350gr. 28,50

to choose with :

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

our prices are quoted in euros; VAT is included

dessert & cheese

Double mousse
from the valrhonachocolate 7,90

Crème brulée 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 2020
Cuveé Auslese
Riesling, Pinot blanc, Rieslaner
Vineyard Hans Wirsching, Iphofen
glass 0,1l 6,50

our prices are quoted in euros; VAT is included