

Meals

Starters & Soup kitchen

1/2 DOZEN ACHATINA SNAILS	7,80
Au gratin in Riesling herb butter and ^{3,7} served with herb bread	
JUNIPER SMOKED TROUT-FILET	8,90
With horseradish cream and toasted rye bread	
'BLUE ZIPFEL' SAUSAGES	9,80
3 Franconian Bratwurst sausages ^{2,3,4} in wine served with onions, carrots and sour dough bread	
WÜRZBURG POTATO SOUP	5,00
With smoked knackwurst sausages ^{1,3,4,5,6} and majoram	
FRANCONIAN 'SCHEUREBEN-WINESOUP'	5,50
Served with cinnamon croutons	
FRANCONIAN LIVER DUMPLING SOUP	5,00
With fresh chives	



DEAR GUEST,
All of our dishes are cooked fresh, authentic and with the utmost care. We can therefore not guarantee that our dishes are free from allergens.
Please do not hesitate to ask our service personnel for a detailed listing of allergens.

Franconian Kitchen

A PAIR OF FRANCONIAN BRATWURST SAUSAGES^{2,3,4}	9,80
Served with wine sauerkraut ^{2,3} and sour dough bread	
GRANDMA'S BEEF ROULADE	16,50
slowly stewed, filled with bacon ^{1,6} , pickles ^{1,2} and onions, served with potato puree ⁷ and red cabbage with apple	
FRANCONIAN WEDDING DINNER	18,20
Boiled filet of veal 'Tafelspitz' served in horseradish sauce ^{1,2,4} with fried noodles and cranberries	
GRILLED PIKEPEARCH-FILET	19,80
From the Main river, coated in baked herb-potatoes, served with crayfish sauce and vichy-carrots	
SHOULDER OF PORK^{2,6}	17,90
Served with sauce of dark beer, handmade potato dumplings ^{1,4,6} and pickled cabbage	
'BACKÖFELE' MARINATED BEEF	17,90
Served with handmade potato dumplings ^{1,4,6} and red cabbage with apple	

OUR CLASSICS

PORK SCHNITZEL	13,90
From 'Schwäbisch-Hällisches Landschwein', served with Potato, herb, pickled cucumber, carrot and green salads	
CORDON BLEU of pork loin^{1,2,3,5}	16,90
From 'Schwäbisch-Hällisches Landschwein', served with potato salad	
ORIGINAL VIENNA SCHNITZEL	21,50
From rack of veal and served with a home made potato salad	



BREAD AND BUTTER	2,50
SMALL GREEN SALAD	1,90



Steak

Original 'BLACK ANGUS'
We only use best quality meat from south american free range BLACK ANGUS cattle for our steaks.

RUMPSTEAK	150 gr.	15,20
The steak with the fine fatty edge for the connoisseur	200 gr.	18,80
	250 gr.	23,80
	300 gr.	28,50
FILETSTEAK	150 gr.	20,50
Especially lean and tender	200 gr.	27,00
	250 gr.	34,00
	300 gr.	40,00

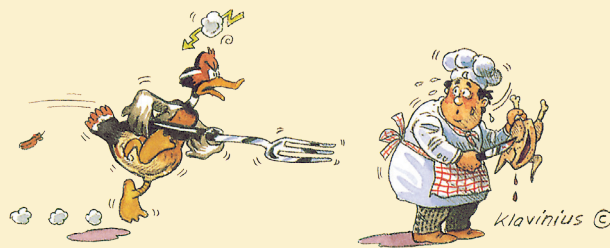
Possible side dishes:



FRIED POTATOES WITH BACON^{1,6} & ONIONS	4,00
RATATOUILLE	4,00
CREAMED MUSHROOMS^{3,7}	4,00
HOME MADE POTATO SALAD	4,00
OMA'S CUCUMBER SALAD	4,00
HOME MADE HERB BREAD^{3,7}	2,50
PEPPER CREAM SAUCE	1,50
SAUCE HOLLANDAISE^{3,7}	1,80
HERB BUTTER^{3,7}	1,80
CAFÉ DE PARIS BUTTER^{3,7}	1,80
LARGE BOWL OF SALAD	6,80
With different home made Franconian salads	
Farmer's Fresh Leaf Salad	6,80
from Albertshöfer Markt	

Grill

"SCHWÄBISCH-HÄLLISCHES LANDSCHWEIN"
Only the best for our guest. Animal welfare and humane treatment as well as no genetically modified and growth-enhancing foods and no antibiotics make this meat of the "Schwäbisch-Hällischen Landschwein" country pig so unique and special.



RACK OF PORK STEAK	17,40
From 'Schwäbisch-Hällisches Landschwein', From the roast, served with fresh porcini mushrooms with an au gratin cream sauce and fried potatoes with bacon ^{1,6} and onions	
SCHWEINERÜCKENSTEAK	16,50
From 'Schwäbisch-Hällisches Landschwein', from the roast, served in pepper cream sauce with home made 'Hobelspätzle' noodles ⁷	
ONION ROAST JOINT of Angus rump steak	22,50
Served with fried potatoes with bacon ^{1,6} and onions and Franconian onion sauce	
TURKEY STEAK in a crispy crust	16,50
Served in Hollandaise sauce ^{3,7} and "Kartoffelplätzchen" (German hash browns)	

Vegeterian & Salads

GREEN SPELT FRITTERS	14,00
Served with a farmer's fresh green salad and herbal sour cream	
FRANCONIAN 'GERUPFTER'⁴	7,90
Garnished Camembert served with butter, cream, onions, paprika and sour dough bread	
CAMEMBERT AU GRATIN	8,80
Served on toasted country bread and with cranberries ^{1,2,4}	
'BACKÖFELE' SALAD	12,00
Potato, herb, pickled cucumber, carrot and green salads with strips of ham ^{1,2,3,5} , slices of boiled egg and crunchy herb bread	
<i>or served with:</i>	
◆ FILET STEAK TIPS	+ 7,80
◆ STRIPS OF TURKEY BREAST	+ 4,00
◆ FILET OF PIKEPEARCH lightly fried	+ 6,00

FOR THE SWEET TOOTH:

Try our famous and delicious "Backöfele-Schmarrn".
Simply ask our service personnel for the dessert menu.



Legend:

1 = Preservatives, 2 = Sweetener, 3 = Flavour, 4 = Acidifier, 5 = Stabilizer, 6 = Antioxidants, 7 = Colouring, 8 = May contain traces of peanuts, wheat, eggs or soy