

## *Starters*

<i>Beef consommé with marrow dumplings and vegetables brunoise <sup>a(1),c,g,l</sup></i>	<i>6,90 €</i>
<i>Cream soup of white wine with local cress <sup>g,l,o</sup></i>	<i>7,90 €</i>
<i>Cream soup of wild garlic with herbal oil <sup>g,l,o</sup></i>	<i>7,90 €</i>
<i>Bouillabaisse with fried filets of freshwater fish, blanched fennel, grilled bread and sauce Rouille <sup>a(1),c,d,l</sup></i>	<i>10,90 €</i>
<i>Also possible as a main course</i>	<i>22,90 €</i>
<i>Side salad with roasted sunflower seeds, local cress and vinaigrette <sup>l,m,o</sup></i>	<i>5,90 €</i>
<i>“Obazda” - regional cheese delicacy, camembert-spread with red onions, garden radish and sour dough bread <sup>a(1),g,l,m,o</sup></i>	<i>11,90 €</i>
<i>Salad of dandelion with fried quail eggs, crunchy bacon and potato vinaigrette <sup>7,c,g,l,o</sup></i>	<i>13,90 €</i>
<i>Bavarian beef tartare with wild herbs, sweet-sour vegetables and herbal cream <sup>c,g,l,m,o</sup></i>	<i>17,90 €</i>
<i>Trio of char: pickled, smoked and tartare with green gazpacho, cucumber spaghetti, horse radish panna cotta and apple caviar <sup>d,g,l,o</sup></i>	<i>17,90 €</i>
<i>Franconian cold plate With home made sausages, pickled cucumber, Fresh horseradish, mustard and farmers bread <sup>a(1),g,l,m,o</sup></i>	<i>18,90 €</i>

## **Main course**

### **Vegan**

*Stuffed sweet potato with couscous, herbal curd of tofu, grilled vegetables, rocketsalad and pesto of coriander* <sup>a(1),h,f,o</sup> 19,90 €

### **Vegetarian**

*Mixed salad with cress, roasted sunflower seeds and vinaigrette, served with baguette* <sup>l,m,o</sup> 13,90 €

*Franconian “Ofenschlupfer” from brezels with alpine cheese, tomato ragout, Tête de Moine and marinated young spinach* <sup>a(1),l,m,o</sup> 18,90 €

### **Fish**

*Meat balls of trout with foam of smoked fish, mixed vegetables and parsley potatoes* <sup>a(1),c,d,g,l</sup> 22,90 €

*Fried filet of char with foam of crayfish, mixed vegetables and fregola sarda* <sup>a(1),b,c,d,g,l</sup> 27,90 €

### **Meat**

*„Blaue Zipfel“ boiled sausages in wine broth with onions, carrots, celery and horseradish* <sup>2,3,4,10,a(1),l,m</sup> 13,90 €

*“Franconian wedding dinner” boiled veal with horseradish sauce, tagliatelle and cranberry jam* <sup>a(1),c,g,l</sup> 22,90 €

*“Schäuferle” braised pork shoulder with dark beer sauce, creamy savoy cabbage and potato dumplings* <sup>a(1),c,g,l</sup> 24,90 €

*“Roulade” braised bavarian beef with mashed potato and braised carrots* <sup>7,a(1),c,g,l,o</sup> 25,90 €

## ***From our grill***

<i>5 original Mainmühlen sausages, Silvaner-Sauerkraut served with sour dough bread</i> <sup>2,3,4,10,a(1),l,m</sup>	13,90 €
<i>Optional: with roasted potatoes instead of bread</i>	+3,00 €
<i>Rumpsteak (250g) from bavarian pasture cattle, 28 days dry aged, café de paris butter</i> <sup>d,g,m,o</sup>	30,90 €
<i>Veal chop (350g), café de paris butter</i> <sup>d,g,m,o</sup>	33,90 €
<i>Beef filet (250g), from bavarian pasture cattle, 28 days dry aged, café de paris butter</i> <sup>d,g,m,o</sup>	36,90 €
<i>Steak will be served: rare / medium / well done</i>	

## ***Side dishes for choice:***

<i>roasted potatoes</i>	5,90 €
<i>grilled vegetables</i>	5,90 €
<i>sweet potato, herb curd of tofu</i>	5,90 €
<i>side salad</i> <sup>l,m,o</sup>	5,90 €

## ***Dessert***

<i>“Landbier” (malty beer) -butter-ice cream with poached pear</i> <sup>c,g</sup>	5,90 €
<i>Triology of sorbet Kalamansi, rhubarb, raspberry-rosemary</i>	8,90 €
<i>Mousse au chocolat with fresh seasonal fruits</i> <sup>c,g</sup>	8,90 €
<i>Vanilla Crème Brûlée with rhubarb sorbet</i> <sup>c,g</sup>	8,90 €
<i>Cheese platter from Affineur Waltmann with fig mustard and walnut bread</i> <sup>a(1),g,m</sup>	17,90 €

Prices inkl. Tax

Food additive:

1 food colouring, 2 preserving agent, 3 antioxidant agent, 4 flavour enhancer, 5 sulphurated, 6 blackened, 7 phosphate, 8 milk protein, 9 caffeinated, 10 contains quinine 11 sweetening, 12 phenylalanine, 13 waxed, 14 taurine, 15 sodium nitrite, 16 sugar and sweetening, 18 nitrate, 19 genetically modified

Allergen: a gluten - (1) wheat / (2) rye / (3) barley / (4) oats, b shellfishes, c eggs, d fish, e peanuts, f soy, g milk, h edible nuts, l celery, m mustard, n sesame, o sulphur dioxide, p lupine, r mollusce, z others