

Here are dishes that we have on our menu all year round.

In addition, spontaneous and seasonal changes are possible at any time!

This is how it can be found for example, sometimes a matjestatar, ox enased biscuits or  
but a veal back steak on our menu again.

## "Front"

### Franconian cattle-power broth

with semolina dumplings, flädle and vegetable strips 5,50 Euro

Colorful side salad

with herbal vinaigrette 4,90 Euro

### Curry soup

with milk foam, lemongrass and small vegetable rolls 6.90 Euro

### Sheep's cheese served in a pan

baked in the oven with olive oil, rosemary, tomatoes and olives,

served with baguette 9,80 Euro

## „Main courses“

### *Cordon bleu "Classic"*

filled with cheese and ham,  
served with cranberries and homemade croquettes

### *Cordon bleu "Bayerisch"*

stuffed with cheese, liver cheese and freshly grated horseradish,  
for this we hand potato cucumber salad

Optionally with:

Pig's back 14.80 euro

Calf's back 19.00 Euro

### *Our Classic - Original Wiener Schnitzel*

from the calf, fried in butter, optionally with

Potato - cucumber salad or 18,80 Euro

French fries and salads of the season 21,00 Euro

## Spessarter Wildgulasch

with mushrooms in late burgundy sauce,

Apple red cabbage and bread dumplings 18,00 Euro

## Frankenrumpsteak 220 grams

medium fried, with french fries and salads of the season,

optionally herb butter or pepper sauce 22,00 Euro

Cooking steps: English = bloody-red, medium = full-pink, by = juicy

## Swiss sausage salad \*\*\*

with cheese, we add butter,

Grey bread or roast potatoes 9.80 / 12.80 Euro

# "Meatless"



## Tagliatelle

with roasted pine nuts in truffle cream,  
served with a side salad 16,80 Euro

## Homemade porcini ravioli

with thyme butter and freshly grated Parmesan cheese,  
with salads of the season 18,00 Euro

## Franconian zander fillet

with 2 fried giant prawns  
crispy fried on the skin, served with wide noodles  
and salads of the season 24,50 Euro

## Dessert

### "Hot Love"

Vanilla ice cream with hot raspberries and whipped cream 6.80 euro

### Crème Brûlée

crispy caramelized with a cream of walnut ice cream 7,00 Euro

### Raspberry sorbet

poured with Prosecco 7,80 Euro

### "Cheese closes the stomach"

Cheese selection with fig mustard and bread 9,00 Euro

### "The Little Sweet Finish"

A scoop of homemade cantuccini vanilla ice cream,

served with an espresso 4,50 Euro