

SOUPS

Frankfurt Seven-Herb Soup with Butter Croutons – <i>regional</i> ^{l, z a.1 g}	small	4,90 €
	large	7,90 €
Creamy Asparagus Soup from „Spargelbauer Lipp“ with „Schinkenschöberln“ - <i>regional</i> ^{a.1, c, g, 7}	small	4,90 €
	large	7,90 €

STARTERS

Freshly Grilled Tomato Bread - 3 slices with vine tomatoes, garlic, red onions, and basil - <i>regional</i> ^{a.2, a.3, a.4}		8,90 €
Baked Camembert with Wild Herb Salad Bread, Butter, and Lingonberries ^{2, 8, a.3, a.4}	1 Piece	8,90 €
	2 Piece	15,90 €
„Fancy“ Trio of Farmer’s Hand Cheese from the Horst cheese dairy in Groß-Gerau, served with three slices of fresh farmer’s bread from Bäckerei Völker and butter - <i>regional</i> ^{8, 11, 16, a.3, a.4, l}		13,90 €
Classic with „Music“ Vinegar, oil, onions, whole caraway seeds		
Creamy with Chive Sour Cream Sour cream, chives, onions		
Fruity with Red Onion Raspberry Jam „sweet and spicy“ Red onions, raspberry, chili, brown sugar		
Each variety also available individually with one slice of bread and butter		5,90 €
Tarte Flambée (Flammkuchen) „Alsatian Style“ „Fresh from the oven“ with crème fraîche, onions, and bacon ^{7, 11, 15, 16, a.2, a.3, a.4}		9,90 €
Vegetarian Tarte Flambée „fresh from the oven“ with crème fraîche, onions, cherry tomatoes, goat cheese, red onions, and basil ^{8, 11, 16, a.2, a.3, a.4}		9,80 €
Smoked Odenwald Lake Trout Mousse with its caviar wrapped in smoked salmon, served with potato rösti and wild herb salad from the region, in a homemade pumpkin seed oil dressing – <i>regional</i> ^{1, 3, 5, 6, 7, 8, 11, 16, c, l, m}		15,90 €

SALADS

Wild Herb Salad from the Region	small	5,90 €
in a homemade pumpkin seed oil dressing with cherry tomatoes, cucumber, grated carrots, roasted sunflower seeds, and pumpkin seeds ^{a a.2, a.3, a.4, l}	large	9,90 €

Optional toppings

Grilled chicken breast strips	7,90 €
Goat cheese medallions, gratinated with fig mustard honey ^{8, 11, 16, z}	7,90 €
Viennese-style schnitzel (pork), ^{a.1, a.2, a.3, a.4} (2 pieces, served with the salad)	9,90 €
Original Wiener schnitzel (veal), ^{a.1, a.2, a.3, a.4} (2 pieces, served with the salad)	19,90 €

MAIN COURSES – VEGETARIAN

Homemade "Frankfurt Green Sauce" ^{8, 16 g 11, m c}	13,90 €
with four halves of boiled eggs and fried potatoes - <i>regional</i>	
Homemade Cheese Spaetzle with alpine cheese and Gruyère	15,90 €
topped with crispy fried onions, served with a side salad in pumpkin seed oil dressing ^{8, 11, 16, l, m}	
Handmade Alpine Cheese and Chard Bread Dumplings	16,90 €
in browned butter with sautéed king oyster mushrooms ^{8, 11, 16, a, a.2, a.3, a.4, l}	

MAIN COURSES – MEAT / POULTRY / FISH

24-Hour Gently Braised Spiced Pork Roast	18,90 €
in honey-beer jus, with creamy pointed cabbage and mashed potatoes – <i>regional</i> ^{8, 11, 16}	
Onion Roast Beef from German heifer roast beef	
(approx. 250g), cooked medium in a rich onion jus with homemade butter spaetzle - <i>regional</i> ^{11, 16 a, a.1, a.2, a.3, a.4}	
Handmade Corn-Fed Chicken Roulade	27,90 €
stuffed with fine chicken mousse, Swiss chard, cashew nuts, and herbs, served on vanilla-carrot purée and small alpine cheese & chard dumplings ^{a.1, a.2, a.3, a.4, c, g, l8, 11, 16}	
Calf's Liver „Berlin Style“	24,90 €
on mashed potatoes with balsamic-onion jus, pan-fried apple slices, and homemade crispy onions ^{8, 11, 16 a, a.1, a.2, a.3, a.4}	
„Frankfurt Fish Sticks“	23,90 €
homemade from cod loin, fried in clarified butter, served with potato-cucumber salad, "Frankfurt Green Sauce," and lemon wedges – <i>regional</i> ^{a.2, a.3, a.41, 3, 4, 11, 16, a, a.1, l, m, o}	

PORK OR VEAL SCHNITZEL

All schnitzels are served **with your choice of side:**
potato-cucumber salad, French fries, fried potatoes, or potato croquettes

„Original Wiener Schnitzel“ Veal schnitzel with a side of your choice, lemon wedges, and lingonberries ^{a.2, a.3, a.4, g}	26,90 €
Schnitzel „Viennese Style“ Pork schnitzel with a side of your choice, lemon wedges, and lingonberries ^{a.2, a.3, a.4, g}	15,90 €
„Bischemer Scheiterhaufen“ Pork schnitzel with browned onions, bacon cubes, fried egg, and a side of your choicel ^{a.2, a.3, a.4, g 2, 8, 15}	17,90 €
„Frankfurt Schnitzel“ Pork schnitzel with a side of your choice, „Frankfurt Green Sauce,” and lemon wedges ^{a.2, a.3, a.4, g}	19,90 €
„Cordon Bleu“ Pork schnitzel filled with cooked ham, alpine cheese, and Gruyère, served with a side of your choice, lemon wedges, and lingonberries ^{a.2, a.3, a.4, g 2, 8, 15}	19,90 €

CHILDREN'S MEALS

(For our little guests up to 10 years)

Homemade Spaetzle tossed in butter with creamy mushroom sauce ^{8, 11, 16 a, a.1, a.2, a.3, a.4, c}	5,90 €
Portion of French fries with ketchup and mayonnaise ^{2, 4, 8, 11 1, 16, a.1, c, m}	4,00 €
Small Pork schnitzel with French fries ^{8 a, a.1, a.2, a.3, a.4}	9,90 €
Homemade mashed Potatoes with gravy ^{8, 11, 16 l, o, z}	5,90 €

DESSERTS

Freshly baked chocolate lava cake with a liquid center, raspberry purée, homemade vanilla ice cream, and whipped cream <small>8, 11, 16, h, h.1, h.2, h.3, h.4, h.5, h.6, h.7, h.8, z</small>	9,90 €
Handmade apple strudel "fresh from the oven" with rum-soaked raisins, vanilla ice cream, almonds, and whipped cream <small>8, 11, 16, h, h.1, h.2, h.3, h.4, h.5, h.6, h.7, h.8, z</small>	8,90 €
Tonkabean crème brûlée with honeycomb <small>8, 11, 16, h, h.1, h.2, h.3, h.4, h.5, h.6, h.7, h.8, z</small>	8,90 €
Mixed ice cream with whipped cream Flavors: vanilla, chocolate, or raspberry <small>8, 11, 16, h, h.1, h.2, h.3, h.4, h.5, h.6, h.7, h.8, z</small>	8,90 €

CAKES AND TORTES

Black Forest Cherry Cream Cake with Kirschwasser €	Stück 4,90
Sachertorte €	Stück 4,90
Covered Apple Cake €	Stück 3,90
Cheesecake €	Stück 3,90

(8, 11, 16, h, h.1, h.2, h.3, h.4, h.5, h.6, h.7, h.8, z)

Please ask our staff for more cakes and tortes from today's selection.

SNACK MENU

(Tuesday to Friday, 2:30 PM – 5:00 PM)

Wild herb salad from the region in homemade pumpkin seed oil dressing with cherry tomatoes, cucumber, grated carrot, roasted sunflower seeds, and pumpkin seeds	small large	5,90 € 9,90 €
Farmer's Hand Cheese from „Käserei Horst Groß-Gerau“, served "classic with Musik" in a jar (vinegar, oil, onions, whole caraway), with a slice of bread and butter		5,90 €
Homemade Spundekäs (creamy Cheese Dip) in a jar with salted pretzels		5,90 €
Alsatian Style Tarte Flambée – “fresh from the oven” with crème fraîche, onions, and bacon		9,90 €

Vegetarian Tarte Flambée –“fresh from the oven”
with crème fraîche, onions, cherry tomatoes,
goat cheese, red onions, and basil

9,80 €

Additives

- 1) with colouring
- 2) with preservatives
- 3) with antioxidants
- 4) with flavour enhancers
- 5) sulphured
- 6) blackened
- 7) with phosphate
- 8) with milk protein
- 9) contains caffeine
- 10) contains quinine
- 11) with sweeteners
- 12) contains a source of phenylalanine
- 13) waxed
- 14) with taurine
- 15) with curing salt containing nitrite
- 16) with sugar and sweetener
- 17) may have a laxative effect if consumed in excess
- 18) with nitrate
- 19) genetically modified ingredient

Allergens

- a) cereals containing gluten and products thereof
 - a.1) wheat and products thereof
 - a.2) rye and products thereof
 - a.3) barley and products thereof
 - a.4) oats and products thereof
- b) crustaceans and products thereof
- c) eggs and products thereof
- d) fish and products thereof
- e) peanuts and products thereof
- f) soybeans and products thereof
- g) milk and products thereof (including lactose)
- h) nuts and products thereof
 - h.1) almonds and products thereof
 - h.2) hazelnuts and products thereof
 - h.3) walnuts and products thereof
 - h.4) cashew nuts and products thereof
 - h.5) pecan nuts and products thereof
 - h.6) Brazil nuts and products thereof
 - h.7) pistachio nuts and products thereof
 - h.8) macadamia or Queensland nuts and products thereof
- i) celery and products thereof
- m) mustard and products thereof
- n) sesame seeds and products thereof
- o) sulphur dioxide and sulphites > 10 mg/kg or > 10 mg/l as SO₂
- p) lupin and products thereof
- r) molluscs and products thereof
- z) others