

Autumn 2025

Starters

Beetroot Carpaccio

with goat cheese, arugula, roasted walnuts, poached pear, and orange
fillet
14

Beef Tartare

with homemade mayonnaise, truffle oil, quail egg, and toasted
farmhouse bread
16

Caesar Salad

(available as starter or main course)

with Grana Padano shavings, sun-ripened cherry tomatoes, crispy herb
croutons, roasted seeds

12 / 19

optional with:

Chicken breast strips from Sammenheim Farm

or

Baked cod

or

Prawns

24

Soups

Pumpkin Soup (Vegan)

with pumpkin seed oil, roasted seeds, and herb croutons
10

Beef Consommé

with liver dumplings, semolina dumplings, and Swabian ravioli
11

For guests with allergies, our allergen guide is available in the restaurant.

All prices in euros incl. VAT.

Meat

Original Wiener Schnitzel (veal)

with fried potatoes, cucumber salad, and lingonberries

33

Schäufele (traditional Franconian pork shoulder)

with dark beer sauce, black salsify, and homemade bread dumpling

(daily limited)

26

Sous-vide Onion Roast

with roast jus, homemade crispy onions, fried potatoes, and side salad

33

Grilled Chicken Breast from Sammenheim Farm

with wild mushroom risotto, sage jus, Grana Padano

28

Pink Duck Breast

with plum jus, parsnip & Jerusalem artichoke gratin,

sautéed Brussels sprouts, homemade orange salt

32

Saddle of Venison from Local Hunt (for 2 persons)

with hazelnut spaetzle, glazed chestnuts, Brussels sprouts,

port wine sauce, and lingonberry foam

(daily limited)

89

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Fish

Pike-Perch “Winzerin Style”
on creamed savoy cabbage, Riesling sauce, fried bacon, grapes
and boiled potatoes
29

Catfish & More from the Pot
Franconian fish stew with sourdough farmhouse bread
29

Vegetarian

Gorgonzola & Porcini Risotto
with roasted walnuts, crispy sage, and freshly grated Parmesan
28

Hokkaido Pumpkin Ravioli
with goat cheese, sautéed chanterelles, and pickled sultanas
28

Desserts

Pumpkin Pie
with cream cheese frosting, caramelized pumpkin seeds,
cinnamon ice cream, pine honey
14

Mousse-moi with Apple Compote
frangipane (marzipan), white ganache
14

Chocolate Bar
with nougat, nut sponge, and cookie base
13

Old Time Classic
vanilla ice cream with hot raspberries
9

Side Dishes

French fries

6

Seasonal buttered vegetables

7

Fried potatoes

7

Cucumber salad

6

Side salad

6