

Infos



All prices are in EUR and include taxes.

Our team would be very pleased to tell you of the wine vintages.

Supplementary or allergen labels are available on request. Please ask our friendly team

Vouchers are available from 15 EUR.

Opening Times: (amendments reserved)
Saturday to Thursday from 5 PM to 10 PM
(Hot food served from 5:30 PM to 8:30 PM)

Lunch:

Sundays and public holidays from 11:30 AM to 2:00 PM

Closed on Mondays and Fridays

opening times at the beer garden can be variable

Special opening hours by arrangement.

Draught beers



Schlappeseppel Export, Naturally Cloudy, Sprite or Coke Beer Mix 0.30l 0.50l 1l Pitcher	2.90 3.90 7.60
Bitburger Pilsener Lager 0.40l	3.80
Erdinger Wheat beer, Sprite or Coke Beer mix 0.5l	4.20

From the bottle



Erdinger 0.5l Pure, filtered or non-alcoholic	4.20
Kloster Andechs Pure 0.5l	4.20
Bitburger Pils 0.0% non-alcoholic 0.33l	3.70
Schlappeseppel 0.33l Sprite beer mix without alcohol	2.90

Rosé



Baden-Tuniberg 0.2l Spätburgunder, Weissherbst Munzinger Attilafelsen, Graf von Kageneck Qualitätswein, demi-sec	4.20
Kalifornien 0.2l Zinfandel Rosé, Beringer Vineyards, USA, NAPA, demi-sec	5.20

Rotweine



Franken 0.75l <u>Bottle</u> Fürst Parzival, Cabernet Dorsa, Merlot, Domina, Spätburgunder, Weingut Rudolf Fürst, Q.b.A., dry	43.00
Pfalz 0.2l Pinotin, Mußbacher Kurfürst, Weingut Steigelmann, Qualitätswein, dry	4.60
Pfalz 0.2l <u>0.25l as Spritzer 3.00</u> Portugieser, Königsbacher Meerspinne, Weingut Steigelmann, Qualitätswein, demi-sec	4.20
Pfalz 0.2l Dornfelder, Siebeldinger Königsgarten, Weingut Hahn-Hof, Q.b.A., dry	4.20
Pfalz 0.2l Merlot, Mußbacher Eselshaut, Weingut Steigelmann, Qualitätswein, dry	6.60
Kalifornien 0.2l Zinfandel, Beringer Vineyards, USA, NAPA, dry	5.20
Südafrika 0.75l <u>Bottle</u> Shiraz, Allesverloren, Western Cape, Wo Swartland, trocken	29.00

White wines



Franken 0.2l Müller-Thurgau, Homburger Kallmuth Weinbau Alfred & Birgit Wolf Kabinett, dry	4.20
Franken 0.2l <u>0.25l as a Spritzer 3.00</u> Müller-Thurgau, Hörsteiner Reuschberg, Winzergenossenschaft Hörstein, Qualitätswein, dry	4.20
Franken 0.2l Silvaner, Sulzfelder Maustal Weingut Roland Staudt, Qualitätswein, dry	4.20
Franken 0.2l Bacchus, Sulzfelder Cyriacusberg, Weingut Roland Staudt, Qualitätswein, demi-sec	4.20
Rheingau 0.2l Riesling, Oestricher Doosberg, Weingut Manfred Bickelmair, Qualitätswein, demi-sec	4.30
Rheingau 0.75l <u>Bottle</u> Riesling, Winkel, Weingut Schloss Vollrads, Qualitätswein, dry	32.00
Pfalz 0.2l Scheurebe, Siebeldinger Königsgarten Weingut Hahn-Hof, Kabinett, demi-sec	4.20
Pfalz 0.2l Grauer Burgunder, Mußbacher Eselshaut, Weingut Steigelmann, Qualitätswein, dry	4.80
Pfalz 0.2l Blütenmuskateller Weingut Steigelmann, Qualitätswein, dry	4.80



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Reservierungen:
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Aperitifs



Lillet Wild Berry	0.25l	5.90
Lillet Vive	0.25l	5.90
Aperol Spritzer	0.25l	5.90
Virgin Spritzer (without alcohol)	0.25l	5.40
Martini Bianco, Oro, Extra Dry, Rosso	0.5cl	4.00
Sherry Sandemann Medium Dry	0.5cl	4.00

Appetizers & Delicacies



Carpaccio Tres Cerros Bouquet of salads, pine kernels and parmesan	15.50
Half a dozen grapevine escargots à la crème	8.80
French onion soup	5.50
Bavarian Liver dumplings soup	4.80
Salad platter, home style	5.50
Handkäse with music (2 pieces) Curdled hessian milk cheese on a vinaigrette of chopped onions and caraway seeds	7.70
Matjesfilet – herrings Housewife Style with apple splits, pickled gherkins and onion rings in cream, dill potatoes	14.40
Diplomat Bred – Slight Steak from Argentinian Angus beef on garlic bread, herb butter and salad bouquet	19.90
Strammer Max or Lotte Farmhouse bread with smoked black forest or boiled ham, topped with a fried egg	9.90
Franconian fried sausages with sauerkraut and farmer's bread	9.90

For the Athletes



Salad bowl Steinbachtal with:	
I. with grilled goat's cheese	16.60
II. Slices of turkey breast	16.60
III. Deep fried field mushrooms	15.50
Burger Gemüsefarm (vegan) Vegetable burger in a roll, vegan cheese, kidney bean mousse, red onions, rocket salad, french fries and salad bouquet	15.50

Something more Substantial



Burger-Menze-Mühl 180g of beef patty in a roll, double cheddar cheese, pork belly, red onion, french fries and salad bouquet	16.60
Burgermeister 180g of beef patty in a roll, onion, fried egg, BBQ-Sauce, farmer potatoes and salad bouquet	16.60
Angus-Steak Augustus (250g)	
I. with a baked horseradish-mustard crust, corn cob, home fried potatoes and salad	28.80
II. with bean bouquet, herb butter, hash browns and salad	28.80
III. with roasted onions and bacon	28.80
Pasta pot senator Tagliatelle with broccoli and cream herb sauce, gratinated with cheese, side salad	15.60
Saddle of pork and side salad:	
I. Tessin - saddle of pork with ham and gratinated with cheese, a duet of sauces, hash browns	17.70
II. Forester's Loge - with roasted onions and bacon, fried egg and fried potatoes	18.80
Variation of Escalope with french fries and side salad:	
I. Hunter&Collectors with mushroom sauce	17.70
II. Vienna style with cranberry chutney	16.80
III. Bern Wedding , ham and apple filling	18.80
IV. Cordon Bleu , ham and cheese filling	18.80
Pike-perch Colbert – (bread crumbed) and fried in butter with a lemon-butter sauce, linguine and mixed salad	21.00

Younger Foodies, up to 12 Y.



Chicken nuggets with french fries	8.90
Escalope with french fries and baby carrots	10.00
Mixed Ice Cream with whipped cream and "Smarties"	5.60

For the sweet Tooth



Mixed ice Cream with whipped cream	5.60
Iced Coffee or Iced Chocolate	6.20
Chocolate Slice on egg liqueur (Advocaat), ice cream and fruits	8.80
Coupe Black Forest Cherry Vanilla ice cream with hot morrello cherries, whipped cream and grated dark chocolate	6.60

Hot beverages



Cup of coffee, pot of coffee or decaffeinated	2.40	4.00
with Baileys		5.00
Cappuccino, Latte Macchiato	2.90	3.20
Espresso, Double Espresso	2.10	3.60
Espresso Macchiato	2.40	
Hot Chocolate with whipped cream and marshmallows		3.00
with Baileys		5.00
Cup of tea, pot of tea	2.40	3.50
Darjeeling, Ostfriesen, Chamomile, Earl Grey, Greentea, Fruittea, Peppermint, Rooibos-Vanilla, Herbage garden		
Mulled wine (only served in winter)		3.50

Non alcoholic beverages



Coca-Cola, Cola-Zero, Spezi, Orangen-, Zitronenlimonade	0.2l	0.4l	Pitcher 1.5l	2.40	3.80	14.00
Sodenthaler Mineralwasser with gas or without gas	0.25l	0.75l	2.40	5.50		
Schweppes Bitter Lemon, Tonic Water	0.20l				2.60	
Tradewinds Eistee	0.33l					
Lemon-Lime, Sunny Peach, Pomegranate					3.60	
Juices Apple-, orange-, passionfruit-, multivitamin-, cranberry-, blackcurrent- or pear juice	0.20l	0.40l		2.60	3.90	
Home-made Lemonades	0.50l				4.40	
I. Summer-Sun Orange-, Lemonjuice and, passion fruit syrup						
Soda and Orange						
II. Mila Ayuhara Tonic Water, Lemon-Ginger-Lemongrass-Syrup, Lime syrup, Soda, Lime						

Sparkling wine & Champagne



Piccolo 0.2l		5.90
Schloß Cuvee 0.75l extra dry		19.90
Mumm 0.75l semi-sec		19.90
Scavi & Ray Prosecco 0.75l		19.90
Veuve Clicquot , Yellow Label 0.75l		99.00

Cider



Hofmann's Apfelwein pure, sweet, sour or hot				
	0.25l	0.50l	1l Pitcher	2l Pitcher
	2.20	3.50	6.60	12.00

Cocktails & Longdrinks



Tequila Sunrise 480ml 4.5cl Tequila, Lemon, Orange juice, Grenadine	8.00
Caipirinha 480ml 6cl Cachaça, Lime, cane sugar	8.00
Moscow Mule 480ml 4cl Absolut Vodka, Limejuice, Ginger Ale, Cucumber, Mint	8.00
Cuba Libre 480ml 4cl Rum, Coke, Lime, cane sugar	8.00
Gin Tonic 250ml	6.00
Cartagena 480ml 4cl Rum, 4cl Grand Manier, passion fruit, Lime juice, cane sugar	8.00
Cartagena Virgin 480ml Passion fruit, Lime juice, cane sugar	5.50

Spirits



Frankfurter Mispelchen 40%	2cl	3.80
Edelbrennerei Dirker 40%	2cl	4.50
Hazelnut shot or hazelnut cream liqueur		
Jameson Irish Whisky	4cl	5.90
Buffalo Trace Bourbon Whiskey	4cl	5.90
Sambuca oder Ouzo	2cl	3.00
Edelbrennerei Hofmann 20%	2cl	3.00
Peach or Baked Apple liqueur		
Schwarzwälder Spirituose 40%	2cl	3.00
Black forest: prune, pear, raspberry cherry or fruit shot		
→ Schnapserl-Board 6p.		14.00
Herb Spirits 30-44%	2cl	3.00
Ramazotti, Averna, Jägermeister, Fernet Branca, Underberg		
→ Schnapserl-Board 6St.		14.00
Danish Distillers 40-42%	2cl	3.00
Aquavit Maltaserkreuz, Jubiläumsaquavit		
Cognac 40%	2cl	4.20
Hennessy, Remi Martin VSOP		
Baileys 17%, Asbach Uralt 38%		
Grappa Cellini Cru 40%,	2cl	3.00