



## Alexander Wiesenegg recommends

### Home cured salmon

with sour cream, cucumber and salad bouquet

*2023er Johannes von Steren - Cuvée of pinot gris- and blanc – dry 0,1l*

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### Wild garlic soup

*2022er Würzburger Pfaffenberg Silvaner 1. Lage dry 0,1l*

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### Pink fried saddle of lamb

with rosemary potatoes, beans and chorizo ragout and pinot noir jus

*2022er Würzburger Domina dry 0,1l*

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### Crème Brûlée

with compote of rhubarb and vanilla ice cream

*2006er Würzburger Abtsleite Rieslaner Beerenauslese 5cl*

4 courses	72/94*
3 courses with soup	56/75*
3 courses with starter	63/80*

\*with wine suggestion

If you want a vegetarian alternative, just ask one of our waiters.

slice of bread 0.80 / baguette 1.50 / Blatz 3.00



## Aperitif

Joh. Secco	0.1l/0.25l	4.00/8.00
Joh. Secco non alcoholic	0.1l/0.25l	4.00/8.00
Sparkling wine Riesling brut	0.1l/0.25l	7.00/14.00

## Soups and Starters

<b>Small basket of bread</b> with herb curd	4.50
<b>Small pot of crackling fat</b> with bread	7.90
<b>Beef bouillion</b> with sliced herbal-pancakes	7.50
<b>Liver dumpling soup</b> with baking peas	7.90
<b>Franconian wine soup (vegetarian)</b>	7.90
<b>Wild garlic soup (vegetarian)</b>	7.90
<b>Home cured salmon</b> with sour cream, cucumber and salad bouquet	16.90
<b>Vitello Tonnato</b> with raw marinated tuna	16.90

slice of bread 0.80 / baguette 1.50 / Blatz 3.00



## Main Courses

### **Pink fried saddle of lamb**

with rosemary potatoes, beans and chorizo ragout  
and pinot noir jus

35.90

### **„Wiener Schnitzel“ from the veal**

with fried potatoes and cowberries

26.50

### **Meatballs from the veal**

on fried bread dumpling,  
with fried mushrooms, fried onions and parsley foam

23.90

### **Rumpsteak in pepper sauce (gross weight 200g)**

with fried potatoes

30.90

### **Boiled beef**

with boiled potatoes,  
horseradish sauce and cowberries

24.90

### **Crispy pork shoulder**

with homemade potatoe dumplings and coleslaw

27.50

### **„Mainflößersteak“**

grilled pork steak with french fries

19.90

### **Fried lemon chicken**

with homemade bacon-potatoesalad and sour cream

24.90

**Side Salad** with cranberry redwine dressing 5.50

slice of bread 0.80 / baguette 1.50 / Blatz 3.00



## Fish

### **Crispy pike perch**

with asparagus-barley risotto,  
spinach and white wine foam

29.90

### **Trout Meunière**

with large salad or steamed potatoes and salad

29.90

## Vegetarian Main Courses

### **Veggie Burger (vegetarian)**

with beetroot sticks in pumpkin seed breading,  
homemade bread, cottage cheese, radishes, onions,  
sprouts and salad bouquet

16.90

### **Three types of gnocchi (vegan)**

with green asparagus, tomatoes, spring onions  
and basil foam

19.90

### **„Teuffels“-Bowl**

leaf salads with mango-chili dressing, prawns, melon  
edamame, quinoa, paprika, roasted seeds  
and garlic bread with avocado creme and falafel

24.90

**vegan**

19.90

### **Salads of the season (vegetarian)**

leaf salads with cranberry redwine dressing, eggs,  
tomatoes, roasted pumpkin seeds and garlic bread

16.90

### **We recommend:**

Crispy pike perch

15.00

Small Wiener Schnitzel from the veal

15.00

Stripes of fried lemon chicken

10.90

**Side Salad** with cranberry redwine dressing 5.50

slice of bread 0.80 / baguette 1.50 / Blatz 3.00



## “Rome wasn’t built in a day...”

According to old craftsmanship the Beef will be matured in a special “dry-age-box” directly in our Restaurant to the point. In this purpose we copy the conditions, following the latest hygiene standards, which the butchers had in their cellars in the beginning of the last century. The process changes beef by two means. Firstly, moisture is evaporated from the muscle. This creates a greater concentration of beef flavour and taste. Secondly, the beef’s natural enzymes break down the connective tissue in the muscle, which leads to more tender beef.

The process of dry-aging usually also promotes growth of certain fungal (mold) species on the external surface of the meat. This does not cause spoilage, but actually forms an external “crust” on the meat’s surface, which is trimmed off when the meat is prepared for cooking. These fungal species complement the natural enzymes in the beef by helping to tenderize and increase the flavor of the meat. The genus *Thamnidium*, in particular, is known to produce collagenolytic enzymes which greatly contribute to the tenderness and flavor of dry-aged meat.

**New York Cut (Prime Rib)** **gross weight 500g** **45.00**  
Steak with fat content on the fringe.  
Aromatic and juicy through the connection to the backbone

**Tomahawk Steak** **for 2 per 100g** **10.90**  
carved at the table

**Bone-in-Rib-Eye (without Bone)** **gross weight 500g** **45.00**  
Cut from the heart of the Prime Rib. The Steak with the prominent grease drop.

**T-Bone** **gross weight 500g** **48.00**  
The classic. Named after the shape of the bone.  
Cut from the Roastbeef including the Filet.

**Bürgerspital Burger** **gross weight 250g** **19.50**  
Franconian dry-aged beef, homemade bread, bacon and salad bouquet

Glaced Vegetables	5.50	Fried potatoes	5.50
French Fries	5.50	Pepper-sauce	2.50
Corn Cob	4.50	Garlic Bread	4.50
Side Salad	5.50	Herbal Butter	2.90
BBQ-sauce	2.90		

slice of bread 0.80 / baguette 1.50 / Blatz 3.00



## Franconian

**„Franconian Snack Platter“ for 2** per person 19.50  
Typical franconian sausages and cheese,  
franconia cucumber, radish,  
butter and bread

**Pair of franconian fried sausages**  
with sauerkraut or horseradish and bread 14.90

**„Blaue Zipfel“ in vinegar stock**  
Sausages in vinegar stock, with onions and bread 13.50

**Raw steak tatar**  
with egg yolk, anchovy, capers, onions,  
pickles, butter and two slices of bread 19.90

**Meatball**  
with homemade bacon-potatoe salad and fried onions 19.90



## Franconian

<b>Homemade brawn (in aspic jelly)</b> served with sauce vinaigrette and fried potatoes	19.90
<b>Matjes Fillet „Hausfrauenart“</b> with apples, pickles, sour cream and steamed potatoes	19.90
<b>„Gerupfter“ (pulled camembert, butter, cream cheese)</b> with bread	11.50
<b>Scalloped „Gerupfter“ (vegetarian)</b> on bread put under the grill	11.50
<b>„Küfer Toast“</b> boiled ham and williams pear on toast, scalloped with cheese and a slice of bacon	11.50
<b>Cheese platter (vegetarian)</b> Emmental, Gouda, Tilsiter, Brie, „Gerupfter“, blue cheese, brie, goat cheese, olive tapenade, fig mustard, butter and bread	19.90

slice of bread 0.80 / baguette 1.50 / Blatz 3.00



## Dessert

### **Affogato**

Double-Espresso with vanilla ice cream 7.50

### **Homemade sorbet**

infused with sparkling wine 7.50

### **Crème Brûlée**

with compote of rhubarb and vanilla ice cream 12.50

### **Symphony of strawberry**

Mascarpone and chocolate 12.50

### **Variation of cheese**

with fig mustard and baguette 13.90

2006er Würzburger Abtsleite Rieslaner Beerenauslese 5cl 8.50

Fränkischer Tresterbrand vom Bürgerspital 2cl 7.00

Fränkischer Apfelbrand 2cl 6.00

slice of bread 0.80 / baguette 1.50 / Blatz 3.00





## Franconian asparagus from asparagus farm Kuhn

<b>Brew from asparagus</b>	5.00
<b>Asparagus creme soup</b>	7.90
<b>Asparagussalad “Vinaigrette”</b> with radishes and young leeks and egg	24.90
<b>One portion franconian asparagus</b> with melted butter or sauce hollandaise and steamed potatoes	24.90
<b>Asparagus “Westphalian-style”</b> scaloped with ham and cheese, served with steamed potatoes	26.90
<b>Asparagus “Polish-style”</b> with eggs, whitebreadcroutons and steamed potatoes	26.90
<b>We recommend:</b>	
Pair of franconian sausages	9.90
Portion ham or gammon	11.90
Small pork Schnitzel	12.90
Small Wiener Schnitzel from the veal	15.00
Crispy pike perch	15.00
Rumpsteak 200g	21.90
Prawns “Black Tiger”	13.90
Extra sauce hollandaise or extra butter	4.00

slice of bread 0.80 / baguette 1.50 / Blatz 3.00