



Alexander Wiesenegg recommends

Home cured salmon

with sour cream, cucumber and salad bouquet

2022er Johannes von Steren - Cuvée of pinot gris- and blanc – dry 0,1l

Wild garlic soup

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

Pink fried saddle of lamb

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

2022er Würzburger Domina dry 0,1l

Bavarian Cream

with glazed pears and walnut 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	0.11	4.00
Sparkling wine Riesling brut	0.11	7.00

Soups and Starters

Small basket of bread with herb curd	4.50
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Small pot of crackling fat with bread	7.90
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Beef bouillion with sliced herbal-pancakes	7.50
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Liver dumpling soup with baking peas	7.90
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Franconian wine soup (vegetarian)	7.90
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Wild garlic soup (vegetarian)	7.90
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Caramelized goat cream cheese (vegetarian) with honey, on a buckwheat salad with beans and peas	14.90
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Home cured salmon with sour cream, cucumber and salad bouquet	16.90
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Vitello Tonnato with raw marinated tuna	16.90
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slice of bread 0.80 / baguette 1.50 / Blatz 3.00



Main Course

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 dumplings
with mushrooms in cream 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

„Schlachtplatte“

with liver sausage, blood sausage, piece of shoulder,
sauerkraut and two slices of bread 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



Main Course

Veggie Burger (vegetarian)

with beetroot sticks in pumpkin seed breading,
homemade bread, cottage cheese, radishes, onions,
sprouts and salad bouquet 16.90

Ravioli (vegetarian)

filled with pesto and pine nuts,
with dried tomatoes and olives 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

Sweet potato gnocchi (vegan)

with green asparagus, dried tomatoes
and basil foam 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, franco cucumber, radish, butter and bread		
Pair of smoked sausages		
with homemade bacon-potatoe salad or horseradish and bread		13.50
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
„Winzerteller“		
franconian Bauernweißer, Rotgelegter, smoked ham, smoked liver sausage, cheese, pickles, butter and bread		15.90



Franconian

Homemade brawn (in aspic jelly)

served with sauce vinaigrette and fried potatoes 19.90

Matjes Fillet „Hausfrauenart“

with apples, pickles, sour cream and steamed potatoes 19.90

„Gerupfter“ (pulled camembert, butter, cream cheese)

with bread 11.50

Scalloped „Gerupfter“ (vegetarian)

on bread put under the grill 11.50

„Küfer Toast“

boiled ham and williams pear on toast,
scalloped with cheese and a slice of bacon 11.50

Cheese platter (vegetarian)

Emmental, Gouda, Tilsiter, Brie, „Gerupfter“,
blue cheese, brie, goat cheese, olive tapenade,
fig mustard, butter and bread 19.90



Dessert

Affogato

Double-Espresso with vanilla ice cream 7.50

Homemade sorbet

infused with sparkling wine 7.50

Crème Brûlée

with glazed apples and vanilla ice cream 12.50

Bavarian Cream

with glazed pears and walnut ice cream 12.50

Symphony of strawberry

mascarpone, chocolate and woodruff 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



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

From our own basin

Whole sheatfish for 2 people

with steamed potatoes,
creamed horseradish and melted butter

per 100g 7.90