



## 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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### Truffled cauliflower soup

*2023er Würzburger Pfaffenberg Silvaner 1. Lage dry 0,1l*

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### Pink fried back of deer

with potatoenoodles, apple-red-cabbage,  
brussel sprouts and juniper jus

*2022er Würzburger Domina dry 0,1l*

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### Creme Brulée

with apple crumble and vanilla ice cream

*2012er Würzburger Stein Riesling Auslese 5cl*

4 courses	73/97*
3 courses with soup	57/77*
3 courses with starter	64/82*

\*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	0.11/0.25l	4.20/8.40
Joh. Secco non alcoholic	0.11/0.25l	4.20/8.40
Sparkling wine Riesling brut	0.11/0.25l	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>Truffled cauliflower soup (vegetarian)</b>	7.90
<b>Lentil salad (vegan)</b> with yellow-beet chips, deep-fried rocket and braised bell pepper sauce	12.90
<b>Home cured salmon</b> with sour cream, cucumber and salad bouquet	16.90
<b>Two kinds of veal head</b> with aioli, vinaigrette, radishes and young leeks	16.90

slice of bread 0.80 / baguette 1.50 / Blatz 3.00



## Main Courses

### **Pink fried back of deer**

with potatoenoodles, apple-red-cabbage, brussel sprouts  
and juniper jus 36.90

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

with fried potatoes and cowberries 27.50

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

with fried potatoes 31.90

### **Veal Meatballs**

on roasted bread dumpling,  
with fried mushrooms and fried onions 23.90

### **Boiled beef**

with boiled potatoes,  
horseradish sauce and cowberries 24.90

### **Königsberger Meatballs**

with rice and whitewine – caper sauce 21.90

### **Fried lemon chicken**

with homemade bacon-potatosalad and sour cream 24.90

**Side Salad** with cranberry redwine dressing 5.50

slice of bread 0.80 / baguette 1.50 / Blatz 3.00



**Crispy pork shoulder**  
with homemade potatoe dumplings and coleslaw 27.50

**Pork schnitzel**  
with homemade potatoe-cucumber salad 19.90

## **Fish**

**Crispy pike perch**  
on herb-barley risotto,  
pak choi and lemongrass-curry foam 29.90

**Trout Meunière**  
with steamed potatoes and salad or large salad 29.90

**Side Salad** with cranberry redwine dressing 5.50

slice of bread 0.80 / baguette 1.50 / Blatz 3.00



## 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

### **Sliced smoked tofu (vegan)**

with mashed potatoes, beet hummus and crispy sourdough sticks

21.90

### **„Teuffels“-Bowl**

leaf salads with mango-chili dressing, prawns, mango 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  
and saladbouquet 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>„Küfer Toast“</b> boiled ham and williams pear on toast, scalloped with cheese and a slice of bacon	11.50
<b>Snack platter</b> Typical franconian sausages and cheese, franconia cucumber, radish, butter and bread	19.90
<b>Cheese platter (vegetarian)</b> Emmental, Gouda, Tilsiter, Brie, „Gerupfter“, blue cheese, brie, goat cheese, olive tapenade, fig mustard, butter and bread	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





## Dessert

### **Affogato**

Double-Espresso with vanilla ice cream 7.50

### **Homemade sorbet**

infused with sparkling wine 7.50

### **Creme Brulée**

with apple crumble and vanilla ice cream 12.50

### **Chocolate tart**

with pineapple, strudel dough threads,  
pistachio espuma and chocolate ice cream 12.50

### **Variation of cheese**

with fig mustard and baguette 13.90

2012er Würzburger Stein Riesling Auslese 5cl 8.50

Fränkischer Tresterbrand vom Bürgerspital 2cl 7.50

Fränkischer Apfelbrand 2cl 6.50

slice of bread 0.80 / baguette 1.50 / Blatz 3.00