



Alexander Wiesenegg recommends

Home-cured salmon

with samphire salad and mango-rosemary vinaigrette

2024er Johannes von Steren - Cuvée of pinot gris- and blanc – dry 0,1l

Wild garlic soup

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

Pink roasted saddle of lamb

with rosemary potatoes, bean and chorizo ragout
and Pinot Noir jus

2023er Würzburger Domina dry 0,1l

Crème brûlée

with cranberry and vanilla ice cream

2012er Würzburger Stein Riesling Auslese 5cl

4 courses	69/93*
3 courses with soup	52/72*
3 courses with starter	60/78*

*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



Soups and Starters

Small basket of bread with herb curd	4.50
Small pot of crackling fat with bread	7.90
Beef bouillion with sliced herbal-pancakes	7.50
Liver dumpling soup with baking peas	7.90
Franconian wine soup (vegetarian)	7.90
Wild garlic soup (vegetarian)	7.90
Two kinds of beets (vegan) with cassis figs, caramelized walnuts, lamb's lettuce and orange vinaigrette	12.90
Home-cured salmon with samphire salad and mango-rosemary vinaigrette	16.90
„Zwetschgenbaames“ on red cabbage salad with roasted hazelnuts, lamb's lettuce and calamansi-cranberry vinaigrette	16.90

slice of bread 0.80 / baguette 1.50 / Blatz 3.00



Main Courses

„Wiener Schnitzel“ from the veal with fried potatoes and cowberries	29.50
Rumpsteak in pepper sauce (gross weight 200g) with fried potatoes	33.90
Boiled beef with boiled potatoes, horseradish sauce and cowberries	24.90
Meatballs from the veal on fried bread dumpling with mushrooms in cream and fried onions	24.90
Crispy pork shoulder with homemade potatoe dumplings and coleslaw	27.50
Pork schnitzel with homemade potatoe-cucumber salad	19.90
Pink roasted saddle of lamb with rosemary potatoes, bean and chorizo ragout and Pinot Noir jus	35.90
Roasted corn-fed poulard breast supreme with root vegetables, wild garlic, green asparagus and wild garlic ravioli	24.90
Side Salad with cranberry redwine dressing	5.50
slice of bread 0.80 / baguette 1.50 / Blatz 3.00	



Fish

Crispy fried pike-perch fillet

on pepper and pearl barley risotto,
pak choi and white wine foam

29.90

Trout Meunière

with steamed potatoes and salad or large 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

16.50

Three kinds of gnocchi (vegan)

with baby spinach, tomato, and fried arugula

21.90

„Teuffels“-Bowl vegan

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

19.90

With prawns

24.90

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

Crispy chicken fillet

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

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** **22.90**

Franconian dry-aged beef, homemade pretzel brioche, onion, tomato, cucumber, bacon, BBQ sauce and salad bouquet

Glaced Vegetables	5.50
French Fries	5.50
Corn Cob	4.50
Side Salad	5.50
BBQ-sauce	3.50

Fried potatoes	5.50
Pepper-sauce	3.50
Garlic Bread	4.50
Herbal Butter	3.50

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 14.90

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

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
„Küfer Toast“ boiled ham and williams pear on toast, scaloped with cheese and a slice of bacon	11.50
Snack platter Typical franconian sausages and cheese, franconia cucumber, radish, butter and bread	19.90
Cheese platter (vegetarian) Emmental, Gouda, Tilsiter, Brie, „Gerupfter“, blue cheese, brie, goat cheese, olive tapenade, fig mustard, butter and bread	19.90
„Gerupfter“ (pulled camembert, butter, cream cheese) with bread	11.50
Scaloped „Gerupfter“ (vegetarian) 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

Crème brûlée

with cranberry and vanilla ice cream 12.50

Chocolate tartlet

with passion fruit and pistachio 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



Regionality you can taste

Quality, freshness and sustainability are our top priorities. That's why we source our ingredients with the utmost care from selected regional farms and producers. Our bread comes fresh from the nearby bakery, our meat comes from franconian farms and our vegetables also grow in local fields.

Short delivery routes, seasonal products and trusting relationships with our partners guarantee not only full taste, but also sustainability in our region. We know exactly where our ingredients come from – and you can be sure: The best ends up on your table.

Enjoy Franconia's delicacies from our selected partners!



... and more

slice of bread 0.80 / baguette 1.50 / Blatz 3.00