Alexander Wiesenegg recommends

Lukewarm troutfilet
on apple and celery with lamb’s lettuce and bread
2020er Johannes von Steren - Cuvée of pinot gris- and blanc – dry 0,1l

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Chanterelle cream soup
2020er Würzburger Pfaffenberg Silvaner 1. Lage dry 0,1l

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Pink fried US-Sirloin
with parsnip, red beet, romanesco and red wine jus
2019er Würzburger Domina dry 0,1l

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Buttermilk mousse
with blueberry compote and coconut sorbet
2006er Würzburger Abtsleite Rieslaner Beerenauslese 5cl

4 courses 54/74*
3 courses with soup 39/54*
3 courses with starter 47/62*

*with wine suggestion
If you want a vegetarian alternative for the main course, just ask one of our waiters.

slice of bread 0.50 / baguette 0.70 / Blatz 1.70
Soups and Starters

Small basket of bread  
with herb curd 3.50

Small pot of crackling fat  
with bread 6.90

Beef bouillion  
with sliced herbal-pancakes 6.00

Liver dumpling soup 6.50

Franconian wine soup (vegetarian) 6.90

Chanterelle cream soup 6.90

Caramelized goat cream cheese (vegetarian)  
with honey, plum and salad bouquet 12.90

Lukewarm troutfilet  
with cauliflower remoulade, bread chip  
and salad bouquet 12.90

slice of bread 0.50 / baguette 0.70 / Blatz 1.70
Main Course

Pink fried US-Sirloin
with parsnip, red beet, romanesco
and red wine jus 24.90

„Wiener Schnitzel“ from the veal
with fried potatoes, cowberries and side salad 24.90

Rumpsteak in pepper sauce (gross weight 200g)
with fried potatoes and side salad 25.90

Boiled beef
with horseradish sauce, cowberries and
boiled potatoes 19.90

Crispy pork shoulder
with homemade potato dumplings and coleslaw 21.90

„Mainflößersteak“
grilled pork steak with french fries
and side salad 17.90

Fried lemon chicken
with homemade potatosalad and sour cream 16.90

slice of bread 0.50 / baguette 0.70 / Blatz 1.70
Main Course

Crispy pike-perch
with spring onions, couscous and spume of parsley  23.90

Trout Meunière
with large salad or steamed potatoes and salad  21.90

„Teuffels“-Bowl
Falafel, prawns, avocado,
leaf salad with mango dressing and garlic bread  21.90
**vegan**  17.90

Salads of the season (**vegetarian**)
various kinds of leaf salad
with roasted pumpkin seeds,
garlic bread and raspberry cowberry dressing  13.90

We recommend:

Crispy filet of pike perch  13.90
Small Wiener Schnitzel from the veal  13.90
Stripes of fried lemon chicken  9.90

slice of bread 0.50 / baguette 0.70 / Blatz 1.70
“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  39.90  
Steak with fat content on the fringe.  
Aromatic and juicy through the connection to the backbone

Tomahawk Steak for 2  
per 100g  8.90  
carved at the table

Bone-in-Rib-Eye (without Bone)  
gross weight 500g  39.90  
Cut from the heart of the Prime Rib. The Steak with the prominent grease drop.

T-Bone  
gross weight 500g  42.00  
The classic. Named after the shape of the bone.  
Cut from the Roastbeef including the Filet.

Bürgerspital Burger  
gross weight 250g  17.00  
Franconian dry-aged beef, homemade bread, bacon and salad bouquet

French Fries  4.50  
Garlic Bread  3.50  
Rosemary Potatoes  4.50  
Fried potatoes  4.50  
Glazed Vegetables  4.50  
Grilled Corn Cob  3.90  
Side Salad  4.50  
BBQ-Sauce  2.50  
Pepper-sauce  2.50  
Herbal Butter  2.50

slice of bread 0.50 / baguette 0.70 / Blatz 1.70
Franconian

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

per person 17.00

Pair of smoked sausages  
with homemade potatoe salad or horseradish and bread

10.50

Pair of franconian fried sausages  
with sauerkraut or horseradish and bread

11.50

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

11.50

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

18.90

Meatball  
with homemade potatoe salad and fried onions

15.90

„Winzerteller“  
franconian Bauernweißer, Rotgelegter, smoked ham, smoked liver sausage, cheese, pickles, butter and bread

13.50

slice of bread 0.50 / baguette 0.70 / Blatz 1.70
Franconian

**Homemade brawn (in aspic jelly)**
- served with sauce vinaigrette and fried potatoes 15.90

**Matjes Fillet „Hausfrauenart“**
- with apples, pickles, sour cream and steamed potatoes 15.90

„Gerupfter“ (pulled camembert, butter, cream cheese)
- with bread 8.90

**Scalloped „Gerupfter“ (vegetarian)**
- on bread put under the grill 8.90

„Küfer Toast“
- boiled ham and williams pear on toast, scallopes with cheese and a slice of bacon 8.90

**Cheese platter (vegetarian)**
- Emmental, Gouda, Tilsiter, Brie, „Gerupfter“, blue cheese, brie, goat cheese, olive tapenade, fig mustard, butter and bread 15.90

slice of bread 0.50 / baguette 0.70 / Blatz 1.70
Dessert

Homemade sorbet
infused with sparkling wine 6.50

Red fruit compote
with woodruff jelly and vanilla froth 6.50

Crème Brûlée
with tipsy sour cherries and walnut ice cream 9.50

Buttermilk mousse
with blueberry compote and coconut sorbet 9.50

Variation of cheese
with fig mustard and baguette 10.50

2006er Würzburger Abtsleite Rieslaner Beerenauslese 5cl 8.50
Fränkischer Tresterbrand vom Bürgerspital 2cl 5.50
Fränkischer Apfelbrand 2cl 4.50

slice of bread 0.50 / baguette 0.70 / Blatz 1.70
Fresh Chanterelles

Salad plate with chanterelles
Fresh salads with roasted chanterelles
and fresh baguette 16.90
as a starter 10.90

Roasted chanterelles on scrambled eggs
and boiled potatoes 15.90

Homemade spaghetti alla chitarra
with fresh chanterelles in cream,
spinach and Grana Padano 15.90

Meatballs from the veal
on fried bread dumplings
with chanterelles in cream 18.90

as a side dish:
Portion roasted chanterelles 6.90
Portion chanterelles in cream 5.90

slice of bread 0.50 / baguette 0.70 / Blatz 1.70